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Report

Vietnam Food Safety Policy Review

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SAFEGRO

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LIST OF ACRONYMS AND ABBREVIATIONS

AAFC	Agriculture and Agri-food Canada
ACFS	Bureau of Agricultural Commodity and Food Standards (Thailand)
ACIAR	Australian Centre for International Agricultural Research
ADB	Asian Development Bank
AHD	Animal Health Department (MARD)
ALVA	Luxembourg Veterinary and Food Administration
APEC	Asia Pacific Economic Cooperation
AQSIQ	General Administration of Quality Supervision, Inspection and Quarantine (China)
ASEAN	Association of Southeast Asian Nations
AWP	Annual Work Plan
BRC	Global Standard for Food Safety
CBT	Competency Based Training
CC	Climate Change
CD	Capacity Development
CDC	Centre for Disease Control (USA)
CEA	Canadian Executing Agency
CFDA	China Food and Drug Administration
CFIA	Canadian Food Inspection Agency
CFSA	China National Food Safety Risk Assessment
CSA	Climate Smart Agriculture
CSO	Civil Society Organizations
DAH	Department of Animal Health
DARD	Department of Agriculture and Rural Development
DFS	Department of Food Safety
DLP	Department of Livestock Production
DOIT	Department of Industry and Trade
EC	European Commission
EFSA	European Food Safety Authority
EPA	Environmental Protection Agency (USA)
EU	European Union
FAO	Food and Agriculture Organization
FCSA	Food Control System Assessment Tool (FAO/WHO)
FDA	Food and Drug Administration (US)
FS	Food Safety
FSIS	Food Safety Inspection Services (USDA)
FSL	Food Safety Law
FSMA	Food Safety Management Authority (Vietnam)
FSMA	Food Safety Modernization Act (USA)
FSMB	Food Safety Management Board
FSRM	Food Safety Risk Management
FSSC	Food Safety Systems Certification

FSTWG	Food Safety Technical Working Group
GAC	Global Affairs Canada
GAP	Good Agricultural Practices
GACC	General Administration of Customs China
GBVCAs	Gender-Based Value Chain Assessments
GFSI	Global Food Safety Index
GFSI	Global Food Safety Initiative
GoC	Government of Canada
GoV	Government of Vietnam
HACCP	Hazard Analysis Critical Control Points
HC	Health Canada
HCMC	Ho Chi Minh City
HFPC	Health and Family Planning Commission (China)
HR	Human Resources
ICD	International Cooperation Department (MARD)
IFS	International Food Standard
ISO	International Standards Organization
IPPC	International Plant Protection Convention
IPSARD	Institute of Policy and Strategy for Agriculture and Rural Development
KFDS	Korean Ministry of Food and Drug Safety
LIMS	Laboratory Information Management System
LPD	Livestock Production Department (MARD)
MARA	Ministry of Agriculture and Rural Affairs (China)
MARD	Ministry of Agriculture and Rural Development
MFSA	Mauritius Food Standards Agency
MOA	Ministry of Agriculture (China)
MOC	Ministry of Cooperatives (Thailand)
MOF	Ministry of Finance
MOH	Ministry of Health
MOIT	Ministry of Industry and Trade
MOPH	Ministry of Public Health (Thailand)
MOST	Ministry of Science and Technology
MOU	Memorandum of Understanding
MRL	Maximum Residue Limit
NAEC	National Agriculture Extension Centre
NAFIQAD	National Agro-Forestry-Fisheries Quality Assurance Department
NGO	Non-Governmental Organization
ODA	Official Development Assistance
OECD	Organization for Economic Cooperation and Development
OMAFRA	Ontario Ministry of Agriculture, Food and Rural Affairs (Canada)
OOG	Office of the Government
PHAC	Public Health Agency of Canada
PPD	Plant Protection Department (MARD)
PSC	Project Steering Committee

PPC	Provincial People’s Committee
QCVN	National Technical Regulation
RA	Risk Assessment
RASFF	Rapid Alert System for Food and Feed (EU)
RM	Risk Management
SAFEGRO	Safe Food for Growth Project
SAIC	State Administration of Industry and Commerce (China)
SAMR	State Administration of Market Regulation (China)
SFDA	State Food and Drug Administration (China)
SFCA	Safe Food for Canadians Act
SFCR	Safe Food for Canadians Regulations
SME	Small and Medium Enterprise
SPS	Sanitary and Phytosanitary
TA	Technical Assistance
TCVN	National Standard
ToT	Training of Trainers
TPR	Trade Policy Review
UoG	University of Guelph
UK	United Kingdom
UN	United Nations
USDA	United States Department of Agriculture
VC	Value Chain
VFA	Vietnam Food Administration
VFIORP	Vietnam Foodborne Illness Outbreak Response Protocol
VietGAP	Vietnamese Good Agricultural Practices
VNCC	Vietnam National Codex Committee
VND	Vietnamese Dong
WB	World Bank
WGs	Working Groups
WHO	World Health Organization
WOAH	World Organization for Animal Health (former OIE)
WTO	World Trade Organization

EXECUTIVE SUMMARY

1. In support of assessment activities to be delivered under the Global Affairs Canada funded SAFEGRO project, a thorough review of the currently existing food safety related policies, laws, decrees, regulations (Directives and Circulars) and standards and technical regulations has been undertaken as a food safety policy review. Food safety systems in other developed countries have been presented and demonstrate a trend towards a single focal point within governments for food safety. Current institutional arrangements, policy, legislative and regulatory frameworks in Vietnam have been analyzed, strengths, weaknesses, gaps identified, and recommendations made towards updating Vietnam's Food Safety (FS) Policy Framework in support of the government's direction to reform and modernize food safety policy for the country. The review has included all policy and legislative instruments issued by the three government ministries with shared responsibility for food safety based on food product groups: the Ministry of Agriculture and Rural Development (MARD); Ministry of Health (MOH); and Ministry of Industry and Trade (MOIT); their provincial departments, district governments and People's Party Committees, as well as, those issued by other ministries such as Ministry of Science and Technology (MOST) and Ministry of Finance (MOF) relevant to food safety.
2. Vietnam has a relatively modern food safety legislation system recognized in previous reviews by international organisations (FAO 2015, World Bank 2016 and 2021, WHO 2019, WTO 2021). The findings of the current review support this opinion when the legal instruments for food safety control are compared to food safety control policy and program components (clusters) in a developed country such as Canada. There is direction from the National Assembly to further align Vietnam's legal and regulatory framework and food safety control systems with international standards and apply a risk-based approach to standard setting, food safety management, and compliance and enforcement. However, analysis has determined that there are inconsistencies in the three ministries in regulatory development, inter-ministerial cooperation, and implementation of regulations at all levels of government. This is partially due to the complex nature of institutional arrangements at all levels of government which leads to confusion in interpretation and implementation of legislation. The number of regulations issued by the ministries and disparities between different ministries would benefit from a rationalized legal and regulatory framework and alignment of interministerial collaboration.
3. Pilot projects at the district and city level have shown some success as inter-departmental Food Safety Management Boards (FSMB) but need to be sustainable, with trained staff and legal status. Financial and human resources are required to build capacity for inspection. Technical guidance, protocols, manuals, and standard operating procedures, for example, for risk-based inspection and support services (laboratories) are needed to overcome current limitations to implementation of food safety controls, enforcement activities, and improve food safety performance overall within the responsible government ministries at national, provincial, district, and commune levels. Such technical guidelines are needed to effectively operationalize the regulatory framework. Given the continuous improvement required for Vietnam's FS Policy Framework to effectively respond to trends and apply foresight, SAFEGRO project activities as developed through annual work plans in collaboration with government counterparts will work towards improving the enabling environment to deliver an effective risk-based food safety control system in the country, build consumer trust and improve public health.

1 Introduction

1.1 The Policy Review

4. In support of assessment activities to be delivered early into the SAFEGRO project, a thorough review of the currently existing policies, laws, decrees, regulations (Directives and Circulars) and decisions was undertaken, gaps identified, and recommendations made towards updating Vietnam's Food Safety Policy Framework. The review included all policy and legislative instruments issued by the government ministries directly participating on the project, the Ministry of Agriculture and Rural Development (MARD), Ministry of Health (MOH), Ministry of Industry and Trade (MOIT), their provincial departments and municipal governments, as well as, those issued by other ministries such as Ministry of Science and Technology (MOST) and Ministry of Finance (MOF) relevant to food safety and, but not restricted to, the commodities of focus (food products) under the project.

5. Given the whole value chain approach of the project, commodities to be addressed under the project are being identified as the project moves forward with the initial intention to focus on specific commodities in the fruit and vegetable food chain, then meat and subsequently fish and seafood over the five-year duration of the project. Given the continuous improvement nature of the Food Safety Policy Framework (see Figure 1), dependent upon resources available to the ministries, this review should be undertaken every five years if not on an annual basis.

6. It has been previously stated by other studies (FAO 2015, World Bank 2016 and 2021, WHO 2019, WTO 2021) that Vietnam has a relatively modern food safety legislation system. Further analysis and assessment of this statement based on evidence was undertaken in this review. More recent legislation was also considered and reviewed and its capacity to overcome previously identified constraints and limitations to the delivery of Vietnam's food safety system. Any recommendations made as part of this review are made with the objective to support the ongoing modernization of Vietnam's food safety system, continue to align it with international standards, and improve any capacity to implement food safety risk analysis, surveillance, inspection, compliance and enforcement, and food safety management legislation to improve the country's food safety performance within the responsible government ministries at national, provincial, and municipal levels under the project.

