Establishment of the Second Basic Food Safety Plan

KeeHey Chung
Establishment of the Second Basic Food Safety Plan

KeeHey Chung, Food & Drug Safety Research Center

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Introduction
Chapter 1

Introduction

1. Necessity & Background of Research

With the improvement in quality of life, the importance of safety is growing bigger. Particularly, food safety has emerged as the interest of all people. While diseases, poverty, etc. were typical social dangers in the past, new areas including food safety are revealed to be social dangers in this age, which calls for expansion of the horizon of state affairs to be administered.

Currently, in Korea, plural food safety management systems are maintained, where the Prime Minister's office is in charge of overall control, and the Korea Food and Drug Administration and the Ministry for Food, Agriculture, Forestry and Fisheries are implementing main food safety management activities.

Food safety regulations in Korea are looser, in comparison, than those of foreign countries, and the matters to be observed by food-related businessmen are controlled under report system, which constitutes a major cause of lowering the level of food safety control.

In this research, as a basic research made to establish the Second Basic Food Safety Plan, the strategic objectives, implementation strategies and detailed tasks, etc. of the Second Basic Food Safety Plan were developed.
2. Research Purposes

The ultimate purpose of this research is to produce preliminary data to be used for the establishment of the Second Basic Food Safety Plan, and detailed aims are as follows:

First: Examination and evaluation of the current status of food safety management in Korea
Second: Examination of trends in food safety management in foreign countries and drawing of implications
Third: Forecasting environmental changes in food safety control & setting the direction for promotion of food safety
Fourth: Review of regulations of food businessmen under the Food Sanitation Act & preparation of improvement measures
Fifth: Establishment of mid-to-long-term strategic objectives, etc.

3. Research Contents

The key contents of this research include the following:

A. Examination and evaluation of the current status of food safety management conducted by Prime Minister's Office, the Korea food & Drug Administration and the Ministry for Food, Agriculture, Forestry and Fisheries
   – Performance evaluation of the First Basic Food Safety Plan
   – Evaluation of detailed implementation tasks of each
administrative agency
– Evaluation of the implementation of the First Basic Food Safety Plan

B. Analysis of the present condition of food safety management of Korea, foreign countries and international organizations & drawing of implications
– Analysis of trends in food safety management of such major countries as the US, Japan, Australia, etc. & drawing of implications
– Analysis of trends in food safety management of major international organizations including WHO, FAO, etc.

C. Examination of the condition for business establishment in Korea
– Examination of the condition for business establishment prescribed by relevant laws and regulations
– Comparison and analysis of the condition for business establishment of food-related businesses

D. Forecasting environmental changes in food safety control

E. Drawing key words of environmental changes, strategic objectives, implementation strategies and detailed tasks, respectively, with a view to set the direction for mid-to-long-term food safety management

F. Research conducted with experts as subjects in order to prepare
Establishment of the Second Basic Food Safety Plan

- Evaluation of their perception regarding environmental changes, strategic objectives, implementation strategies, and detailed tasks

G. Establishment of the Second Basic Food Safety Plan & policy proposal
- Establishment of the Second Basic Food Safety Plan
- Policy proposal aimed to raise the level of food safety management henceforth

4. Research Method

Major methods for this research are as follows:

A. Study and analysis of existing literature
- Performance of the Prime Minister's Office, the Ministry for Food, Agriculture, Forestry and Fisheries and the Korea Food & Drug Administration for the last 3 years
- Analysis of future plan of each administrative agency

B. Grasping the trends in food safety management in foreign countries and international organizations & drawing of implications
- Analysis of data of Japan, EU, and FSWG (Food safety Working Group of the US), etc.
– Grasping the trends in food safety management of OECD, WHO, etc. & drawing of implications

C. Analysis of history of enactment and amendment and contents of Food Sanitation Act

D. Comparison and analysis of the condition for business establishment by act
   – Comparison and analysis of the condition for business establishment by type of business specified in current acts and subordinate statutes including Sanitation Act
   – Grasping the business establishment level in food-related businesses

E. Evaluation of the results of the First Basic Food Safety Plan
   – Evaluation by year and by quantity
   – Qualitative evaluation by business content

F. Research on perception of experts
   – Research with experts and government officials in charge as subjects

G. Hosting policy discussions of researchers, experts, and government officials in charge from each administrative agency
   – Hosting policy discussions for adjustment of research orientation, preparation of draft of research contents, etc.
   – Hosting policy discussions of relevant administrative
agencies to check the developments in each administrative agency

- Hosting expert consultation sessions
Environmental Changes in Food Safety Control
Chapter 2
Environmental Changes in Food Safety Control

1. Domestic environment

1) Increase in the probability of food safety incidents & Diversifying types of incident

<Table 1> With the number of food-related businesses in Korea increasing in the last three years and the size of total production of food industry is also on the increase as shown in <Table 1>, the danger of exposure is also expanding.

(Table 1) Current Status of Domestic Food Industry
No. of Businesses in the Food Industry
(Unit: 1000 Businesses)
Establishment of the Second Basic Food Safety Plan

Production of Food Industry
(Unit: 1000 Businesses)

Unintentional incidents, including the generation of environmentally harmful substances or mingling in of harmful materials in the production process, are on the increase. For instance, the melamine-tainted milk powder incident happened in 2009, foreign substance found in confectionery in 2010, salt pond tainted with agricultural pesticides are examples.

Besides, with the increasing causes of food import, including the signing of FTA agreement, etc., the probability of occurrence of safety incidents is expected to continue to rise.
2) With the improvement in quality of life, "safety" has become an issue of primary concern for Koreans when buying food.

As food-related incidents are occurring continuously and their kinds are diversifying, consumers' anxiety over food is ever present. In this context, safety has become the cause of unsatisfactory dietary life and the first consideration when buying foodstuff. (KRE,I’09-’10)

3) Increase in obesity and nutritional imbalance resulting from the rise in eating-out and consumption of instant food

Food service industry is growing due to improved income level and increase in employment of women and one-person households. The sales of the industry increased from W379 billion in 1999 to W549 billion in 2004 and W647 billion in 2008. Increase in child obesity rate and nutritional imbalance stemming
from the increase in eating-out and intake of instant foodstuff have emerged as social burdens. Accordingly, management of dietary life to reduce them has become a necessity.

Child obesity rate in Korea is on a rising trend, increasing from 11.2% in 2008 to 14.3% in 2010.

2. Overseas environment

1) Sustained growth in the size of world food industry is expected ($4.9 trillion as of year 2009)

2) Increase in potentially hazardous factors of food incidents accompanying technological development in production, processing and storage, and climate change

Such factors that cause consumer anxieties, including controversies over safety of food manufactured by utilizing such new technologies as bio technology and nano-technology, etc., exist. Particularly, the spread of such food-related diseases as food poisoning that are affected by changes in temperature and
humidity resulting from such climate change as global warming, etc. is worried.

It is expected that a 1°C rise in temperature will result in a 5.27% increase in the outbreak of food poisoning and a 4.27% increase in that of 5 major infectious diseases including Malaria.\(^1\)

3) The US, the EU and international organizations including WHO and Codex have prepared diverse programs, including establishment of detailed objectives, for food safety management.

Core management factors should be identified and controlled, and preventive control system based on science should be intensified. Above all, measures for antibiotics control (Codex) and reduction of outbreak of salmonella & colon bacillus O157:H7 (US) and BSE (EU) are required. In addition, scientific basis including DNA analysis (Japan), enhancement of healthy eating habits and the effectiveness of high-nutrient food (US) are also required to be introduced and adopted.

Considering that boosting the capability to assess hazards and new kinds of hazard factors is necessary in the future, assessment of GMO & feeds (EU) and expansion of capability to predict risks (US) can serve as good examples. In addition, organization of emergency response system in preparation against safety accidents, crisis response practice (Japan) to strengthen on-the-spot application, fast response to urgent scientific consulting requests (EU), and heavy punishment of criminals

\(^1\) Korea Institute for Health and Social Affairs, 2009
Establishment of the Second Basic Food Safety Plan

(China) should also be introduced soon.

In addition, creation of favorable public opinion through the expansion of communication with interested parties on a continuous basis, establishment of network of experts (EU) by positively promoting the necessity to the public, real-time reporting of incident handling, etc. are necessary.

