

2011 World Seafood Congress



# Food Safety Management in the Thailand Exported Seafood Program

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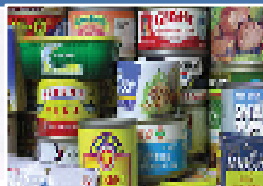
## Background

Thailand exports fish valued at

6.7 billion USD per year



41.9%



28.4%



9.3%

%

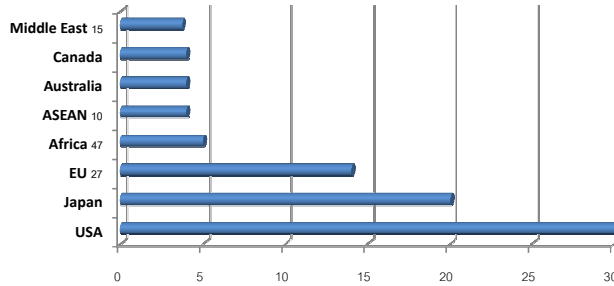
- Cephalopods
- mollusks
- others



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## Background

- Products exported to 127 different countries
- approximately 70,400 certificates issued per year
- products certified includes frozen, chilled, canned salted, fermented, dried



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## DOF Inspection and Control Program

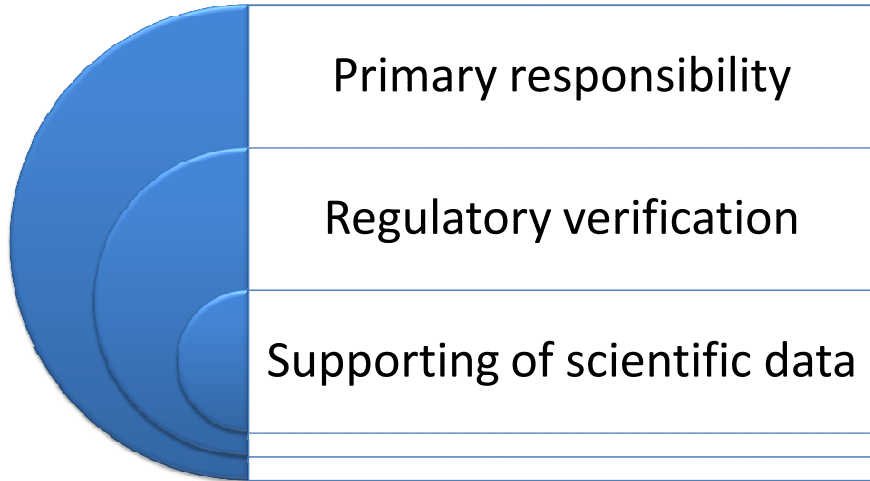


**MAIN OBJECTIVE OF  
FOOD CONTROL  
SYSTEM  
IS TO STRENGTHEN  
FOOD SAFETY  
THROUGHOUT THE  
FOOD PRODUCTION  
CHAIN**



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## Roles in food safety control

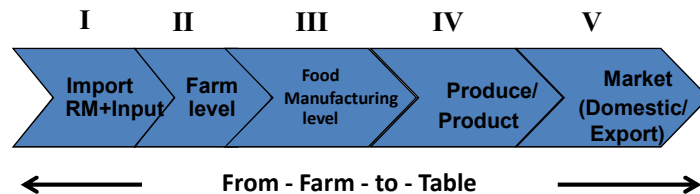


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## Food Safety Policy

**“Framework of Agricultural Commodity and Food Inspection” and Road Map of Food Safety control system From farm to table approach**



## National Food Safety Strategies

- Hasten improvement in the current food control system
  - Food law and regulations – aligned with Codex standards
  - Science-based Food control management measures
  - inter-agencies collaboration to enhance systematic collection and analysis of national data
- Inspection services (risk based application)
- Lab services - national food monitoring and surveillance
- Enhance Information dissemination, Education and Risk Communication
- Promote Capacity Building of human resource through trainings



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## Effective inspection program

### Resources

- Financial
- Facilities
- Equipment
- Personnel

### Competencies

- knowledge
- Skills

### legislations

- regulations
- guidelines
- procedures



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## Global concerns on seafood safety

- Pathogen contamination
- Drug residues
- Chemicals and contaminants



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## Pathogen contamination control

### SALMONELLA, LM, VC, VP, CBOT

- GMP/GHP as a prerequisite
- HACCP implementation
- Design a proper control procedure
- monitor regularly
- Verify the compliance



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## Verified by the DOF

- Inspect processing plants to ensure GMP and HACCP compliance
- Perform water/ice microbial tests
- Verify the cleanliness of equipment by swab tests
- Sample products for microbial tests



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## Drug Residue Control Program (1)

- To ensure shrimp do not contain harmful/toxic substances, prevent environmental pollution and maintain water quality of production areas
- Encourage farmers to implement Good Aquacultural Practice (GAP)



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## Drug Residue Control Program(2)

- **Controls at the Farm Level**

- Register farms and hatcheries
- Farm to implement GAP
- Regularly inspect hatcheries and farms

- **Controls at the processing level**

- control incoming raw material
- verify the compliances

- **Controls on Aquatic Feeds**

- Register and issue licenses for feed mill, feed sale, feed component, imported feed permission
- implement GMP/HACCP
- Control illegal use of drugs in feeds

Sampling of shrimp, fry and feed for residue analyses



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## Aquaculture program



Feed  
GMP/  
HACCP



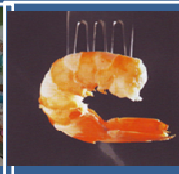
Hatcheries  
GAP



Farms  
GAP



Processors  
GMP/HACCP



products

Education



Regulatory verification

## Challenges

- Risk assessment
- Test method for emerging chemicals/ microorganisms
- Increasing of product diversity/ processing technology
- Resources to be made available



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