1.2 Food Safety Policy Development

7. There is a growing recognition among governments as the world increasingly becomes a global economy that policy is one of their most important levers of governing. As multinational organizations continue to exert increasingly powerful influence over the type of decisions national governments make, governments depend upon the knowledge and policy capacity of their organizations to maintain their national identity and competitiveness. This is irrespective of whether the government is a parliamentary democracy such as in Canada or a socialist republic such as Vietnam.

8. Figure 1 depicts a cycle of continuous improvement in policy development, system (program) design, implementation of programs and the monitoring and surveillance of the ability of the programs to effectively deliver policy. This report looks at the effectiveness of current food safety policy in Vietnam.

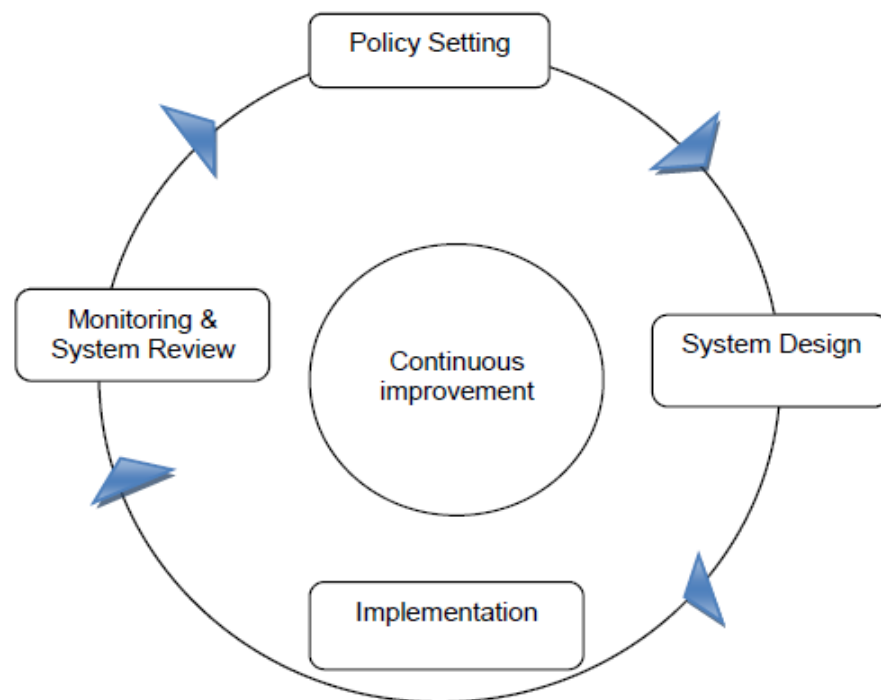


Figure 1: The design and operation of a National Food Safety Policy Framework

9. A robust policy framework should enhance the consistency and the coherence of the advice organizations give and the decisions made across all components of the framework. The essential components of policy development, when systematically and rigorously applied, not only meet the need for a policy framework, but should provide comfort to decision-makers and enhance the quality of the discussions and decisions they take on the matters before them. Both policy setting and system design include consultation with all stakeholders participating in the delivery of, in this case, food safety policy.

10. The fundamental objective of decision-makers is to answer the policy question: who gets what, why, how, when, and where. With respect to food safety policy in Vietnam a key question that has been raised is: how are solutions to be implemented and how effective are the solutions in solving a food safety problem? The answers are not always that obvious particularly where a subject such as food safety is a shared responsibility under three ministries.

11. In policy setting the answers to these questions are determined under four principal components of analysis, choice, implementation and debate and decision. All too often, there is a tendency to confuse policy with program regulations and administrative rules. The distinction is sometimes referred to as big “P” and small “p” policy. Program rules and regulations are normally derived from the intent of the policy objectives under big “P” and the major features of the problem. In this policy review activity under SAFEGRO project a clear distinction must be made between public policy development and program administration. Within the Ministry of Agriculture and Rural Development (MARD), Ministry of Health (MOH) and its Vietnamese Food Administration (VFA) and the Ministry of Industry and Trade (MOIT) both roles are played in contributing, within their departments and their assigned areas of management, to the resolution of public policy problems and the administration of programs at all levels (central, provincial, district) that keep food safe and

maintain the health of plants and animals as they contribute to food of plant origin and food of animal origin.

12. Policy development is not a linear process. It is instead an iterative process. Issues must be revisited as new information becomes available. This influences all the other activities that are part of the food safety systems management process. Thus, the need for this initial activity under the enabling environment component of the SAFEGRO project to revisit Vietnam's food safety policy framework.

2 International Food Safety Policy Review

2.1 Canada

13. On April 1, 1997, the Canadian Food Inspection Agency was created under the Canadian Food Inspection Agency Act as a single regulatory body responsible for the safety of Canada's food supply and the protection of plant and animal health upon which safe and high-quality food depends. Inspectorates previously attached to four ministries (Agriculture, Health, Industry, and Fisheries) were gradually transferred over the next two years to the CFIA. It delivers all federally mandated programs for food inspection, plant and animal health, and consumer protection as it relates to food. This includes the trade of food inter-provincially and for import and export. The CFIA works from farm gate to consumer's plate to ensure the safety of Canada's food supply.

14. At the provincial level inspectorates in each of the provincial ministries of agriculture, for example, the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) are responsible for the enforcement of provincial food regulations in establishments that only trade within a province. Municipal Public Health inspectors are responsible for enforcing regulations in districts, restaurants and local farmer's markets. In all instances provincial and municipal regulations must be equal to regulations in the federal program as applicable.

15. The Agency's inspection activities affect the entire spectrum of food production from production on the farm through to processing and distribution and finally consumption. Inspection activities apply to domestically produced, imported, and exported products that include not only food, but also the seed, livestock feed, fertilizers, plants, and animals upon which a safe food supply depends. Agency inspectors undertake several activities such as: assessing a company's food safety system, regularly inspecting plant facilities, and assessing production processes.

16. These activities verify that industry follows appropriate practices and complies with regulatory requirements.

17. When first created, the Agency administered 13 Acts and 42 sets of regulations previously administered under four separate ministries. So many Acts brought significant complexity to the operations of the Agency not only from a public health perspective but also in terms of economic impact, particularly with respect to keeping markets open. A mandate as far-reaching as this touches on all Canadians, but has an additional impact on farmers, fishers, foresters, processors, distributors (importers and exporters) from an economic perspective.

18. Over the years the CFIA has been operating within a rapidly changing environment.

- Increasing global distribution of food results in expanding food safety threats.
- Increasing identification and response to real and perceived risks
- Increasing consumers expectations (more information on production, composition, safety assurances etc.) in addition to increasing demand for government oversight including broadening the scope of oversight.
- Emerging technologies and trends in production and processing, such as biotechnology, nanotechnology, new food processing technologies etc.

- Ongoing advances including modernization efforts of international trading partners as well as expanding trade requirements on exported Canadian products.
19. Recently, previous legislation, in some parts outdated, was renewed giving the Agency the opportunity for new regulatory tools to operate in this current environment.
- The Safe Food for Canadians Act (SFCA) was passed in November 2012 following two previous attempts to have a new Bill passed without success due to calls for elections under Canada’s parliamentary democracy.
 - It consolidated the authorities of 4 statutes and 10 sets of food provisions into 1 statute and 1 set of regulations.
 - It is complemented by legislation administered by other Departments such as Health Canada’s Food and Drugs Act.
 - Following passage of the Act in November 2012 the CFIA consulted with all stakeholders on the proposed regulatory framework required to bring the Act into force.
 - These consultations informed finalization of the Safe Food for Canadians Regulations (SFCRs) and permitted the Act to come into force on January 15, 2019.
 - At the same time, the Agency has been preparing guidance documents for stakeholders (importers, exporters, producers, processors, distributors, retailers, and consumers to assist them with compliance to and awareness of the new set of regulations.
 - The Agency has also been following a graduated timeline with respect to time allowed for SMEs, for example, to bring their operations into compliance with the new SFCRs.
20. Under this new regulatory framework, the CFIA offers stronger protection, a greater focus on prevention, more consistent, outcome-focused requirements and controls that are better able to manage risk.
21. At the institutional level administration of the CFIA was transferred from the Ministry of Agriculture and Agri-Food when it was created in 19997 to the Ministry of Health in 2014. This brought all government departments/agencies with responsibilities for food safety under one minister: Health Canada (HC) with responsibilities for food policy, risk assessment and food standards; the CFIA with responsibilities for all inspection, compliance and enforcement activities and the Public Health Agency of Canada (PHAC) for food safety risk communication and emergency response. This current institutional arrangement has afforded a more effective and efficient response to food safety issues.
22. Canada has worked to ensure that the World Trade Organization (WTO) Sanitary and Phytosanitary (SPS) Agreement and its relationship under the SPS Agreement with trade partner countries such as Vietnam is risk based rather than product based. Canada has often argued against attempts to weaken the scientific basis of the SPS Agreement (for example by arguing against the inclusion of non-science-based factors such as consumer preference). Canada has also professed that these positions are based on a robust policy and regulatory framework at the domestic level in Canada.
23. Canada’s national food safety system continues to be viewed internationally as one of the best in the world. A report in 2015 assessed Canada’s national food performance against that of 16 leading Organisation for Economic Co-operation and Development (OECD) countries. As the basis for comparison, it measured 43 food performance metrics across five main areas: (i) industry prosperity, (ii) healthy food and diets, (iii) food safety, (iv) household food security, and (v) environmental

sustainability. In the area of food safety Canada ranked number one with an “A” rating and tied with Ireland’s food safety system as only two countries out of the 16 that scored an “A” rating.