Other major changes anticipated to occur include changes in the type of food incidents and legal response thereto, environmental changes including climate change, increase in hazardous materials in food caused by imported foodstuff, etc., appearance of food made from new materials and new technologies in food manufacturing, strengthened food certification for empowerment of consumers, change in the composition of population and food intake, and food safety control prepared against radioactive contamination, etc.

3. Comparison of the Level of Food Safety Control between Countries

<Table 3> shows the current status of food safety indicators by country.

The confidence level of Korean public in food safety control is difficult to be measured by times series analysis, but according to a social survey conducted by Statics Korea, it stops at only 15.1% excluding the number of 'average' response.

The number of food-poisoning patients in Korea is 143 people in the population of 1 million, which is still higher than those
of US, EU, etc. Accordingly, this will be a major issue in food safety policy for the future.

(Table 3) Current Status of Food Safety Indicators in Major States

<table>
<thead>
<tr>
<th>Indicator</th>
<th>Korea</th>
<th>EU</th>
<th>US</th>
<th>Japan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Level of public confidence in food safety</td>
<td>62.7%('10) *15.1% when 'average' responses are excluded</td>
<td>64% ('09, Britain)</td>
<td>81%('08)</td>
<td>23.2%('09)</td>
</tr>
<tr>
<td>Hazardous Materials under control</td>
<td>1,930 items('10)</td>
<td>1,882 items</td>
<td>1,054 items</td>
<td>1,844 items</td>
</tr>
<tr>
<td>Rate of HACCP-applied businesses</td>
<td>5.2%('10)</td>
<td>Recommend application to all manufacturing businesses ('06)</td>
<td>7.4%('05)</td>
<td>4.1%('08)</td>
</tr>
<tr>
<td>GMO food labeling system</td>
<td>Indicate foods with remaining GMO elements</td>
<td>Indicate foods processed using GMO</td>
<td>No Indication</td>
<td>Indicate foods with remaining GMO elements</td>
</tr>
<tr>
<td>No. of food-poisoning patients per 1 million prs.</td>
<td>143prs.('10)</td>
<td>94prs.('08)</td>
<td>119prs.('08)</td>
<td>174prs.('10)</td>
</tr>
<tr>
<td>Scientific risk assessment commission</td>
<td>Food Sanitation Deliberation Committee (food/livestock products)</td>
<td>European Food Safety Authority/Scientific Panel</td>
<td>Carcinogenicity Assessment Committee &amp; Quantitative Risk Assessment Committee</td>
<td>Food Safety Committee</td>
</tr>
<tr>
<td>Sentence against crimes against food safety</td>
<td>Imprisonment not exceeding 7 years or fine not exceeding W100 mil. *In reality W2mil.~W6 mil. fine is imposed in most cases.</td>
<td>Imprisonment not exceeding 2 years or fine not exceeding W40 mil. (Britain)</td>
<td>Imprisonment not exceeding 1 year or fine not exceeding $1,000</td>
<td>Imprisonment not exceeding 3 years or fine not exceeding W10 mil.</td>
</tr>
</tbody>
</table>
Establishment of the Second Basic Food Safety Plan

<table>
<thead>
<tr>
<th>Indicator</th>
<th>Korea</th>
<th>EU</th>
<th>US</th>
<th>Japan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Victim relief system</td>
<td>Group action lawsuit*</td>
<td>Group action lawsuit</td>
<td>Class action lawsuit**</td>
<td>Group action lawsuit</td>
</tr>
<tr>
<td></td>
<td>(Germany, France)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Data: Korea Institute for Health and Social Affairs, Study on Promotion Strategy and Future Directions of Food Safety Management (2011)

* The victims who did not participate in the lawsuit cannot receive legal benefits.
** The victims who did not participate in the lawsuit also have the same legal benefits as those victims who participated in the lawsuit.
Analysis of Trends in Food Safety Management of Korean Administrative Agencies, Major Foreign Countries, and International Organizations
Chapter 3

Analysis of Trends in Food Safety Management of Korean Administrative Agencies, Major Foreign Countries, and International Organizations

1. Comparison among domestic agencies

The results of comparison and analysis of implementation results of the Prime Minister's Office, the Ministry for Food, Agriculture, Forestry and the Fisheries, and the Korea Food & Drug Administration focused on objectives are as follows.

A. Comparison of promoted objectives

1) Prime Minister's Office

The objectives of the First Basic Food Safety Plan are shown in <Table 4>.

Four objectives were decided and are under implementation, which are prior and preventive risk management, scientific and rational risk assessment, enhanced transparency through communication and participation in food safety policy, and intensification of domestic and foreign cooperation system.
Establishment of the Second Basic Food Safety Plan

(Table 4) Implementation Objectives of the First Basic Food Safety Plan

<table>
<thead>
<tr>
<th>2009 ~ 2011</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Prompt and prior-preventive risk control</td>
</tr>
<tr>
<td>2. Scientific and rational risk assessment</td>
</tr>
<tr>
<td>3. Intensified transparency through participation and communication</td>
</tr>
<tr>
<td>4. Intensification of domestic and international cooperation system</td>
</tr>
</tbody>
</table>

2) Ministry for Food, Agriculture, Forestry and Fisheries

(Table 5) shows yearly implementation objectives of the Ministry for Food, Agriculture, Forestry and Fisheries in the last three years.

As seen in the table, the objectives for agricultural and fishery industries are mingled with those for food safety, showing no close correlation with food safety. However, the ministry seems to have objectives for the food industry.

(Table 5) Yearly objectives of the Ministry for Food, Agriculture, Forestry and Fisheries in the last 3 years

<table>
<thead>
<tr>
<th>2009</th>
<th>2010</th>
<th>2011</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Ensuring safety of agricultural and fishery products &amp; promotion of quality enhancement</td>
<td>1. Ensuring safety of agricultural and fishery products &amp; boosting added value by nurturing food industry</td>
<td>1. Strengthening risk management in agricultural and fisheries industries</td>
</tr>
<tr>
<td>2. Stable supply of national foodstuff &amp; boosting added value by nurturing the food industry</td>
<td>2. Positive response to expanded market opening through constitutional reinforcement of agricultural and fishery industry</td>
<td>- Enhancement of the capability to cope with climate change</td>
</tr>
<tr>
<td>3. Positive response to expanded market opening through constitutional reinforcement of</td>
<td>3. Contribution to the</td>
<td>- Improvement of distribution system of agricultural products</td>
</tr>
<tr>
<td></td>
<td></td>
<td>2. Expansion of growth engines</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- Fostering food industry &amp; expansion of exports</td>
</tr>
<tr>
<td></td>
<td></td>
<td>3. Invigoration of agricultural</td>
</tr>
</tbody>
</table>
### 3) Korea Food & Drug Administration

<Table 6> shows yearly objectives of the Korea Food & Drug Administration in the last three years.

The Korea Food & Drug Administration is a government agency responsible for food safety management, and all its objectives have to do with food safety. Particularly, for 2011, specific and future-oriented objectives, including the enhancement of precautionary risk management system, tightened safety control from raw materials to consumption, support for the progress in competitive new-growth industries, regulatory reform to
Establishment of the Second Basic Food Safety Plan

promote voluntariness and fairness in the fields of food and medicine, vitalization of communication for spread of safety consciousness, and intensification of cooperative system for expansion of a basis for safety, etc., are set.

〈Table 6〉 Yearly objectives of the Korea Food & Drug Administration in the last 3 years

<table>
<thead>
<tr>
<th>2009</th>
<th>2010</th>
<th>2011</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Safety of dining table that can be felt by people</td>
<td>1. Safety felt by people</td>
<td>1. Enhancement of precautionary risk management system</td>
</tr>
<tr>
<td>2. Creation of safe food &amp; drug environment for healthy children</td>
<td>2. Ease of mind felt with consumers</td>
<td>2. Tightened safety control from raw materials to consumption</td>
</tr>
<tr>
<td>3. Intensification of safety control of medicine and medical supplies, etc. for healthy life</td>
<td>3. Green growth and preparation for future demands</td>
<td>3. Support for the progress of new-growth industries that are competitive</td>
</tr>
<tr>
<td>4. Practical consultation on safety from research to manufacture</td>
<td>4. Support for the progress of new-growth industries</td>
<td>4. Regulatory reform to promote voluntariness and fairness in the fields of food and medicine</td>
</tr>
<tr>
<td>5. Boosting corporate vitality through reasonable regulation</td>
<td>5. Enhancement of dignity of nation and contribution to international cooperation</td>
<td>5. Vitalization of communication for spread of safety consciousness</td>
</tr>
<tr>
<td>6. Creation of jobs through private-public cooperation and early fiscal execution</td>
<td></td>
<td>6. Intensification of cooperative system for expansion of the basis for safety</td>
</tr>
</tbody>
</table>

B. Comparison of Future Plans to 2020

1) Ministry for Food, Agriculture, Forestry and Fisheries

The implementation strategies of future plans to 2020 of the Ministry for Food, Agriculture, Forestry and Fisheries are as follows. Rather than emphasizing food safety, they show more diverse makeup than those of the present and are more closely related to agricultural policy and globalization of food industry
including constitutional change of agriculture and fisheries, creation of new-growth engines, etc.

(Table 7) Implementation strategies of vision 2020 of the Ministry for Food, Agriculture, Forestry and Fisheries

1. Constitutional change in agriculture and fisheries
2. Creation of new-growth engines
3. Globalization of the food industry
4. Advancement of national food system
5. Empowerment and maximization of plural functions of local communities

2) Korea Food & Drug Administration

(Table 8) shows the objectives and implementation strategies of future plan to 2020 of the Korea Food & Drug Administration. Three main objectives are sufficient protection, speedy response and smart support, and each objective has four to five implementation strategies.

(Table 8) Implementation strategies for objectives of future plan to 2010 of the Food & Drug Administration

<table>
<thead>
<tr>
<th>Objective</th>
<th>Implementation Strategy</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Sufficient Protection)</td>
<td>① Reinforcement of precautionary risk management system</td>
</tr>
<tr>
<td></td>
<td>② Creation and improvement of safety standards to meet newly emerging dangers</td>
</tr>
<tr>
<td></td>
<td>③ Provision of customized prevention service by policy target</td>
</tr>
<tr>
<td></td>
<td>④ Reinforcement of specialty as a primary safety management agency</td>
</tr>
<tr>
<td>(Speedy Response)</td>
<td>⑤ Building of advanced crisis management system</td>
</tr>
<tr>
<td></td>
<td>⑥ Communication invigoration through risk communication</td>
</tr>
</tbody>
</table>
Establishment of the Second Basic Food Safety Plan

<table>
<thead>
<tr>
<th>Objective</th>
<th>Implementation Strategy</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Smart Support)</td>
<td>🍳 Expansion of human and material resources for speedy response</td>
</tr>
<tr>
<td>🌐 Establishment of domestic and foreign network for supporting the fields of food and medicine</td>
<td></td>
</tr>
<tr>
<td>📈 Intensification of transparency through information opening and policy participation</td>
<td></td>
</tr>
<tr>
<td>🎯 Strengthened support for development of new technologies of food and medicine and safety</td>
<td></td>
</tr>
<tr>
<td>🌱 Expansion of supporting capacity including the nurture of professionals for consultation services, etc.</td>
<td></td>
</tr>
</tbody>
</table>

2. Foreign Countries

The results of comparing strategic objectives for food safety management of major countries including the US and major organizations including the US FDA are as follows:

(Table 9) Implementation Strategies for Food Safety Management of Overseas Organizations

<table>
<thead>
<tr>
<th>Classification</th>
<th>Strategic objectives</th>
</tr>
</thead>
<tbody>
<tr>
<td>U 🇺🇸 FDA (2011-2015)</td>
<td>1. Establishment of science-based preventive control that continues from farm to the dining table 2. Domestic and international accomplishment of high-standard preventive control 3. Establishment of scientific capability sufficient enough to support decision-making concerning public health 4. Provision of clear and timely information to enable consumers to choose healthier eating habits and lessen chronic diseases and obesity 5. Recommendation of re-cooking to increase usefulness of high nutrient foods</td>
</tr>
</tbody>
</table>
### Classification

<table>
<thead>
<tr>
<th>Classification</th>
<th>Strategic objectives</th>
</tr>
</thead>
</table>
| **FSIS (2008-2013)** | 1. Reinforcement of inspection, executive system and implementation to protect public health  
2. Strengthening the use of danger analysis and vulnerability assessment in FSIS’ (Food Safety Inspection Service) approach to protection of public sanitation  
3. Reinforcement of policies and systems based on scientific developments and dangers  
4. Intensification of development and maintenance of data collection & analysis system which is integrative and solid in confirming the effectiveness and efficiency of programs of the agency  
5. Intensification of development and maintenance on an innovative basis to support duties and programs of the agency  
6. Strengthening the effectiveness of influence and communication of the agency to achieve the goal of public sanitation |
| **Health Canada (2011)** | Access to information to make healthier choices including safe and effective health-care products and food etc. |
| **Canadian Food Inspection Agency (CFIA)** | Minimization and control of health risks related to food supply and contagion of animal diseases |
| **Directorate-General for Health and Consumer Protection (DGS ANCO)** | Ensuring food safety and soundness |
| **EU** | 1. Focused on integrative approach to provide scientific consulting related to the food chain from farm to the dining table  
2. Timely provision of high-quality evaluation on indication of information on products, materials, etc. required in the process of approval of regulations  
3. Coordination of the work of collecting, distributing and analyzing the data under the jurisdiction of EFSA  
4. Positioning EFSA in the vanguard in the fields of the assessment method and implementation all over Europe and the world |
Establishment of the Second Basic Food Safety Plan

<table>
<thead>
<tr>
<th>Classification</th>
<th>Strategic objectives</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>5. Strengthening confidence and trust over food safety system of EFSA and EU through effective communication of risks with interested parties</td>
</tr>
<tr>
<td></td>
<td>6. Strengthening responsiveness, efficiency and effectiveness of EFSA</td>
</tr>
</tbody>
</table>

3. Comparison between Korea and Foreign Countries

A. Implementation Strategies

<Table 10> shows the contents of comparison of implementation strategies for food safety management between Korea and foreign countries.

As for domestic implementation strategies, the implementation strategies that are included in the First Basic Food Safety Plan and the common strategies of relevant government agencies including the Food & Drug Administration were summarized, and for foreign promotional strategies, also, the common strategies of major foreign countries and major international agencies were summarized.

Although no big differences are revealed, foreign countries emphasize trust and confidence, communication and scientific capability, etc. while Korea includes advanced crisis management. What are common between them are the emphasis on the responsibility to the whole process from farm to dining table and inclusion of the discussion on food safety management system.
B. Strategic Objectives

The results of the analysis of strategic objectives of each relevant government agency are as follows.

1) Korea Food & Drug Administration

The main topics emphasized by the Korea Food & Drug Administration, an agency responsible for food safety, are prior prevention, ease of mind of people, ensuring safety in the whole process, building up communication with consumers, intensification of inter-agency cooperation, regulatory reform, international coordination, etc. In terms of food and nutrition, the agency puts stress on nutrition care by age group, reduction of food additives and nutritional contents containing risky functions for health.
promotion of children, and obesity prevention.

Only, implementation tasks for the aged in preparation for aging of population structure appear to be inefficient.

2) Ministry for Food, Agriculture, Forestry, and Fisheries

Main topics of the Ministry for Food, Agriculture, Forestry, and Fisheries are food security, safety enhancement of food materials, preparation for market opening, etc. Other tasks dealt with include reinforcement of school education for the socially vulnerable, green eating habits, nutrition care by life cycle, relationship between such diseases as allergy and nutrition, etc.

Implementation tasks for the aged are also insufficient.

3) Foreign Countries

In their administrative culture where mid-to-long-term plans are established by the unit of small agency rather than establishing and implementing pan-governmental plans, main topics are revealed to be empowerment of consumers, preventive control, reinforcement of capabilities of agencies, etc. In the case of the US, references to the field of nutrition, including re-cooking to get wholesomeness of food, etc., are found.