24. Although the above-referenced report has not been repeated in subsequent years, the 11th Global Food Security Index (GFSI) covers food affordability, availability, quality and safety, and sustainability and adaptation across 113 countries. Indicators are used to do this and one change to the latest version is considering relevant food safety legislation. In the latest 2022 index Finland, Ireland, Norway, and France ranked at the top. Canada ranked 7th overall. UK ranked 9th and the US 13th, a drop from 19th in the previous 2019 index. Based solely on the food quality and food safety metric rate, Canada ranked first, and the United States was third. The UK was 29th.

2.2 United States

25. Institutionally, federal responsibility for the regulation of food safety in the US primarily falls under the Food and Drug Administration (FDA) and the US Department of Agriculture – Food Safety Inspection Services (USDA-FSIS). However, several other agencies, such as the Centers for Disease Control (CDC) and the Environmental Protection Agency (EPA), to name a few, are involved with the safety of the US’s food supply.

Food and Drug Administration (FDA)

26. The Food and Drug Administration Act of 1988 officially established the FDA as an agency of the Department of Health and Human Services with a Commissioner of Food and Drugs appointed by the President with the advice and consent of the Senate, and broadly spelled out the responsibilities of the Secretary and the Commissioner for research, enforcement, education, and information.

27. The FDA oversees 80% of the US food supply including: all domestic and imported food sold across state lines, including shell egg, but NOT meat and poultry, seafood, except catfish, game meats such as venison, shell eggs and egg containing products outside of the USDA-FSIS control, egg washing, sorting, and packing, bottled water, wine beverages with less than 7% alcohol. The FDA enforces food safety regulations through: establishment of production standards, inspection of food production establishments and warehouses, collection and analyses of samples for food safety hazards, review and monitoring of animal drugs and animal feeds used in food-producing animals, development of model codes, guidelines and interpretations and collaboration with states in implementing regulations, requisitions and mandates to recall unsafe food, education and outreach to industry and consumers on safety handling practices.

28. The Food, Drug, and Cosmetics Act (FD&C Act) of 1938 tightened controls over food and drugs and enhanced the government’s ability to enforce the law. This law, as amended, is still in force today. It has been amended over 100 times. The latest amendment, known as the Food Safety Modernization Act, is the most significant amendment of US food law in history. A decade ago, the FDA’s Food Safety Modernization Act (FSMA) was created and enforced to mitigate a situation where constant change is the norm in the global food safety system. Every consumer expects all parties involved from the farm through to distributors and retail food outlets to do their best to bring safe and high-quality food products on the market.

29. Food borne illness outbreaks caused by neglectful food handling practices in recent years such as E. coli, salmonella, listeria outbreaks where people fell deathly ill compelled the FDA to create and

assist in implementing general food safety standards that once adopted extensively by industry would reduce the risk of contamination.

30. The signing of FSMA on January 45, 2011, launched a new era of food safety regulations in the US. This body of regulations quickly became the most sweeping reform of the US food safety system in over 70 years.

31. The FDA Food Safety and Modernization Act (FSMA) of 2011 provided FDA with new enforcement authorities related to food safety standards, gave FDA tools to hold imported foods to the same standards as domestic foods, and directed FDA to build an integrated national food safety system in partnership with state and local authorities.

32. The FDA has published seven major rules under FSMA each of which created new requirements that put more responsibility on industry to prevent contamination of the US food supply rather than reacting to it.

- Preventive Controls Rules for Human and Animal Food

The FDA's Preventive Control Rules apply to all facilities required to register with the FDA as a food facility unless covered by an exemption. A covered facility must implement a written Food Safety Plan that identifies known or reasonably foreseeable biological, chemical and physical hazards related to foods in the facility. For each identified hazard, the Food Safety Plan must determine whether the hazard requires preventive controls and, if so, outline preventive controls to minimize or prevent that hazard.

While similar to other food safety programs, such as HACCP, ISO 22000, or BRC, these plans do not satisfy the requirements of having an FDA Food Safety Plan.

Preventive Controls Rules also require covered facilities to approve their raw material and ingredient suppliers when the receiving facility has identified a hazard requiring a preventive control.

- Produce Safety Rule

The FDA's Produce Safety Rule establishes science-based minimum standards for the safe growing, harvesting, packing, and holding of produce. The rule puts more responsibility on farms to protect their crops from contamination by creating requirements for water quality testing, raw manure application, examining grazing areas, employee health and hygiene training. The rule gives special attention to sprouts due to their frequent association with foodborne illness outbreak.

- Foreign Supplier Verification (FSVP) Rule

The FSVP rule requires importers to verify their foreign suppliers are producing food in compliance with applicable FDA regulatory requirements. To approve a supplier, an importer must evaluate the risks posed by foods it supplies by determining potential hazards associated with each food. As well as evaluating the supplier's performance. Examples of potential verification activities include annual onsite audits of a supplier's facility, sampling and testing a supplier's products, or reviewing a supplier's food safety records.

- Accredited Third-Party Certification

This rule establishes a voluntary program for the accreditation of third-party certification bodies to conduct food safety audits and issue certifications of foreign facilities and the

foods they produce. Under the program, the FDA recognises what are called accreditation bodies, which then may accredit third-party certification bodies.

- Sanitary Transportation Rule

This rule created new requirements for shipper, receivers, loaders, and carriers that transport food in the US by motor or rail vehicle to ensure food is protected during transportation, via both the design and maintenance of transportation vehicles and equipment and by taking appropriate measures to ensure food safety by monitoring proper temperature controls and protecting food from contamination through written procedures.

- Intentional Adulteration Rule

As with the FDA's Preventive Controls Rules, this rule applies to all facilities required to register with the FDA as a food facility unless covered by an exemption. The rule requires facilities to develop and implement a written Food Defense Plan that assesses vulnerabilities within the facility, identifies a mitigation strategy for each vulnerability, and identifies monitoring procedures to ensure effectiveness of the mitigation strategies.

US Department of Agriculture (USDA)

33. Founded in 1862, when President Abraham Lincoln signed into law an act of Congress establishing the US Department of Agriculture (USDA), the USDA has a long, rich history of improving and protecting America's food supply.

34. The USDA – Food Safety Inspection Service (FSIS) oversees domestic and imported meat and poultry (excluding game meat), products such as meat- or poultry-containing stews, pizzas, and frozen foods, processed egg products, generally liquid, frozen, and dried pasteurized egg products, and catfish.

35. Through a series of three Acts, Congress empowers the USDA-FSIS to inspect all meat, poultry, and processed egg products in interstate commerce for safety and correct packaging/labeling, including:

- Federal Meat Inspection Act: Requires the USDA to inspect all food animals when slaughtered and processed and ensures foreign products are processed under equivalent US standards.
- Poultry Products Inspection Act: Provides for inspection of poultry and poultry products, regulates processing and distribution of poultry to prevent the sale of misbranded or adulterated products, ensures foreign products are processed under equivalent US standards.
- Eggs Products Inspection Act: Provides for the inspection of certain egg products, qualities, and uniform standards for eggs, regulates the processing and distribution of eggs and egg products.

36. USDA-FSIS requires that all established meat and poultry plants implement an approved HACCP system (9 CFR 417). All plants must have a written sanitation program (9 CFR 416). A state-federal cooperative inspection program exists that requires state inspections to be "at least equal to" the federal program.

37. Most recently there have been calls for food safety to be removed from the responsibility of the FDA, to focus on drugs and medical devices and have the responsibility for food safety remain

solely with the USDA and its state agencies. During the current independent investigation into the FDA the Reagan-Udall Foundation facilitated a public meeting on September 30, 2022, of its Independent Expert Panel on food. The independent expert panel has been charged with evaluating the structure, leadership, authorities, resources, and culture of the FDA's human foods program. FDA Commissioner Robert Califf announced the review in May while a congressional committee was questioning him about an outbreak of Cronobacter infections linked to infant formula from Abbott Nutrition. The agency was under fire for their slow response and disorganization. Some people have called for a reorganization of top positions at the FDA.

38. In the public meeting's food safety session on September 30, six food safety experts from various fields provided feedback and suggestions for the FDA. One expert, a food safety lawyer, following his testimony wrote an open letter stating that for 30 years and four administrations, from nearly every Congress and from multiple government, industry and consumer reports, the refrain still echoes for a single food safety agency for the country. As one administration aptly said, it is past time to address the "fragmented and illogical division of federal oversight" of food safety.

39. This would be keeping with a trend for countries to move from a multi-institutional approach to food safety to a single agency such as in Canada and other developed countries.

2.3 China

40. Over the past 30 years China has made significant advances from a country with frequent shortages of food to one striving to eliminate hunger. As in many populous countries, there is a conflict between traditional household-based agriculture, numerous small food business operators and increasing consumer demands for a safe, high-quality food supply. In response, the national food safety control system in China has experienced changes over the years. The overall food safety situation in China has been significantly improved.

41. The first Food Safety Law was promulgated in 2009 and revised in 2015 with specific emphasis on risk analysis. The 2009 FSL was preceded by regulation dating back to 1965 when the State Council issued the first food regulation - the Food Hygiene Law. This law had mainly dealt with the unsanitary conditions in which food products were stored, manufactured, and transported. It did not set forth requirements for food content because China was still recovering from a famine, in which an estimated 30 million people died of malnutrition between 1960 and 1962. The government's primary concern was how to maintain an adequate food supply. In the 1980s there were only two ministries in charge of food safety control. The Ministry of Health (MOH) had the overall responsibility of food safety supervision and management, including imported food control. The Ministry of Agriculture (MOA) controlled primary agricultural products production, such as planting and breeding process.