In conclusion, comparison of main orientation of implementation strategies shows that domestic agencies emphasize prior prevention, intensification of communication with consumers and inter-agency coordination, while foreign agencies focus on efforts to enhance scientific capability aimed at empowering consumers.
Evaluation of the Results of Implementation of the First Basic Food Safety Plan
Chapter 4

Evaluation of the Results of Implementation of the First Basic Food Safety Plan

1. Quantitative Evaluation

A. Evaluation by Year

Looking into the progress of implementation of the First Basic Food Safety Plan shows that a total of 195 tasks were promoted in 2009, of which 18 were delayed. In 2010, 12 tasks were delayed out of a total of 174 tasks promoted. In terms of delayed tasks by agency, both the Korea Food & Drug Administration and the Ministry of Food, Agriculture, Forestry and Fisheries delayed 2 tasks, while a total of two tasks were delayed by other government agencies.

(Table 11) Results of yearly analysis of the First Basic Food Safety Plan
(Unit: No. of Cases, %)

<table>
<thead>
<tr>
<th>Classification</th>
<th>2009</th>
<th>2010</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>No. of Tasks</td>
<td>Composit. Ratio</td>
</tr>
<tr>
<td>Total</td>
<td>195</td>
<td>100.0</td>
</tr>
<tr>
<td>Promoted as planned</td>
<td>150</td>
<td>76.9</td>
</tr>
<tr>
<td>Completed</td>
<td>27</td>
<td>13.9</td>
</tr>
<tr>
<td>Delayed</td>
<td>10</td>
<td>5.1</td>
</tr>
<tr>
<td>Delay in legislative procedure</td>
<td>8</td>
<td>4.1</td>
</tr>
</tbody>
</table>
B. Evaluation by agency

The ratio of tasks implemented as planned by the Korea Food & Drug Administration is 45% and that by the Ministry for Food, Agriculture, Forestry and Fisheries is also 45%.

The other tasks included in the analysis were promoted by the Ministry of Education, the Korea Customs Service, and the Ministry of Justice.

(Table 12) Results of the First Basic Food Safety Plan by agency

(Unit: No. of Cases, %)

<table>
<thead>
<tr>
<th>Classification</th>
<th>Korea Food &amp; Drug Administration</th>
<th>Ministry for Food, Agriculture, Forestry and Fisheries</th>
<th>Others</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>2009</td>
<td>2010</td>
<td>2009</td>
</tr>
<tr>
<td>Total</td>
<td>169</td>
<td>91</td>
<td>46.7</td>
</tr>
<tr>
<td>Promoted as planned</td>
<td>129</td>
<td>68</td>
<td>45.3</td>
</tr>
<tr>
<td>Task Completed</td>
<td>29</td>
<td>19</td>
<td>70.4</td>
</tr>
<tr>
<td>Delayed</td>
<td>5</td>
<td>4</td>
<td>40.0</td>
</tr>
<tr>
<td>Delay in legislative procedure</td>
<td>6</td>
<td>0</td>
<td>0.0</td>
</tr>
</tbody>
</table>

Note: 'Others' are the tasks promoted by the Prime Minister's Office, the Ministry of Environment, the Ministry of Education, Science and Technology, the Ministry of Justice, Korea Customs Office, etc.
2. Evaluation of Contents

A. Major achievements

1) Prevention of major food incidents by solidifying prior prevention systems that shut off risk factors in the whole food process "from production to consumption"

Safety system has been reinforced through import management measures, including the real-time monitoring of food poisoning, safety inspection of agricultural products consumed on a large scale, on-the-spot inspection in exporting countries, etc., and the expansion, etc. of businesses adopting food safety management programs including HACCP, etc.
2) Public confidence in food safety has improved through the expansion of consumer participation and guaranteeing the right-to-know in the process of implementing food policies.

The environment that sets consumers at ease is formed through the expansion of opening food safety information and positive implementation of communication-with-consumers programs. For instance, safety information system on agricultural products ('07～), automatic sales blocking system against risk foods ('09～), etc. were introduced and established.

In addition, for the purpose of delivering correct food information to consumers, certification and place-of-origin labeling system have been improved as follows: certifications were merged from 18 kinds in 2010 to 11 kinds in 2011; and the number of objects, which are served in restaurants, subject to country-of-origin labeling was increased (2007: beef → 2011: beef, pork, chicken, duck, rice, baechukimchi).

3) With faithful implementation of internal and external cooperation for exchange of food safety information, inter-agency cooperation and international exchanges have been invigorated.

As a result of efficient investigations made through cooperation in safety control between central and local governments, administrative bodies in charge of inspection of fisheries products have increased by adding local governments to the existing
National Fisheries Products Quality Inspection Service and the National Fisheries Research & Development Institute. In addition, food safety has been enhanced through vigorous exchange with international organizations and trading partners, of which the representative achievement was hosting the ASIA INFOSAN, a council for international exchange of information, in Seoul in Sept. 2011. Korea also signed safety agreement with Thailand, Vietnam, Australia, Indonesia, etc., and thus has maintained early alert through data collection from internal & external agencies, and websites.

* (2010, Korea Food & Drug Administration) 22,302 cases of data collection from 48 countries, and 449 cases of analysis and import restrictions, etc.

4) Through comprehensive management of food safety control policies of each agency, promotion was made in a unified and consistent fashion at the governmental level

With a view to improving food safety for children, food safety protection zones were designated and restricted the sales of high-calory & low nutrition foods. The number of food safety protection zones has increased from 8,051 in 2009 to 9,318 in 2011.

5) A scientific and reasonable risk assessment basis has been reinforced through professional education, nurturing professional personnel, etc.

A cooperative system intended to acquire advanced technologies has been built and utilized through positive external
activities, signing MOU with major countries, etc. The German Federal Risk Assessment Institute (BfR: Bundesinstitut fur Risikobewertung) signed MOU with the Korea Food & Drug Administration in 2010, and Missouri State University with the Ministry for Food, Agriculture, Forestry and Fisheries in 2010. In addition, risk assessment process has been standardized through complementation and development of manuals and guidelines: a manual for microbial risk assessment was prepared in 2010; and a guidebook for risk assessment was prepared in 2011.

B. Insufficient points

1) Insufficient Effectiveness of Food Safety Control Programs (HACCP, GAP)

Participation of small-and medium-sized food-manufacturing or processing businesses with poor infrastructure of finance, personnel, operation, etc. and small-and medium-sized farms and fishing fields was low. As of 2009, the total number of food-related businesses was 17,341 and that of farms and fishing fields was 1,264.

Also, application of the programs is evaluated to be either unbalanced by field or executed in a low level, and biased to quantitative expansion, more or less neglecting follow-up
management including inspection of actual conditions, etc.

Currently, GAP is applied to only 3% of total agricultural production (EU: 70~80%). It is judged that the low participation is also attributable to the limit in incentives that can induce voluntary participation of the food industry.

2) Substantial effect of control of origin is not sufficient

For the reasons of expansion of economic benefit etc., violations concerning origin are becoming more intelligent and bigger in scale.

Besides, since the scientific and technological validation method applied on violations of origin was more or less insufficient, there existed the burden of possible disputes over prosecuted cases, and the systematic management structure for establishing and sharing the database for crackdown on violations of origin was evaluated to be unsatisfactory.

3) Limit in coping with ever-changing food safety conditions in a flexible and efficient manner

Control over such fields where consumers' interest were concentrated as feed, new materials (melamine, formalin, radioactivity, etc.), food poisoning bacteria in agricultural products, and farmland located in exhausted mine, etc. was not enough. Current trend in advanced countries including those of the EU is to strengthen the control over biological elements.
In addition, effective assessment of diverse risk factors to food safety and efforts to improve the system were lacking.

4) Insufficient cooperation and collaboration system between central administrative agencies, central and local governments, and private and public sectors

Due to lack of prior business cooperation between government agencies over safety policies concerning dietary life, etc., unnecessary delays occurred in the promotional process. Furthermore, implementation of such tasks as monitoring hazardous materials and data collection management overlapped with more than one agency engaged in the same task simultaneously, which shows such element that wastes personnel and budget on a national level still exist.

5) Efficient and comprehensive management of food safety information and communication with people were not satisfactory

In regard to pan-governmental synergy effect, the First Basic Plan is evaluated to be negative for such reasons as lack of basic information, and limited sharing and utilization of information, etc. And when basic data on dietary habits and trend therein, and food contamination level, etc. are necessary, such practice that quotes from the data of Codex or other advanced countries was detected.

Also, weakness in collecting in-depth information on food
safety trends in the exporting countries, insufficient utilization of individual information on the domestic food industry, the limited participation of opinion leaders, and lack of positive public relations efforts to spread social consensus were revealed.

6) Conditions for business Establishment by type of business

In Korea, Food Sanitation Act was first enacted in 1962 and there has been a total of 75 times of legislation or amendments thereof.

(Table 13) Amended contents concerning facility standards by business type in Article 36 of Enforcement Regulations of Food Sanitation Act (Attached table 14) (Unit: Number)

<table>
<thead>
<tr>
<th>Classification</th>
<th>No. of Amendments</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Number of Amendments</td>
<td>76</td>
<td></td>
</tr>
<tr>
<td>Amended contents related to facility standards¹)</td>
<td>36</td>
<td></td>
</tr>
<tr>
<td>Other related amendments²)</td>
<td>40</td>
<td>Changes in matters observed by businessmen (22 times) included.</td>
</tr>
</tbody>
</table>

Note 1): Enactment of facility standards by business type in attached table 6 of Enforcement Regulations of Food Sanitation Act (1962.10.10). Enactment and enforcement (1962.10.10)

Note 2): In the related amendments, matters observed by businessmen (22), amendments of other acts (amendments of Government Organization Act, etc.), and contents of newly inserted articles are included.

Data: History of current acts in the homepage of the Ministry of Government Legislation

<Table 14> shows the condition for business establishment by business type prescribed by a number of laws. Looking at
the table shows that regulations specified concerning food-related businesses are less tight in comparison.

As for the business type that are objects of permission, the relevant government authorities grant permission to commence business to those who meet certain requirements and applies for the commencement of business after judging appropriateness. In the case of the business type that requires registration, a person can commence business only if he is registered as a business operator in the relevant authority, while in the case of the business type that is required to report, details of business are to be reported to a relevant authority and almost all businesses that can be opened on a small scale fall under this category.

The business types that are required to receive permission are food cooking and disposal business, bar entertainment business, social welfare foundation and tobacco manufacturing business, while most of the other food-related businesses are subject to report system or registration system. The price of tobacco is required to be reported under the Tobacco Business Act. As for the types of business that are required only to register are tobacco sales business (wholesale, retail), construction business, construction machinery, pharmacy, private and public library, optician's shop and car rental business.

Considering that most food-related businesses in foreign countries are under the management that is close to permit system in nature while most of those in Korea are operated under registration system, safety control in Korea can be negligent in comparison. Therefore, in order to complement this condition, regulations concerning facility standards need to be intensified.
Chapter 4_Evaluation of the Results of Implementation of the First Basic Food Safety Plan

As suggested in <Table 14>, without regard to business type classified by permission, registration and report, prior spot inspection, completion of education, etc. when necessary under relevant laws are prescribed. In terms of the business expiration, most food-related businesses are not applied thereto. However, the Construction Machinery Management Act prescribes that the terms of validity renewed every three years with the completion of regular inspection, and the Pharmaceutical Affairs Act mandates that the registration certificate of pharmacist license be renewed.

(Table 14) Comparison of major regulations concerning permission, report, and registration by business type

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Object</td>
<td>(Subject to permission) - Food cooking and disposal business - Bar entertainment business (Subject to report) - Food manufacturing and processing business - Instant sales and manufacture &amp; Processing business - Food additives manufacturing business - Food delivery business - Food subdivision and sales business - Food freezing and refrigeration business - Container and package manufacturing business - Rest area restaurant business  - Lodging business - Public bath business - Barbering business - Beauty art business - Laundry business - Health control service business (Subject to permission) - Social welfare foundation (Subject to report) - Social welfare facilities A person who is not the State or local governments (Subject to permission) - Tobacco manufacturing business (Subject to report) - Selling price of tobacco (Subject to registration) - Tobacco sales business (Subject to designation) - Tobacco retail business</td>
<td>(Subject to permission) - Tobacco manufacturing business (Subject to report) - Tobacco sales business (Subject to designation) - Tobacco retail business</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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## Establishment of the Second Basic Food Safety Plan

|--------------|---------------------|---------------------------|-----------------------------|----------------------|---------------------------------------------|
|              | - Common restaurant business  
- Contract food service management business  
- Bakery business |                           |                             |                      |                                             |
| Prior site Inspection | - Visits, inspection, collection (Article 22) | - Report, access and inspection (Article 9) | - | - | -Inspection and Delivery 
(Archive 37)  
-Direction, supervision, etc. over construction administration (Article 86-3) |
| Term of Validity | - | - | - | - | - |
| Renewal | - | - | - | - | - |
| Education | -Order for education on food safety 
(Archive 19-3)  
-Education on food sanitation 
(Archive 41) | -Health education (법제 17조) 
(Archive 17) | -Employment, training, etc. of social workers 
(Archive 13) | - | - |
| Characteristic | -Inspection orders, etc. 
(Archive 19-4)  
-Standards for managing harmful elements in priority 
(Archive 48) | -Assessment of health service level 
(Archive 13) | - | - | - |

Data: The Korea Law under the Ministry of Government Legislation (http://www.moleg.go.kr/).
Establishment of the Basis of the Second Basic Food Safety Plan
Chapter 5

Establishment of the Basis of the Second Basic Food Safety Plan

1. Research on perception of experts & the results

   A. Research purpose

   The purpose of the research is to settle the foundation of the Second Basic Food Safety Plan by investigating the agreement or disagreement, and additional & revisional opinions of the experts and public officials in charge, etc. as to the future changes in food safety environment, strategic objectives, implementation strategies, and detailed tasks, which are the basic data prepared by research panel for the Second Basic Food Safety Plan.

   B. Research Subjects

   A total of 58 people, of whom 35 were public officials and 23 experts.

   C. Research Contents

   1) Environmental changes in food safety

   As the result of the research, the environmental changes decided
for the establishment of the Second Basic Food Safety Plan are summarized as the following 9 agendas in total as suggested in <Table 4>, including food safety control against radioactive contamination stemming from the nuclear accident recently happened in Japan.

<table>
<thead>
<tr>
<th>Table 15</th>
<th>Key Words (ideas) of Environmental Changes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Change in the type of food incidents</td>
</tr>
<tr>
<td>2.</td>
<td>Increase in hazardous materials in food due to imported foods, etc.</td>
</tr>
<tr>
<td>3.</td>
<td>Changes in natural environment including climate change</td>
</tr>
<tr>
<td>4.</td>
<td>Emergence of new-material food and new technologies</td>
</tr>
<tr>
<td>5.</td>
<td>Expansion of FTA</td>
</tr>
<tr>
<td>6.</td>
<td>Reinforced provision of information including food certification aimed at empowering consumers</td>
</tr>
<tr>
<td>7.</td>
<td>Aging population &amp; Change in dietary intake</td>
</tr>
<tr>
<td>8.</td>
<td>Food safety policies that will boost consumer satisfaction level</td>
</tr>
<tr>
<td>9.</td>
<td>Food safety control against radioactive contamination</td>
</tr>
</tbody>
</table>

2) Strategic objectives

The objectives decided for the Second Basic Food Safety Plan based on the results of the research are suggested in <Table 15>. Safety, soundness and wholesomeness of food were regarded as one subject, plus 8 key words including science, prevention, etc. were selected.
(Table 16) Key words (Ideas) for establishment of strategic objectives

1. Sustainability
2. Safety
3. Capability
4. Fairness, equity
5. Prevention
6. Science
7. Communication
8. Soundness, Wholesomeness, Safety

3) Implementation Strategies

Based on the research, main key words to decide strategic objectives, which are upper concepts in establishing the Second Basic Food Safety Plan, were selected as suggested in (Table 17) including governance, regulation, method, etc.

(Table 17) Key words (ideas) for establishment of implementation strategy

1. Governance
2. Regulation
3. Method
4. Support
5. Evidence
6. Response
7. Evaluation
8. Market
9. Research
10. Education
4) Detailed tasks

To establish detailed tasks for each field decided for the Second Basic Food Safety Plan and for future improvement of the level of food safety control, 30 key words, including allergy control, food distribution, food storage, etc., were selected as shown in Table 18. In addition, for detailed tasks for system establishment, 8 key words, including infrastructure, international cooperation, prior monitoring etc., were selected.