42. In 2004, the State Council had decided different ministries should share responsibility for the various segments of the whole food chain from farm to table. Consequently, the Ministry of Agriculture (MOA), Ministry of Health (MOH), General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ), State Administration of Industry and Commerce (SAIC) and State Food and Drug Administration (SFDA) all became responsible for the control of various parts of the food chain. There were many gaps in this fragmented food safety control system.

43. To reduce gaps and delegate clear responsibility, the 2013 12th National People's Congress decided to make further reforms of the national food safety control system. In addition to the MOA's continuing responsibility for primary agricultural food products control including pesticide and

veterinary drug residues, the newly established China Food and Drug Administration (CFDA) was given the responsibility of controlling the remaining parts of the food chain, such as manufacturing, transportation, storage, distribution, and restaurants and catering. As the Standing Office of the Food Safety Commission of State Council, the CFDA also has responsibilities in policy formulation and planning, comprehensive coordination, handling of major incidents and major information dissemination. The MOH or National Health and Family Planning Commission (NHFPC) retained responsibility for monitoring and surveillance, risk assessment and standard development and promulgation. The SAIC was no longer responsible for food safety control but still regulated food advertisement. The AQSIQ was then only responsible for export and import food control and control of packaging materials.

44. This fragmented food safety control system also led to problems. An example was the case of melamine contamination of milk formula in 2008. Milk collection stations, where water and melamine had been added to the milk, were neither regulated by the MOA as a primary agricultural product nor regulated by AQSIQ as part of the food production process. There was a regulatory gap within the dairy production chain.

45. Before the promulgation of 2009 Food Safety Law, China had three national food standard systems, each based on different national laws and with different responsible ministries. In addition to the Food Hygiene Standards promulgated by the Ministry of Health based on the Food Hygiene Law, there also were Food Quality Standards promulgated by AQSIQ based on the Product Quality Law, as well as the Agricultural Products Quality and Safety Standards promulgated by the Ministry of Agriculture based on the Agricultural Products Quality Safety Law. All three sets were national standards and all were mandatory with hygiene indicators (e.g., total bacteria count) and safety indicators (e.g., limit for lead). However, these three sets of standards did not converge and in some cases, they contradicted each other. The biggest problem was the boundary between hygiene standards and quality standards was unclear. All of these standards were in effect at the same time and by 2009, there were nearly 5000 food standards in China.

46. To avoid having multiple conflicting national food standards, the 2009 National Food Safety Law stipulated that only the National food standards were mandatory, and the Food Hygiene Law changed to Food Safety Law and Food Hygiene Standards changed to Food Safety Standards accordingly. Other national or industry standards were not mandatory. Beginning in 2009, the MOH or the Health and Planning Commission (HFPC) worked in collaboration with other ministries and related industry associations to clean-up approximately 4,800 existing standards, integrated into about 1000 standards by 2016. Currently, Chinese National Food Safety Standards are divided into the following categories: general (horizontal) standards, commodity/product (vertical) standards, hygiene practices and laboratory testing methods. The structure of the standards system is very similar to the Codex standards. The new food standard system in China is improved and advanced compared to the 2009 food standards system. The new standards are aligned with the international standards and more practical in implementation.

47. The 2009 FSL was the first piece of Chinese food legislation to use the word “safety”. The transition from the 2009 FSL to the 2015 FSL was facilitated by the State Council’s release in July 2012 of the 12th Five Year Plan for National Food Safety Regulations, which provided guidance on ten essential dimensions of food safety governance and recommended further amendments to the 2009 Food Safety Law. The revised FSL enacted in October 2015 is intended to strengthen the regulation of

food companies in China and enhance oversight along the entire supply chain. In August 2017 the CFDA submitted the Revised Draft Regulation on the Implementation of the Food Safety Law to the WTO. Compared to the previous draft announced in December 2015 the revised Draft Regulation streamlined the regulation from 200 to 98 articles. The national food safety standard system has been rapidly developed and is now in line with Codex system. Food safety inspection by competent authorities has been strengthened. The food industry has made food safety a high priority, which is reflected in the increased investment of funds and manpower. As a result, no major food safety incidents have been reported in recent years. However, due to the small-scale agriculture production system (more than 100 million individual farming households) and food processing industry (more than 500 thousand manufacturers), violations of regulations and standards (e.g., food additive exceeded maximum use level, pesticide residues) and sporadic occurrences of food-borne diseases have been reported. These food safety issues cannot realistically be eliminated – food safety will remain a long-term effort in China until the Chinese production system of agriculture and food processing industry has been greatly improved.

48. On March 17, 2018, only five years after China implemented major changes to its food regulatory regime, China's national food safety control system and its existing food Agencies were completely restructured with an objective to consolidate decentralized market regulatory forces and optimize regulatory resource allocation. The names and responsibilities of several ministries were changed. The Ministry of Agriculture (MOA) became the Ministry of Agriculture and Rural Affairs (MARA). It was still responsible for the safety of primary agricultural products, and the development of maximum limits of pesticide residues in foods and veterinary drugs residues in animal foods. The name of Health and Family Planning Commission (HFPC) was changed to National Health Commission (NHC). It is responsible for monitoring and surveillance, risk assessment, food safety standards, premarket approval for additives, food contact materials, and new food ingredients.

49. The most significant change was merging of the China Food and Drug Administration (CFDA) with the State Administration of Industry and Commerce (SAIC) to form the new State Administration of Market Regulation (SAMR). SAMR is responsible for the quality and safety of all types of commodities, including foods and pharmaceuticals. In addition to the safety control and inspection of all foods in the Chinese market, SAMR is responsible for retailing, restaurants and on-line sales, the regulatory control of infant formula products, the health foods (functional foods) and the FSMP products. In addition, SAMR works with NHC on food safety standards promulgation. The responsibility of food import and export control of the General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) was moved to the General Administration of Customs (GACC).

50. Under the 2015 Food Safety Law, the NHC and MARA are jointly responsible for the development and promulgation of new and revised food safety standards. In general, the current Chinese food safety standard system is in line with the Codex system. The procedures for planning new standards and revising existing standards, the standard drafting and reviewing, seeking public comments and submitting to the World Trade Organization (WTO) for comments are well established. From the China National Food Safety Risk Assessment (CFSA) website, the whole process of standard development is transparent and accessible. As of November 2021, 1,294 mandatory national food safety standards were promulgated. Among them, more than 250 new standards had been promulgated since 2016. Highlights and current problems are as follows. In general, the number of standards and their coverage could meet the needs for government regulatory inspection and for the

industry to comply. More new standard development and existing standard revision were based on risk assessment results using Chinese data rather than by reference. Under the Food Safety Law, all the national food safety standards are mandatory, including official analytical methods, which accounted for 38% of the total 1,294 standards. In the nutrition labelling and the health claims for prepackaged foods, the current standards did not allow for disease risk reduction claims, which were included in the Codex standards and food standards in many countries and regions, including US, Canada, Europe, Australia/New Zealand, Japan, etc. Compared to the Codex standards and standards in most developed countries, the transformation of veterinary drug residue standards from Ministry regulations to national standards needs to be expedited; use of risk assessment results as the basis for developing new standards and revising existing standards needs to be strengthened; laboratory testing method standards as mandatory standards is not conducive to the adaptation of advanced methods to improve existing methods.

51. The current Chinese food safety regulatory system and capabilities are a significant improvement those in the past (1995-2009) and (2009-2015). However, there are still shortcomings in risk assessment, science-based risk management decisions and risk communication in comparison to developed countries. The only way to steadily improve the food safety situation in China is to follow the risk analysis framework by the joint efforts of all stakeholders. With the new Food Safety Law of 2015 put into place and the new institutional arrangements of 2018, it is believed that food safety in China will steadily improve.

2.4 European Union (EU)

52. European food safety policy aims are two-fold: to protect human health and consumers' interests, and to foster the smooth operation of the European single market. The EU thus ensures that control standards are established and adhered to in the areas of feed and food-product hygiene, animal health, plant health and the prevention of food contamination from external substances. The Union also regulates labelling and feed products.

53. In the wake of a series of human food and animal feed crisis (e.g. the BSE outbreak and the dioxin scare), the EU food safety policy underwent substantial reform in the early 2000s. This has led to the "Farm to Fork" approach, which seeks to ensure a high level of safety at all stages of the production and distribution process for all food products marketed within the EU, whether produced within the EU or imported from third countries. This body of legislation forms a complex and integrated system of rules covering the entire food chain, from animal feed and health, through plant protection and food production, to processing, storage, transport, import and export and retail sales. These rules will be further developed in the context of the Commission's Farm to Fork strategy, which was presented in 2020 as part of the European Green Deal.

54. A 2002 framework regulation, Regulation (EC) No 178/2002 (General Food Law Regulation) lays down the general principles and requirements of EU food and feed law taking into account the "precautionary principle". The regulation sets out a risk assessment approach and establishes general traceability provisions for food and feed. It introduces the rapid alert system for food and feed (RASFF), allowing Member States and the Commission to exchange information rapidly and to coordinate their responses to health issues caused by food or feed. It also established the European Food Safety Authority (EFSA), an independent agency which is tasked with assessing and providing information on all risks related to the food chain. After a fitness check, and in response to the European Citizens'

Initiative on glyphosate, the EU reviewed its general food law to improve the transparency of EFSA's risk assessments and the independence of the underlying scientific studies and to improve cooperation with Member States on providing experts and data. The Commission also set out to review other key pieces of legislation in the areas of novel foods, GMOs, pesticides, food contact materials, and food additives to bring them into line with the revision of the general food law and boost transparency.

55. In April 2004, as part of the "Farm to Fork" approach, a new legislative framework known as the Hygiene Package was adopted addressing the hygiene of foodstuffs, laying down specific hygiene rules for food of animal origin and putting in place a Community framework for official controls on products of animal origin intended for human consumption, which also lays down specific rules for fresh meat, bivalve mollusks, milk and milk products. The package puts the responsibility for the hygiene of foodstuffs directly on the various players in the food chain through a self-regulating system using the method of hazard analysis and critical control points (HACCP), which is monitored by means of official controls that must be conducted by the competent authorities. The annexes to the regulation were updated in March 2021.

2.5 Korea

56. The Ministry of Food and Drug Safety (MFDS) is responsible for food safety in Korea. In recent years, Korea has adopted/adapted aspects of Canada's newly implemented *Safe Food for Canadians Act (SFCA)* and *Safe Food for Canadians Regulations (SFCRs)* into its policy and regulatory framework for food safety management in Korea.

57. The MFDS established a food safety management system to provide safer food. Domestic foods are managed through three stages: manufacturing, distribution, and consumption. In the manufacturing stage, the business operator must first submit a food manufacturing and item manufacturing report. In the manufacturing stage, self-quality inspections are conducted to ensure safety of products, and the Hazard Analysis Critical Control Points (HACCP) system is applied to protect food from any hazardous risk in a pre-emptive manner. In the distribution stage, food products are collected and inspected to strengthen safe food distribution, and the food traceability system is operated to trace the distribution routes of harmful foods, along with the operation of the Hazardous Food Sales Prevention System. In the consumption stage, false or exaggerated advertisements are monitored, and consumer food sanitation guard system is operated.

58. Hazard Analysis Critical Control Points (HACCP), a scientific and preventive management system to secure food safety, is a system that checks, assesses, and focuses management on harmful elements that may occur from raw materials to the manufacturing, processing, cooking, and distributing process of foods. It includes Hazard Analysis: Analysis of all possible biological, chemical, and physical factors that lead to hazard and Critical Control Point: Key management of the process or stage that can help prevent, eliminate, or reduce harmful elements to an acceptable level.

59. To strengthen the level of safety in food production and manufacturing, MFDS pushed for mandatory application of HACCP, which built legal ground in the 2002 Food Sanitation Act. In August 2003, six items [processed fish products (fish cakes), frozen marine products (fish, invertebrates, flavor-treated processed products), frozen food (pizza, dumplings, noodles), ice-creams, non-pasteurized beverages, retort food products] were designated as mandatory HACCP-applied items (Kimchi cabbage added in Dec. 2006). In October 2005, the Hazard Analysis & Critical Control Points (Notified by MFDS) was revised and enforced from 2006 to 2012 in multiple phases, based on the annual sales of the

'mandatory HACCP-applied items' and the number of employees in business entities (mandatory HACCP applied to Kimchi cabbage from 2008 to 2014).

60. In May 2014, the Enforcement Rule of the Food Sanitation Act was amended to include 8 additional items (snacks, candies, breads, rice cakes, chocolates, fish sausages, beverages, instant foods, noodles, instant fried noodles, special purpose foods) in the list of the 'mandatory HACCP-applied items.' Mandatory HACCP application on these items are being implemented phase-by-phase from 2014 to 2020, based on the annual sales and number of employees in 2013. Enforcement for foods manufactured and processed in businesses recording more than KRW 10 billion in annual sales for the previous year were completed by November 2017.

61. MFDS promotes stable HACCP certification especially for children's foods including snacks and candy, along with the expansion of voluntary HACCP application. To support smooth application of HACCP in small businesses, the Korea Institute for Food Safety Management Accreditation is providing customized technical support for businesses that are willing or are required to apply HACCP, including technical support for HACCP operation, training, and promotion free of charge.

2.6 Thailand

62. Thailand's food regulatory system is controlled by the Food and Drug Administration (FDA), which is a sub-department of the Ministry of Public Health ((MOPH). The Food Bureau of the FDA is a major department that controls food business in Thailand. The structure of the Food Bureau comprises of the following groups: general administration, pre-market, post market, standard controlled, and system development.

63. The main regulation controlling all foods in Thailand is the Food Act B.E. 2522 (1979). It provides the government and officials with the authority to control domestic production and imports and exports of food products for sale, as well as provide the criteria and penalties for food business in Thailand. It prescribes the process to obtain approval before producing or importing foods for distribution. Its purpose is to assess the ability of entrepreneurs and businesses to manufacture or import products for sale that meet the standards, prescriptions, and conditions defined in the law, prior to production, and to ensure that food products produced or imported for sale have quality and safety levels acceptable for consumers. The level of supervision depends on the risk level of the food category and the size of the production facility. Food regulations can be classified as either horizontal or vertical regulations. Horizontal regulations are applicable to any kind of food. Vertical regulations are specific to different food categories.

64. The FDA classifies food products into four groups depending upon the risk level of the food, as follows:

- i. Specially controlled food: the foods in this risk have a high-risk level to a specific group. This food group defines all quality standards, including labeling and production processes, and is tightly controlled. For example: modified infant milk, and modified infant milk formula, infant food and infant food formula, supplementary food for infants and young children, weight control food, food additives, cyclamates and steviol glycosides fall under this category.
- ii. Standardized food: This group comprises foods with a medium level of risk. There are quality and labeling for each category of food as in the first group. However, product

owners are directly responsible for ensuring their products are in accordance with FDA regulations (i.e., regulations on formula, labeling, and safety and quality standards).

The foods in this group are coffee, edible salt, vitamin-fortified rice, alkaline-preserved egg, cream, electrolyte drinks, chocolate, tea, herbal tea, some kinds of sauces (i.e., tomato sauce, chili sauce, papaya sauce, and flour sauce), ice, soy milk, drinking water, fish sauce, honey, peanut oil, butter oil, palm oil, coconut oil, fats and oils, mineral water, vinegar, butter, cheese, ghee, margarine and fat spreads, soy sauce, jam, jelly and marmalade, semi-processed food, brine for cooking, royal jelly, royal jelly products, food supplements, beverages, cow's milk, flavored milk, milk products, yoghurt, ice cream, and food in sealed containers. Royal jelly products, food supplements, beverages, cow's milk, flavored milk, milk products, yoghurt, ice cream, and food in sealed containers are tightly controlled.

- iii. Food with labeling: This group comprises foods with a medium risk level. The FDA was formerly responsible for approving the labeling of food in this group. Currently, this group is no different from the second group. Product owners are directly responsible for ensuring their products are in accordance with FDA regulations (i.e., regulations on formula, labeling, safety and quality standards).

The foods in this group are bread, husked-rice flour, sauces, meat products, flavoring, gelatin and jelly desserts, chewing gum and candy, ready-to-cook and ready-to-eat products, irradiated foods, GMO foods, and specially purposed food. Specially purposed food (e.g., medical food, food for special persons, etc.) is tightly controlled.

- iv. General food: This group comprises foods with a low risk level. Foods in this group do not require food product registration with the FDA. The foods in this group are animals and animal products, plants and plant products, extracts or synthetic substances, nutrients, flour and flour products, premixed food for ready-to-cook products, seasoning, sugar, and spices.

65. Good manufacturing practice (GMP) is the basic level of food safety that food manufacturing companies must adhere to. The FDA provides GMP regulations that are applicable to each type of food.

66. At present, the Thai government adopts the food safety policy that all people have the right to enjoy health and safe food as its national philosophy, which aims to ensure food safety and protect consumer's health. Food Law B.E. 2522 is a general law in the field of food safety in Thailand. Thailand's food safety legal and regulatory system can be introduced from two aspects: the legal level and the regulatory level.

Legal level:

67. Thailand's Food Law B.E. 2522 is a general law in the field of food safety in Thailand. The basic content includes establishment of a food committee, food control, food registration and advertising management, the power of the competent official application, suspension or revocation of food licenses, and related penalties. Article 6 of the law clearly divides food into three categories: special controlled food, quality standardized food and ordinary food. In addition, different regulatory measures are taken according to the different risk levels of each type of food.

68. Thailand has always attached importance to standardization management. Food safety standardization laws, including Agricultural Standards Law B.E. 2561 and Industrial Products Law B.E. 2511, strengthen supervision of the implementation of national standardization work, improve the

work efficiency of the relative administrative departments of agricultural national standardization, and promote national standardization work toward unified and coordinated development.

Regulatory level:

69. To better implement the requirements of Thai food safety laws and effectively manage domestic and import/export foods, the food safety authorities of Thailand can formulate relevant laws and regulations, departmental rules, announcements, and notices in accordance with the law to further implement legal requirements. It includes the formulation of food product quality and safety related regulations or standards, as well as food general safety and compliance regulations. It involves product labeling, the safe use of food additives, the limit requirements for certain chemical substances, pollutants, microorganisms, and the requirements for food contact materials. To date, the Ministry of Public Health of Thailand has issued 419 announcements on food safety standards and regulations. Some general food regulations for reference are:

(No. 418) B.E. 2563 issued by virtue of the Food Act B.E. 2522 prescribing the principle, conditions, methods, and proportions of food additives (No.2).

(No. 416) B.E. 2563 (2020) issued by virtue of the Food Act B.E. 2522 prescribing the quality of standard, principles, conditions, and methods of analysis for pathogenic microorganisms in foods.

(No.414) B.E. 2563 issued by virtue of the Food Act B.E. 2522 with reference to standards for contaminants in food.

(No. 367) B.E. 2557 (2014) 1 with reference to labeling of prepackaged foods (Revised by MOPH Notification No. 383, B.E. 2560 [2017]).