Table 18  Key words (ideas) for each field of object to establish detailed tasks

| 1. Imported foods       |
| 2. Quarantine          |
| 3. Exported foods      |
| 4. Hazardous materials in food |
| 5. Hazardous microorganisms |
| 6. Labeling            |
| 7. Certification       |
| 8. New-material & new-technology foods |
| 9. Food poisoning      |
| 10. HACCP, GMP, GAP, GHP |
| 11. Food additives     |
| 12. Organic farming    |
| 13. Residual insecticide |
| 14. Gene recombination food |
| 15. Consumer Public Relations & consumer satisfaction over policy |
| 16. Foodstuff for high-risk group (children, the aged) |
| 17. Eating-out         |
| 18. Mass feeding       |
| 19. Health functional foods |
| 20. Food distribution  |
21. Food storage  
22. Feed  
23. Alcoholic beverages  
24. Food packaging  
25. Allergy  
26. Radioactivity  
27. Agrifood (food materials)  
28. Nutrition  
29. Alien substances in food  
30. Blind spots of food safety

(Table 19) Key words (ideas) of detailed tasks for system establishment

1. Infrastructure  
2. International cooperation  
3. Prior monitoring  
4. Follow-up management  
5. Response including prompt collection of risk food, etc.  
6. Traceability  
7. Evaluation of local governments  
8. Intensification of self evaluation

2. Establishment of mid-to-long-term strategies for enhancement of food safety level

A. Basic directions

Basic directions for the establishment of the Second Basic Food Safety Plan are outlined as follows.
Establishment of the Second Basic Food Safety Plan

1. Futuristic orientation to forecast and cope with changes in the future including the next 3 years
2. Establishment of plans based on the same basis of government administration as other fields in order to satisfy social demands
3. Strategic objectives are to be settled considering both newly-adopted orientation and existing orientation needed to be emphasized.
4. Strategic objectives, implementation strategies, detailed tasks are to be composed as a plan to achieve higher-rank objectives
5. Detailed tasks are to be included from as wide scope as possible in order to expand the range covered by food safety management
6. Consider both site applicability and sustainability based on the implementation capability of each administrative agency
7. Development and addition of new projects while continuing the promotion of existing projects
8. Emphasis on business connectivity between government agencies
9. Enhancement of implementation capability of local governments
10. Seek to enhance capabilities by strengthening self-evaluation

B. Implementation strategies

1) Preemptive management

In order to ensure "from-production-to-consumption" food safety and make precautionary preparation and prevention, preemptive management should be adopted. In this context, positive response to new food conditions and environmental changes, including technological developments, climate change and increase in food imports, etc., and solidifying prevention systems, including HACCP and GAP, are required.
2) Boosting capabilities

For the purpose of strengthening management capability, including the professional personnel to make scientific and rational risk analysis (risk assessment, risk management, exchange of risk information), R&D will be increased and be made more substantial, professionals will be nurtured through training programs, and a system to make regular assessment of risk materials will be established.

* Food safety assessment technology of Korea falls behind the US by 7.6 years. (Scientific Technology Evaluation Report, 2009)

3) Intensification of Communication

More aggressive public relations efforts are necessary so as to relieve vague uneasiness of consumers over foodstuff and enhance their trust by expanding the participation of interest parties of food safety (consumers, experts in academic circles, food industries, etc.) in food policy and giving them the opportunities to express their opinion positively.

Public anxiety over food safety is on a decreasing trend with the percentage lowering from 69% in 2008 to 37.3% in 2010. However, the degree of confidence is showing a low level of 15.1%2).

In addition, mutual cooperation system with food-related international organizations for information exchange and crisis management will be strengthened.

4) Improvement in dietary life

To promote healthy food culture, which is the demand of the times, such policies that are designed to improve health of children, women and the elderly, and nutrition of people will be reinforced.

C. Basic direction of each strategy

1) Intensification of preemptive risk management

To ensure food safety in each phase of food production, processing, distribution, sales, import etc., prior prevention will be intensified. Particularly, safety management system to positively respond to climate change and to utilize new technologies will be established.

2) Reinforcement of scientific risk assessment

For the purpose of enhancing the capability to assess risks, nurturing human resources, R&D, professional education and training will be reinforced. And for more substantial risk assessment, positive sharing and management of basic data, and utilization of domestic experts will be promoted.
3) Reinforcement of positive participation and communication

Opportunities for policy participation of private sector and communication between central government agencies, between the central government and local governments, between people and the government will be increased continuously. Also, international cooperation will be expanded on a steady basis for coordinated food safety management.

4) Creation of healthy food culture

More efforts will be focused on nutrition care for the healthy living of people. Particularly, safety management of such vulnerable social groups as children, students and the elderly will be more intensified.
3. Vision, goal and implementation strategies of the Second Basic Food Safety Plan

A. Vision, goal and implementation strategies

Chart 1 Suggests Vision, goal and Implementation Strategies of the Second Basic Food Safety Plan

<table>
<thead>
<tr>
<th>Vision</th>
<th>Safe dietary life, healthy society</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goal</td>
<td>Food safety control in the level of first-class advanced countries that people can trust</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Implement strategies &amp; Tasks</th>
<th>Preemptive Risk Management</th>
<th>Scientific risk assessment</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>- Establishment of production infrastructure of safe food</td>
<td>- Enhancement of risk assessment function</td>
</tr>
<tr>
<td></td>
<td>- Ensure substantiality of preventive safety control system</td>
<td>- Reinforcement of research into food safety &amp; Nurture of professionals</td>
</tr>
<tr>
<td></td>
<td>- Reinforcement of safety control in the phase of distribution</td>
<td>- Reinforcement of capability to collect, analyze and assess risk information</td>
</tr>
<tr>
<td></td>
<td>- Reinforcement of safety control of imported foods</td>
<td></td>
</tr>
</tbody>
</table>

Positive participation and communication
- Expansion of communication channel with consumers
- Intensification of communication between central government agencies
- Intensification of cooperation between central and local governments
- Reinforcement of international cooperation

Creation of healthy food culture
- Improvement in nutrition care including the reduction of sodium intake
- Improvement in management of dietary life of children
- Provision of safe and high-quality school meal

B. Target value of each detailed task

Target values of major detailed tasks under the Second Basic Food Safety Plan are suggested in <Table 15>
### Table 20: Target value of each major indicator by year

<table>
<thead>
<tr>
<th>Implementati on Objective</th>
<th>Main Indicator</th>
<th>'11 (Current Level)</th>
<th>'12</th>
<th>'13</th>
<th>'14</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preemptive risk management</td>
<td>Rate of GAP certified farms</td>
<td>3('10)</td>
<td>5</td>
<td>7</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td>HACCP Certification(%): Livestock products General food products</td>
<td>75('10) 5.2('10)</td>
<td>79</td>
<td>11</td>
<td>82</td>
</tr>
<tr>
<td></td>
<td>GHP introduction rate(%)</td>
<td>-</td>
<td>-</td>
<td>20</td>
<td>30</td>
</tr>
<tr>
<td></td>
<td>Rate of introducing the system automatically blocking sale of risk foods(%)</td>
<td>Large-scale Distribution Firms 100</td>
<td>Small-to-Medium-size d Distribution Firms 15</td>
<td>Small-to-Medium-size d Distribution Firms 30</td>
<td>Small-to-Medium-size d Distribution Firms 40</td>
</tr>
<tr>
<td></td>
<td>Rate of clarifying reasons of food poisoning(%)</td>
<td>61('10)</td>
<td>63</td>
<td>65</td>
<td>70</td>
</tr>
<tr>
<td></td>
<td>Number of establishment of risk material standards</td>
<td>200('10)</td>
<td>350</td>
<td>510</td>
<td>680</td>
</tr>
<tr>
<td></td>
<td>Rate of computer management of history of agricultural products(%)</td>
<td>7.3('10)</td>
<td>12</td>
<td>15</td>
<td>18</td>
</tr>
<tr>
<td>Scientific risk assessment</td>
<td>Research into establishment of acceptable standards of residual pesticide in production stage (No. of Establishment)</td>
<td>100</td>
<td>200</td>
<td>300</td>
<td>400</td>
</tr>
<tr>
<td></td>
<td>Expansion of the scope of harmful materials that are subject to residue investigation</td>
<td>3</td>
<td>3</td>
<td>4</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>Establishment of Data Base on safety standards of exposure to hazardous materials(%)</td>
<td>-</td>
<td>70</td>
<td>90</td>
<td>100</td>
</tr>
<tr>
<td></td>
<td>Number of reassessment of agricultural pesticides(No. of case)</td>
<td>-</td>
<td>60</td>
<td>90</td>
<td>120</td>
</tr>
<tr>
<td>Positive participation and Communication</td>
<td>Number of domestic and foreign organizations and firms in the network of information exchange (No. of firms)</td>
<td>53</td>
<td>60</td>
<td>65</td>
<td>70</td>
</tr>
<tr>
<td></td>
<td>Hosting of forums related to food safety (No. of forums)</td>
<td>-</td>
<td>10</td>
<td>20</td>
<td>30</td>
</tr>
<tr>
<td></td>
<td>Utilization ratio of food risk information(%)</td>
<td>11('10)</td>
<td>15</td>
<td>more than</td>
<td>more than 15</td>
</tr>
</tbody>
</table>
Establishment of the Second Basic Food Safety Plan

<table>
<thead>
<tr>
<th>Creation of Healthy Food Culture</th>
<th>Participation of contract food service firms in sodium reduction (No. of firms)</th>
<th>800</th>
<th>1,000</th>
<th>1,200</th>
<th>1,400</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Year-on-year increase rate of Quality Certification of children’s favorite food(%)</td>
<td>-</td>
<td>10</td>
<td>20</td>
<td>30</td>
</tr>
<tr>
<td></td>
<td>Modernization rate of school meal facilities(%)</td>
<td>43(10)</td>
<td>-</td>
<td>-</td>
<td>64</td>
</tr>
<tr>
<td></td>
<td>Rate of support for children in child-care centers, etc. which are objects of management compared to the number of children (%) **</td>
<td>18</td>
<td>28</td>
<td>37</td>
<td></td>
</tr>
</tbody>
</table>

* Rate of utilization of food risk information: The rate of information provided after in-depth analysis out of collected information
** No. of centers × no. of meal service facilities subject to management per center × average no. of children under care per meal service facility / 560,000 × 100(%)  

C. Contents of Implementation & government agency in charge of each detailed task

The contents of detailed tasks established under four implementation strategies, and government agencies in charge are as follows:

1) Preemptive risk management

<table>
<thead>
<tr>
<th>Detailed task</th>
<th>Contents of Implementation</th>
<th>Government agency in charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-1. Establishment of production infrastructure of safe food</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1-1-1. Management of production environment of agricultural, livestock and fisheries products</td>
<td></td>
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<tr>
<td></td>
<td>Investigation into contamination of growing environment &amp; establishment safety management standards</td>
<td>MIFAFF</td>
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<tr>
<td></td>
<td>Provision of support for modernization of decrepit livestock facilities</td>
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<tr>
<td></td>
<td>Sanitation assessment of fisheries-producing waters &amp; expansion of designated waters</td>
<td></td>
</tr>
<tr>
<td>1-1-2. Management of agricultural pesticides and medicine and medical supplies for animals</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Crackdown on distribution of impure and faulty agricultural pesticides &amp; intensification of education thereof</td>
<td>MIFAFF</td>
</tr>
<tr>
<td></td>
<td>Reassessment of safety and effectiveness of medicine and medical supplies for animals</td>
<td></td>
</tr>
<tr>
<td>Detailed task</td>
<td>Contents of Implementation</td>
<td>Government agency in charge</td>
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</tbody>
</table>
| 1-1-3. Feed management | - Revision and enforcement of notification related to application of HACCP to TMR feed factories  
- Execution of HACCP regular inspections of TMR feed factories | MIFAFF |
| 1-1-4. Improvement of sanitation level in butchery and distribution stages of livestock products | - Structural adjustment of slaughterhouse  
- Improvement of detailed inspection standards of butchery & reinforced education for inspection competence | MIFAFF |
| 1-1-5. Drinking water control | - Monitoring unregulated harmful micro materials in drinking water & establishment of increased items for water quality control  
- Building the system for monitoring norovirus, etc.  
- Intensified monitoring of changes in water quantity and water quality of spring drinking water | ME |
| 1-1-6. Safety control of alcoholic beverages | - Reinforced monitoring and control of harmful materials in alcoholic beverages  
- Sanitation improvement through guide and inspection of alcoholic manufacturers  
- Promotion of reduction or harmful materials in alcoholic beverages | KFDA |
- Enhanced transparency in certification business of private certification bodies | MIFAFF |
| 1-2. Ensuring substantiality of precautionary safety control system |  |  |
| 1-2-1. Invigoration of GAP (Good Agricultural Practices) | - Simplification of certification procedure & systematic improvement for enhanced sanitation level  
- Invigoration of public relations and supply of GAP agricultural products | MIFAFF |
| 1-2-2. Expanded application of food safety certification standard (HACCP: Hazard Analysis Critical Control Point) | - Continued promotion of obligatory application & expansion of voluntary application  
- Expansion of HACCP assessment & on-the-spot technological instruction  
- Reinforcement of follow-up management of HACCP-applied businesses | MIFAFF, KFDA |
| 1-2-3. Expansion of application of Good Hygiene Practices (GHP) | - Preparation of legislation and system for introduction of GHP  
- Obligatory application of GHP to food-manufacturing businesses | KFDA |
| 1-3. Intensification of safety management in distribution stage |  |  |
| 1-3-1. Improvement of place-of-origin labeling system of origin & Efficient crackdown | - Improvement and expansion of place-of-origin labeling system  
- Development of scientific identification method of place of origin  
- Strengthening efficiency of crackdown on violations concerning place of origin | MIFAFF |
<p>| 1-3-2. Vatalization of traceability &amp; | - Vatalization and building foundation of food traceability | MIFAFF |</p>
<table>
<thead>
<tr>
<th>Detailed task</th>
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</tr>
</thead>
</table>
| expansion of quick collection system              | ◦ Expansion of POS (POS: Point of Sales), a system that automatically blocks sales of risk food  
☐ Expansion of information opening of risk foods                                             | KFDA                         |
| 1-3-3. Reinforcement of crackdown on food safety offences | ◦ Intensification of inter-agency mutual assistance and establishment of real-time investigation system  
☐ Heavier punishment on food-related offences and prevention of second conviction  
☐ Reinforcement of competence in investigation of food-related offenses                        | MIFAFF KFDA MOJ              |
| 1-3-4. Prior prevention of food poisoning & prompt response | ◦ Comprehensive and systematic prevention management on a pan-governmental level  
☐ Scientific and systematic management for identification of causes for food poisoning  
☐ Reinforcement of prevention of food poisoning and PR activities                               | KFDA                         |
| 1-3-5. Preventive control of norovirus food poisoning | ◦ Investigation into actual condition of norovirus in mass feeding facilities using underground water  
☐ Improvement of management system of manufacturing sites using underground water and mass feeding facilities | ME KFDA MEST                |
| 1-4. Safety management of imported food           |                                                                                           |                              |
| 1-4-1. Ensuring safety of production and export areas | ◦ Systematic and efficient on-the-spot due diligence of exporting countries  
☐ Establishment of data management system on imported food  
☐ Reinforcement of international cooperation system for safety management of imported food | MIFAFF KFDA                  |
| 1-4-2. Intensified control of customs clearance stage of imported food | ◦ Intensification of safety management of imported food by imposing heavier responsibility on importers  
☐ Intensified blocking of import of inappropriate food through collection and analysis of risk information | KFDA KCS                     |
| 1-4-3. Intensified control of imported food under distribution | ◦ Examination of distribution safety of imported food and intensification of collection and testing  
☐ Reinforcement of traceability of distribution channel of imported food                       | MIFAFF KFDA                  |
| 1-5. Enhancement of the level of safety inspection |                                                                                           |                              |
| 1-5-1. Enhancement of reliability of food sanitation inspection institutions | ◦ Establishment and operation of international-level inspection operation system  
☐ Establishment and operation of an advanced program for evaluation of inspection competence  
☐ Education of inspection personnel to ensure professionalism                                  | MIFAFF KFDA                  |
| 1-5-2. Reinforcement of scientific safety inspection system | ◦ Promotion of extended range of risk materials subject to residue inspection  
☐ Establishment of objects of residue inspection and inspection plan in the level of advanced countries | MIFAFF KFDA                  |
## Detailed task
### Contents of Implementation
### Government agency in charge