(No. 295) B.E. 2548 (2005) with reference to qualities or standard for container made from plastic.

Thailand Food Safety Regulatory Agency

70. The main departments involved in food safety supervision in Thailand are the Ministry of Public Health (MOPH) and the Ministry of Cooperatives (MOC). The MOPH is the government agency responsible for public health in Thailand. The subordinate agencies of the MOPH in charge of food safety supervision are Food and Drug Administration (FDA) and Food Safety Promotion and Support Bureau. The FDA is responsible for the food industry: establishing food standards and regulations, formulating hygiene and labeling requirements, controlling the production and importing of food, approving the registration of special controlled foods, approving and reviewing advertising and packaging materials, inspecting food factories and sales locations, food sampling and quality assessment, taking legal actions such as seizures, recall, and prosecution of illegal food or behaviour, improving the quality awareness of consumers and food manufacturers, maintaining good cooperation and communication with other government departments and international organizations, and collecting disseminating and exchanging food information.

71. The Food Safety Promotion and Support Bureau coordinates departmental food safety cooperation.

Building a system of food safety control agencies in the production and consumption of agricultural and food products.

72. Thailand has issued a national food safety program (National Food Safety Program) and has built a food control system to enhance the responsibility of Thai ministries and sectors to ensure the safety and nutrition of food products of the country. The Ministry of Health controls the implementation of regulations by the Food Act and the Pharmaceutical Act on veterinary drugs and precursors, the Ministry of Agriculture and cooperatives controls the implementation of regulations by the Fisheries Act, the Plant Diversity Protection Act, the Animal Import and Temporary Import and Re-export Act, and the Feed Quality Control Act, the Ministry of Industry controls the provisions of the Industrial Goods Quality Act, and the Ministry of Commerce controls the implementation of the provisions of the B.E. Import and Export Goods Quality Control Act. 2522 (1979).

73. Sanctions for violations related to food safety: Under the Food Act, violators of food safety can be fined or imprisoned depending on the seriousness of the violation of the provisions of the law. The maximum penalty is up to 100,000 Baht and a maximum prison sentence of 10 years. Under this act, the imposition of penalties is prescribed by the Secretary-General of the Food and Drug Administration (FDA) Department of Health or by a person designated by the Secretary-General of the FDA. Serious violations causing dire consequences will be investigated and transferred to the Royal Thai Police Agency to handle imprisonment if necessary.

74. Thailand is one of the countries in the region with early interest in ensuring food safety and has issued reasonable policies which mobilized a large number of forces from the government and social organizations to improve food safety, ensuring the health of the people as well as developing the food processing industry for export.

Building a system of regulations and standards for safe agricultural products and food.

75. Thailand, immediately after joining the WTO, actively improved the quality and standards of agricultural and food products to meet international standards and strengthened the role of food regulatory authorities. It implemented communication and promotion programs about the safety of Thai food and built an effective system of food safety control agencies to inspect and supervise the implementation of regulations on food safety.

76. The Ministry of Agriculture and Cooperatives of Thailand has promoted the development of standards for agricultural products to be applied to three groups including plants, domestic animals, and fish, built on the basis of a set of standards and international guidelines of the group of organizations FAO/WHO Food Standards Program (Codex), International Plant Protection Convention (IPPC) and Office International des Epizootic (OIE). In addition, the content of the Standard is compatible with scientific parameters, standards, and regulations of advanced countries.

77. Standards for agricultural products are under the management of the Bureau of Agricultural Products and Food Standards (ACFS). These standards cover all aspects of safety and epidemiology for human, animal and plant health. Thailand applies Good Agriculture Practices (GAP) in the production of agricultural products, so it is favored by domestic and foreign consumers. Most farmers are guided and supported by the government in the production process according to GAP standards, from the selection of seedlings to fertilizing, harvesting, processing and post-harvest storage. In the consumption stage, there is a combination of retailers with supermarkets and then subdivided into agents in many places to buy goods at the place of production. Some places may send staff to regularly monitor and verify the production process, records in the books, and review the safety and compliance with the set standards of the production process. In addition, Thailand has also built an import control

system to manage the quality of foods and chemicals as well as control invasive diseases in the production and consumption of agricultural products and food.

78. Thailand produces a large amount of agricultural products and food for domestic and export markets and pays special attention to information on food hygiene and safety. Thailand's experience shows that the Thai government launched the "year of food safety" to raise awareness for people and food production and processing facilities that care about human health. In particular, Thailand regularly organizes the program "The World's Kitchen" to distribute and promote Thai food around the world. As a result, both Thai and international consumers have expressed confidence in the quality of this country's food.

79. The Thai government has also called for actors involved in the farming and food processing stages to ensure compliance with food safety standards, at the same time, strengthen the promotion of food safety control plans to prevent and reduce the risk of food poisoning and foodborne diseases throughout the entire production and processing process (often referred to as "farm-to-fork" strategies).

2.7 Japan

80. The main law that governs food quality and integrity in Japan is the Food Sanitation Act (FSA) and the law that comprehensively governs food labelling regulation is the Food Labelling Act. The FSA regulates food quality and integrity by: establishing standards and specifications for food, additives, apparatus, and food containers and packaging; providing for inspection to see whether the established standards are met; providing for hygiene management in the manufacture and sale of food; and requiring food business to be licensed. Under the FSA, additives and foods containing additives must not be sold, or be produced, imported, processed, used, stored, or displayed for marketing purposes unless the Minister of Health, Labour and Welfare (MHLW) has declared them as having no risk to human health after seeking the views of the Pharmaceutical Affairs and Food Sanitation Council (PAFSC). In addition, it is not permissible to add any processing aids, vitamins, minerals, novel foods or nutritive substances to food unless they have been expressly declared by the MHLW as having no risk to human health.

81. The MHLW may establish specifications for methods of producing, processing, using, cooking, or preserving food or additives to be served to the public for marketing purposes ("Specifications") or may establish standards for food ingredients or additives to be served to the public for marketing purposes ("Standards") pursuant to the FSA. Accordingly, where substances are allowed to be added to food, they may only be used within the limits expressly set by the Specifications and Standards. Japanese laws distinguish between foods and medicines/therapeutic goods, the latter being governed separately by the Pharmaceutical Affairs Act. There are no particular foods that are subject to specific or separate regulation.

82. In Japan, the Food labelling Act and Cabinet Office Ordinance which prescribes the specific methods for labelling ("Labelling Standards Ordinance", collectively with the Food Labelling Act, "Labelling Regulations") generally control labelling of food for sale. Under the Labelling Regulations, food is divided into processed food and fresh food, each of which is again divided into food for general use and food for commercial use, and detailed labelling rules are prescribed for each of these categories. Generally, there are some differences between labelling requirements for processed food and fresh food as briefly described below, but no significant difference exists between food for general

use and food for commercial use whether processed food or fresh food, except for regulations on genetically modified food. The labelling requirements for additives are separately prescribed under the Labelling Regulations but are generally the same as the labelling requirements for foods, other than identifying it as an additive. Under the Labelling Regulations, domestic food must identify that it is domestic product and imported food must identify the country of origin, but domestic food can also be identified by reference to place of origin etc. instead of as “domestic food”. Genetically modified foods are permitted in Japan, subject to regulatory pre-approval. The safety of a food or additive produced by recombinant DNA techniques ("GM food") must be assessed before receiving official approval. The Food Safety Commission established under the Food Safety Basic Act is responsible for evaluating the safety of individual plants, foods, and food additives.

83. There are no specific laws or regulations governing the product recall procedure. However, some local governments impose reporting obligations. For example, the Food Safety Regulations established by the Tokyo Metropolitan Government require companies that undertake a voluntary recall of a food product to submit a business report when commencing the process. The Regulations do not make recall mandatory but do impose a reporting obligation when undertaking voluntary recall. Any information concerning voluntary recall so reported by companies undertaking a product recall will be published on the Tokyo Metropolitan Government’s website. The Tokyo Metropolitan Government will monitor recalls in order to avoid the recalled products going to market again. Also, Tokyo Metropolitan Government's website is useful in determining the company’s action – you can see various precedents of what other companies are doing.

84. Under the Food Sanitation Act (FSA), distribution, processing, manufacturing, importation of the following food additives is prohibited:

- Foods/food additives which are not hygienic
- New foods/food additives that may pose a health hazard (not proven)
- Foods/food additives that are manufactured by a particular country, region or person that involve many legal violations
- Livestock carrying certain diseases
- Food additives other than those recognized under laws/regulations
- Food/food additives that do not satisfy the standards established by Minister of Health, Labour and Welfare (MHLW)

Under the FSA, distribution, processing, manufacturing, importing of the following equipment and containers/packaging is prohibited:

- Hazardous equipment and containers/packaging
- Equipment and containers/packaging manufactured by a particular country, region or person that involves many legal violations
- Equipment and containers/packaging that do not satisfy the standards established by MHLW

Safe food chain management based on risk assessment and identification of preventive measures

85. The food safety chain management model in Japan is based on risk analysis and assessment. The risk management agency cooperates with relevant organizations and individuals, studying the technical feasibility and economic efficiency of implementation, deciding on appropriate policies and measures, implementing, verifying, correcting, and changing those policies and measures. Risk management agencies are set up in the Ministry of Labor and Health, Ministry of Agriculture, Forestry and Fisheries, and the Department of Consumer Protection. The Ministry of Labor and Health, in accordance with the Food Safety Code, implements measures to prevent the occurrence of health and safety hazards arising from the consumption of food in food businesses. The Ministry of Agriculture, Forestry and Fisheries, implements measures to manage risks related to the production process in business, to ensure food safety of agricultural, forestry and fishery products and measures to promote and improve production, processing, distribution, and consumption. Department of Consumer Protection, pursuant to the Consumer Protection Law related to ensuring food safety and transparency, the risk assessment agency together with the risk management agencies must consider the consumers' points of view playing a pivotal role, providing sufficient information and gathering all feedback from consumers on policies.

Management of goods circulating in the country

86. Sampling localities shall carry out testing according to the local supervision and direction plan and notify the results to government agencies and consumers; Get feedback from consumers about the product. Thus, the responsibility in food safety management in Japan is determined to include the role of the Government, local agencies and all organizations and individuals related to food. With the goal of protecting the health of people and actors in the food supply chain as a guideline for government policies on food safety.

2.8 General lessons from foreign experience

87. Through the experience of some advanced countries in the world, the market for agricultural products and food is always subject to strict legal management. Food business entities are free to trade in what is not prohibited by law. The list of "banned" products and ingredients related to food by countries is always relatively long and can be complex. It would seem that the more developed the countries, the greater the number of food safety standards, and the larger the ban list. This is easy to see when Vietnamese enterprises export to major markets such as the US, Japan, or Europe. The biggest hurdle is always the safety standard of the importing country for food being exported. If the food product is not compliant with import requirements, it can't be sold in the importing country's market. In short, a country's food safety control system can be perceived as a screening tool for safe food. Other sanitary and phytosanitary measures applied domestically are preventive and include the application of high-quality standards, good agricultural practices (GAP), using HACCP, private standards or using high technology for information retrieval etc. Although contributing to compliance, they cannot replace the food safety control system, which is based on international food safety standards. Without a food safety control system and enforcement of the control net, safe food cannot be assured.

88. To strengthen the capacity of food safety control for countries, in 2003 FAO/WHO guided the development of food safety management institutions in countries as follows:

- The components of a national food control system should include five components:

- The first is that there is a legal basis that clearly stipulates what is safe and what is prohibited, that is, to establish a minimum safety net that, if unsatisfactory, food and goods must be banned.
- Second, is that there are competent state agencies with the ability and capacity to implement the legal basis.
- Third, is that there are competent authorities to conduct field inspection.
- Fourth, is that there is an operating agency and a system of laboratories to conduct actual risk analysis including risk assessment, risk management and risk communication.
- Fifth is that there are programs to inform and educate producers and businesses involved in safe food chains.
- Principles of approach in food control include:
 - Farm-to-fork approach: To achieve the most effective consumer protection it is necessary to ensure quality and safety from production to consumption. Besides the role of the state, all actors in the chain: producers, processors, transporters, retailers, and consumers all play a role in quality assurance and food safety.
 - Risk analysis including risk assessment, risk management and risk information.
 - Transparency: The food control system should allow all industry actors to contribute to food control. This will encourage cooperation from all relevant actors and departments, potentially increasing compliance rates.
 - Assess the impact of regulations to adjust policies.
- Model of arrangement of agencies in charge:
 - Multi-agency system in charge of food safety control: responsibility for food control is assigned to many management ministries such as the Ministry of Health, Agriculture, Trade, Environment, Industry, Trade and Tourism. This multi-agency system sometimes causes problems such as overlapping of supervisory activities; lack of inter-agency coordination in food policy, surveillance, inspection, and control; lack of coherence and asynchrony between central and local authorities.
 - Single agency system in charge of food safety control: this is the food safety modernization trend of the food safety management system to enhance the effectiveness of state management of some advanced countries. Food safety management agencies are independent from production management ministries and build a specialized inspection system to control food safety along the chain according to risk assessment and management approaches. The Competent Authority conducts risk analysis research, warns of the risk of food safety loss, recommends management policies, and conveys transparent information to the society. The benefits of a single agency in charge of food control are: uniform application of preventive and protective methods; being able to react quickly to emerging challenges (such as influenza), domestic and international market needs; increased efficiency in the use of human resources and investment capital; harmonized food standards; and providing efficient and reasonable service. However, there is little opportunity for some developing countries to build a food control system based on a single agency. Even with a system of one food safety agency, the state inspection system is not capable of controlling the entire territory

on food safety but can only focus on addressing major risks of food safety loss, so the government must coordinate with actors in the value chain to disseminate voluntary food standards to participate in daily food safety and quality control.

- Mixed food safety control system: In this arrangement model, the agencies in charge of the mix of responsibilities need to be divided into several levels such as: Level 1: Policy setting, management, risk assessment and development of standards, codes of practice; Level 2: Coordination of quality control, monitoring and evaluation activities; Level 3: Inspection, control, and enforcement sanctions; Level 4: Education and training. Levels 1 and 2 responsibilities are handled by a state food safety agency. Levels 3 and 4 require the responsibility of many civil society actors involved in the food supply chain including the state.

89. The FAO Guidelines also address common issues of developing countries in food safety, such as:

- Food is produced by a large number of small-scale producers. The process of product circulation is also carried out by many intermediaries. The common characteristics of the actors are limited infrastructure, means of production and transportation, product storage as well as knowledge of food safety. For the processing industry, in addition to technology limitations, infrastructure is also faced with unstable and unsecured sources of raw materials;
- Street food plays an important role in developing countries. Twenty-25% of household food consumption is not done at home. Rapid urbanization has created a migrant labor force from the countryside to the city. They do not have a stable place to settle down and do not live with their families. Therefore, it is very difficult to eliminate or control street foods and the high risk of not ensuring food safety;
- Human resources and infrastructure for food control are lacking and inconsistent. The role of the state in ensuring food safety to protect people's health is essential, but the above theoretical studies have also shown the coordination between state agencies, civil organizations and business is very important for the effectiveness of food safety management. The process of institutional change depends on both the capacity of the state and the enterprises to accept change.

90. According to FAO, Food Control means: A mandatory regulatory activity of enforcement by national or local authorities to provide consumer protection and ensure that all food is safe, wholesome, and fit for human consumption during production, handling, storage, processing, and distribution; that it conforms to food safety and quality requirements; and is labelled honestly and accurately as prescribed by law (FAO and WHO 2003).

91. Food Control system means: the integration of regulatory activities across all responsible competent authorities to achieve the objectives of food control, including preventive and educational strategies that protect the whole food chain (FAO and WHO, 2003). The objective of a national food control system is to protect the health of consumers and ensure fair practices in food trade (CXG 82-2013).

92. Whatever the architecture of a national food control system, it must ensure that the system is effective in achieving its goals and that limited resources are targeting the right priorities. Measuring its performance assesses the current situation, identifies areas for improvement and targets

investments. Keeping track of progress is also a clear signal of transparency and accountability. This is the foundation for trust, which is key to building stakeholder confidence domestically and internationally, opening new markets and improving safe trade (FAO and WHO 2021, Food control system assessment tool introductory booklet).

93. Recently, the trend in the world with respect to a national food control system, although according to the country's policy situation, tends to separate the agency that makes the food safety policy from the food safety inspection agency to ensure objectivity. Products can be under the Ministry of Health, the Ministry of Agriculture, or the establishment of an independent agency under the government. Food safety inspection and control agencies are related to many industries, so it is necessary to focus on one agency to receive concentrated investment and operate more effectively with a risk management approach. Countries such as the EU and Canada have established this agency for a long time, recently China has also established a control agency for food safety inspection (with the support of the Government of Canada) and most recently the US is also focusing on re-considering the management of food safety by the FDA and USDA FSIS and the potential for establishing a single agency.

94. Other countries recently in the news. In December 2022, the Nigerian Senate passed the Food Safety and Quality Bill 2022. The Mauritius Food Standards Agency (MFSA) will be operational beginning in January 2023. In mid-2022, Cambodia signed a Law on Food Safety.

95. Reforms to food laws in Israel entered into force in January 2023. The country is adopting EU legislation on contaminants, microbiological criteria, and pesticide residues, with some exceptions. Authorities in Lithuania, Greece, Austria, and Hungary will support Israel as part of a 24-month project. The Luxembourg Veterinary and Food Administration (ALVA) was created in late 2022 by bringing together most food chain control bodies in a single agency. From the start of this month, the law on safety of food products came into force in Azerbaijan. Efforts are still ongoing to create an African Food Safety Agency.

96. In 2019, the FAO and WHO released the FAO/WHO Food Control Systems Assessment (FCSA) Tool to support governments in planning for the future. It assists responsible government authorities to evaluate the adequacy of the resource and the relevance of their controls and surveillance systems. It also supports competent authorities to review their interactions with stakeholders such as food chain operators, consumer, and trading partners. Finally, it reviews how decisions are being made in a spirit of continuous improvement. As a follow-up to this initial policy review under the SAFEGRO project, the FAO/WHO FCSA tool will be used to monitor any continuous improvement over the duration of the project and will hopefully be used by the Government of Vietnam to assess improvements in Vietnam's food safety control system in the future.

3 Current Status of Institutions and Policies on Food Safety in Vietnam

3.1 Institutional arrangements at all levels of food safety management

Institutional framework of food safety management organizations

97. Law on Food Safety No. 55/2010/QH12 dated June 28, 2010 of the 12th National Assembly on the Law on Food Safety. Laws related to the Legal System of Food Safety Management include the Law on Product Quality; Law on Standards and Technical Regulations; Law on Inspection and Law on Administrative Sanctions.