### 1-6. Preemptive management in preparation for the future

<table>
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<tr>
<th>Detailed task</th>
<th>Contents of Implementation</th>
<th>Government agency in charge</th>
</tr>
</thead>
</table>
| 1-6-1. Establishment of food safety management system in preparation against climate change | - Forecasting food safety in relation to climate change and impact assessment thereof  
- Impact analysis and control of risk factors  
- Enhancement of people’s perception and building of management system | MIFAFF  
KFDA |
| 1-6-2. Establishment of safety control of nanotechnology-applied food | - Installation and operation of science advisory committee  
- Preparation of basis for advancement of safety assessment technology  
- Building of information exchange system | KFDA |
| 1-6-3. Establishment of safety management system for radioactivity | - Radioactivity check of imported food  
- Radiation safety assessment of domestically produced food, etc.  
- Building a crisis management system against radiation leakage accidents | MIFAFF  
KFDA |
| 1-6-4. Intensified safety management of GMO food | - Preparation of management plan of GMO food, including labeling system, etc.  
- Enhanced ensuring of safety of GMO food  
- Expansion of information exchange of GMO food with consumers | MIFAFF  
KFDA |

### 2) Scientific risk assessment

<table>
<thead>
<tr>
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</tr>
</thead>
</table>
| 2-1. Intensification of risk assessment function | - Systematic management of risk assessment information  
- Building the basis for scientific risk assessment  
- Clarifying characteristics of each risk factor & securing risk assessment technology thereof | MIFAFF  
KFDA |
| 2-1-1. Intensified management of food risk assessment | | |
| 2-1-2. Reinforcement of reassessment system on hazardous materials | - Reassessment of all kinds of hazardous materials including heavy metals, etc. in a 5-year cycle  
- Reassessment of agricultural pesticides, food additives, etc. | MIFAFF  
KFDA |
| 2-2. Intensified study of food safety & nurture of professional personnel | | |
| 2-2-1. Intensified study of food safety | - Grasping actual condition of hazardous materials residues & improvement of test method  
- Expansion of study of hazardous materials & intensified management of vulnerable fields | MIFAFF  
KFDA |
| 2-2-2. Enhancement of professionalism of research personnel | - Intensified education and training of personnel engaged in analysis  
- Reinforcement of sanitation management and thorough investigation | MIFAFF |
### 2-3. Intensification of collection, analysis, assessment of risk information

| 2-3-1. Reinforcement of domestic and international network for food safety information | - Reinforcement of network between Asian countries
- Intensified cooperation between related institutions for invigorated sharing of information | MIFAFF KFDA |
| --- | --- | --- |
| 2-3-2. Reinforcement of in-depth analysis and assessment capability of risk information | - Reinforcement of scientific and in-depth analysis and assessment system of risk information
- Formation and operation of a monitoring panel for assessment of risk information | MIFAFF KFDA |

### 3) Positive participation and communication

<table>
<thead>
<tr>
<th>Detailed task</th>
<th>Contents of Implementation</th>
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</tr>
</thead>
</table>
| 3-1. Increase in the channels for communication with consumers | - Increase in consumer-participating food safety programs
- Invigorated exchange of food safety information among interested parties
- Expansion of participation of members of the committee for food safety policy in deliberation of food safety policies | MIFAFF KFDA |
| 3-1-1. Invigorated participation of consumers and interested parties | - Increased opening of food safety information to the public
- Functional improvement and optimization of food safety information service | MIFAFF KFDA |
| 3-1-2. Expansion of opening food safety information to consumers | - Phased merging of similar certification systems and introduction of a unified logo
- Internationalization of designation and management standards of certification agencies & reinforcement of follow-up management thereof | MIFAFF |
| 3-1-3. Improvement of certification system to guarantee consumers' right to choose food | - Having labelling standards correspond to those of CODEX Committee of Food Labeling (2012-2014)
- Making rounds of regional briefing sessions on food labelling standards | MIFAFF KFDA |
| 3-1-4. Operation of reasonable labelling standards for consumers | - Intensified cooperation between relevant administrative agencies in operation of acts and subordinate statutes related to food safety
- Intensified prior consultation before legislation or amendment of regulation | Relevant Government Agencies |
| 3-2. Intensified communication between central government agencies | - Intensified sharing of food safety information between relevant administrative agencies
- Strengthening of network through exchange of food safety information | MIFAFF KFDA |
# Establishment of the Basis of the Second Basic Food Safety Plan

## 3-3. Intensified cooperation for food safety between central and local governments

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>3-3-1. Intensified cooperation in sanitation control of food-related businesses, etc.</td>
<td>○ Intensification of cooperative system for sanitation control of food-related businesses including sanitation instruction and inspection, etc, ○ Strengthening real-time sharing system of food safety information</td>
<td>MIFAFF KFDA</td>
</tr>
<tr>
<td>3-3-2. Intensified cooperation in food safety inspection</td>
<td>○ Reinforcement of education and support for simultaneous securing of expertise ○ Intensified sharing system of knowledge and information between inspection institutions</td>
<td>MIFAFF KFDA</td>
</tr>
</tbody>
</table>

## 3-4. Intensification of international cooperation

<table>
<thead>
<tr>
<th>Detailed task</th>
<th>Contents of Implementation</th>
<th>Government agency in charge</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-4-1. Intensification of international cooperation including CODEX, etc.</td>
<td>○ Expansion of activities related to international standardization including CODEX, etc. ○ Intensification of sharing information on CODEX standards and activities aimed at spreading them.</td>
<td>MIFAFF KFDA</td>
</tr>
<tr>
<td>3-4-2. Expansion of international cooperation including MOU on food safety control, etc.</td>
<td>○ Mutual cooperation system between countries for intensified control of imported food ○ Expansion of cooperation with food sanitation inspection institutions in exporting countries</td>
<td>MIFAFF KFDA</td>
</tr>
</tbody>
</table>

## 4) Creation of healthy food culture

<table>
<thead>
<tr>
<th>Detailed task</th>
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</tr>
</thead>
<tbody>
<tr>
<td>4-1. Improvement of nutrition management including reduction of sodium intake</td>
<td>○ Expansion of project to reduce sodium intake including development of low-sodium menu ○ Establishment of investigation and management system &amp; intensification of education and promotion thereof</td>
<td>KFDA</td>
</tr>
<tr>
<td>4-1-1. Promotion of reduction of sodium intake of people</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-1-2. Expansion of education and offering information for healthy dietary life</td>
<td>○ Expansion of infrastructure for education of sound dietary life ○ Invigoration of environment-friendly dietary life and education offered by target groups ○ Spread of indication of nutrition for reasonable food selection</td>
<td>MIFAFF KFDA</td>
</tr>
<tr>
<td>4-1-3. Rationalization of system concerning functional health foods</td>
<td>○ Advancement of system concerning functional health foods ○ Reinforcement of industrial support for competitive enhancement of functional health foods</td>
<td>MIFAFF KFDA</td>
</tr>
<tr>
<td>4-2. Improved management of dietary life of children</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-2-1. Intensification of safety management of children's dietary life</td>
<td>○ Strengthening safety management of favorite foods of children</td>
<td>KFDA</td>
</tr>
</tbody>
</table>
### Establishment of the Second Basic Food Safety Plan

| 4-2-2. Expansion of children's meal service support centers | Expansion of designation of exemplary business places | KFDA |
| 4-2-2. Expansion of children's meal service support centers | Expansion of children's meal service support centers | |
| 4-2-2. Expansion of children's meal service support centers | Expansion of objects of meal service | |
| 4-3. Provision of high-quality school meals | |
| 4-3-1. Modernization of school meal facilities | Improvement of meal service environment including modernization of decrepit meal service facilities, etc. - Modernization performed for 700 schools every year (from the finances for local education) | MEST |
| 4-3-2. Intensified sanitary and safety inspection of school meals | Implementation of random inspection of sanitary and safety management of school meals - Operation of ‘School Meal Inspection Team’ in each Office of Education | MEST |
| 4-3-3. Improvement in purchasing food materials of school meals | Expansion of distant electronic contract when purchasing food materials - Expansion of group purchase of food materials among neighboring schools | MEST |
| 4-3-4. Intensification of education on dietary life and nutrition care in school | Intensified guide of dietary life through school curriculum - Introduction of labeling allergy-inducing foods (‘12) | MEST |