98. The 2010 Law on Food Safety stipulates the rights and obligations of organizations and individuals in ensuring food safety; conditions for ensuring food safety, food production and trading, and food import and export; advertising, food labeling; food testing; risk analysis for food safety; inspection, prevent and remedy food safety incidents; information, education, and communication on food safety; responsible for state management of food safety. This Law also stipulates food safety management according to the "farm to fork" chain, comprehensive management from input, production, collection, preliminary processing/processing, product distribution to consumers. Accordingly, the Food Safety Law stipulates general conditions for ensuring food safety such as fresh food, processed food, food fortified with micronutrients, functional food, and modified food. genes, irradiated foods, food processing additives and product packaging and labeling. The Law on Food Safety also stipulates conditions for ensuring food safety in the process of food production, processing and trading such as regulations on conditions for ensuring food safety for establishments producing, processing, transporting and trading fresh food and trade in processed foods. One of the important contents of the Food Safety Law is the regulation on certification of establishments meeting food safety conditions in the process of food production and trading, regulations on the authority to issue food safety certificates, order, and procedures. State inspection supervision on food safety, regulations related to traceability of food origin. This is an important basis to ensure the supervision and enforcement of food safety management sanctions, and to handle establishments that do not ensure food safety.

99. The Law on Food Safety 2010 also stipulates the responsibility for state management of food safety, according to which the government has unified state management of food safety. The State assigns 3 main ministries, namely the Ministry of Health, the Ministry of Agriculture and Rural Development and the Ministry of Industry and Trade, to coordinate in the management of food safety, in which:

- The Ministry of Health is responsible to the Government for performing the state management of food safety, plays an important role in presiding over and submitting to competent state agencies for promulgation and organizing the implementation of national strategies and regulations. master plan on food safety; regulations on general conditions to ensure food safety for food production and business establishments, including eateries, restaurants, canteens, catering services, and street vendors. The Ministry of Health also manages food safety for functional foods and micronutrients.

- The Ministry of Agriculture and Rural Development manages food safety throughout the process of production, collection, slaughter, preliminary processing, processing, preservation, transportation, export, import, and trading in cereals, meat, and other products. meat products, aquatic products and aquatic products, vegetables, tubers, fruits and vegetable products, tubers, fruits, eggs and egg products, raw milk, honey and honey products, food genetically modified products, salt and other agricultural and food products as prescribed by the Government. The Ministry is also assigned to manage food safety to wholesale markets and recently retail markets for the above items.
- The Ministry of Industry and Trade manages food safety throughout the process of production, processing, preservation, transportation, export, import and trading of processed foods Wine, beer and drinking water; Processed dairy products; Vegetable oil; Flour and starch processing products (cake, candy); Food additives, processing aids; Bottled water, natural water; and other foods as prescribed by the Government. The Ministry also manages food safety at wholesale markets for the above products, and manages food safety at retail markets, supermarkets, and retail stores for the above products. The distribution of responsibilities is illustrated in Figure 2

Figure 2: Food sector responsibilities of three ministries.

Production	Processing, storage, packaging, import, export	Distribution		
Cultivation, breeding, aquaculture, fishing...	Cereals	Wholesale	Retail (store, supermarket, wet markets...)	Restaurants, canteen, food services, street foods...
	Meats and products thereof			
	Aquatic animals and products thereof			
	Fruits and vegetables and products thereof			
	Egg and products thereof			
	Fresh milk			
	Honey and products thereof			
	Genetically modified food			
	Salt			
	Other agricultural products (sugar, tea, coffee, cocoa)			
	Liquor, beer, beverage	Wholesale	Retail (store, supermarket, wet markets...)	Restaurants, canteen, food services, street foods...
	Processed milk			
	Vegetable oil			
	Powder and starch processed products (cake, candies) and others			
	Food additives, food processing aids			
	Bottled drinking water, natural mineral water			
	Functional food and fortified food and others			

Yellow: MARD; Green: MOIT; Red: MOH. Arts. 62 – 64, FSL

100. Recently, the Ministry of Science and Technology has joined management of food safety as assigned by the government. According to the 2006 Law on Standards and Technical Regulations, specialized ministries develop and promulgate QCVN, and at the same time develop and transfer the Ministry of Science and Technology to publish TCVN encouraging application related to food safety management. According to Decree 107/2016: Third-party conformity assessment organizations, including: testing, inspection, assessment, and registration of conformity assessment organizations (to serve people and businesses) for systems and domains managed by two or more ministries shall be registered at the Ministry of Science and Technology. If the product is registered under any ministry, that ministry shall issue it. As for the designation in service of State management (supervision, examination, inspection, etc.), according to Decree 132, as amended with Decrees 154, 74, it is assessed and appointed by specialized ministries.

101. The Ministry of Science and Technology is also the national focal point for food traceability and a member of GS1 International. To ensure general coordination among ministries, the Government has established a national food safety steering committee headed by the Deputy Prime Minister. The Food Safety Department, the Ministry of Health is the standing agency.

102. In each ministry, food safety management is assigned to specialized departments to act as the focal point and coordinate. Within the Ministry of Health, the Food Safety Authority (VFA) is the focal point for food safety management. Within the Ministry of Agriculture and Rural Development, the Agro-Forestry-Fisheries Quality Assurance Department (NAFIQAD) is the focal agency, coordinating with the Departments of Plant Protection, Crop Production, Veterinary Medicine, Livestock Production, the General Department of Fisheries, the General Department of Forestry, and the Department of Economics. cooperative economy and rural development. At the Department of Agriculture and Rural Development of the provinces and cities, there are focal points (Departments, departments, etc.) to deploy locally. In the Ministry of Industry and Trade, the Department of Science and Technology is the focal agency on food safety, in collaboration with the Department of Domestic Market.

103. However, the institutional model of food safety management has not been unified from central to local levels. Food safety management is decentralized and decentralized between central and local levels at all levels (from provincial to district to commune levels of government), especially for the domestic sector and is implemented through the People's Committee. The basic role as per the law is to promulgate local technical regulations, develop and organize implementation of regional master plans and take responsibility for food safety controls in respective areas. The framework for such decentralization is not standardized and varies between ministries and even departments under ministries. As the resources for provincial and lower levels are allocated at the provincial level, the national ministries cannot enforce the norms or procedures. Accountability at provincial and sub-provincial levels is mostly horizontal and departments report to the People's Committee. There is, however, also reporting vertically by departments to the responsible ministry but this is neither formalized nor consistent across ministries and departments at national level. At the district level, there is no food safety management agency, but mainly use part-time staff. At the commune level, there is a complete absence of food safety managers. The structure of food safety management from central to local levels is shown in Figure 3 and 4.

Figure 3: Food safety institutional governance up to the provincial level

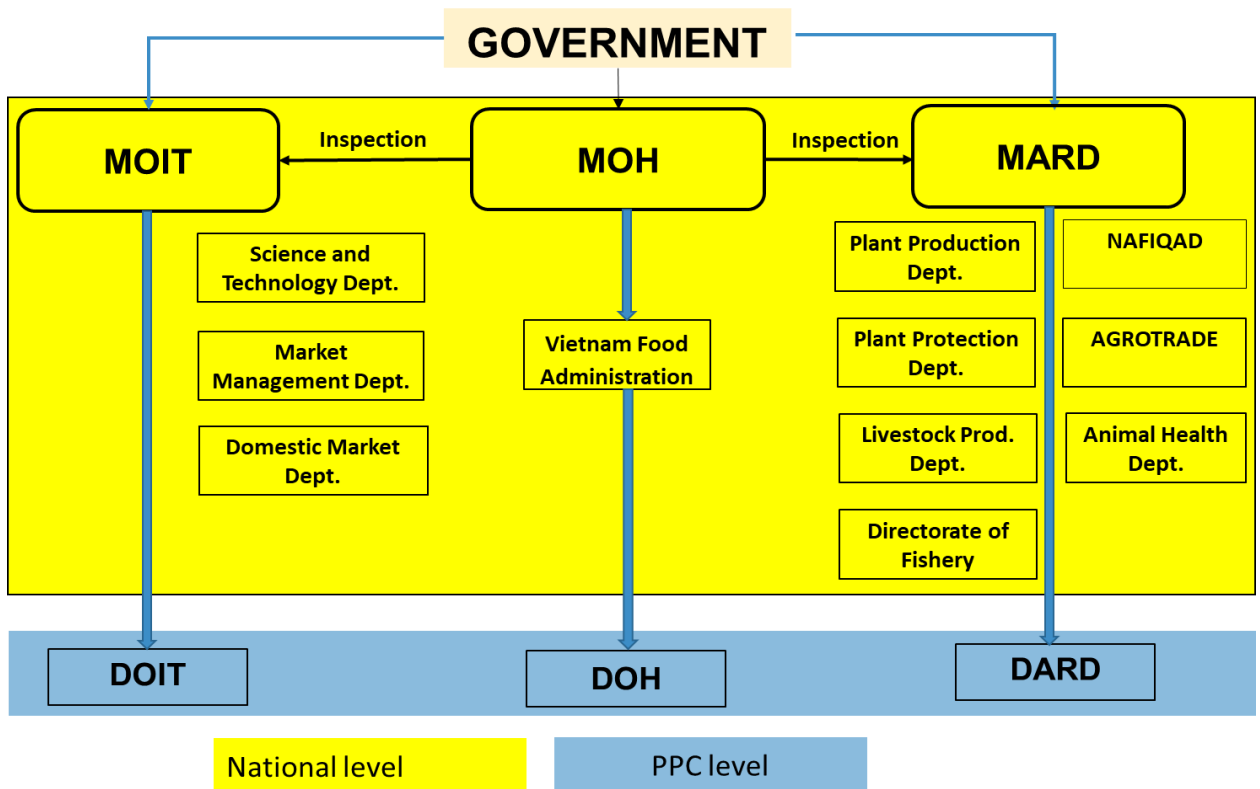
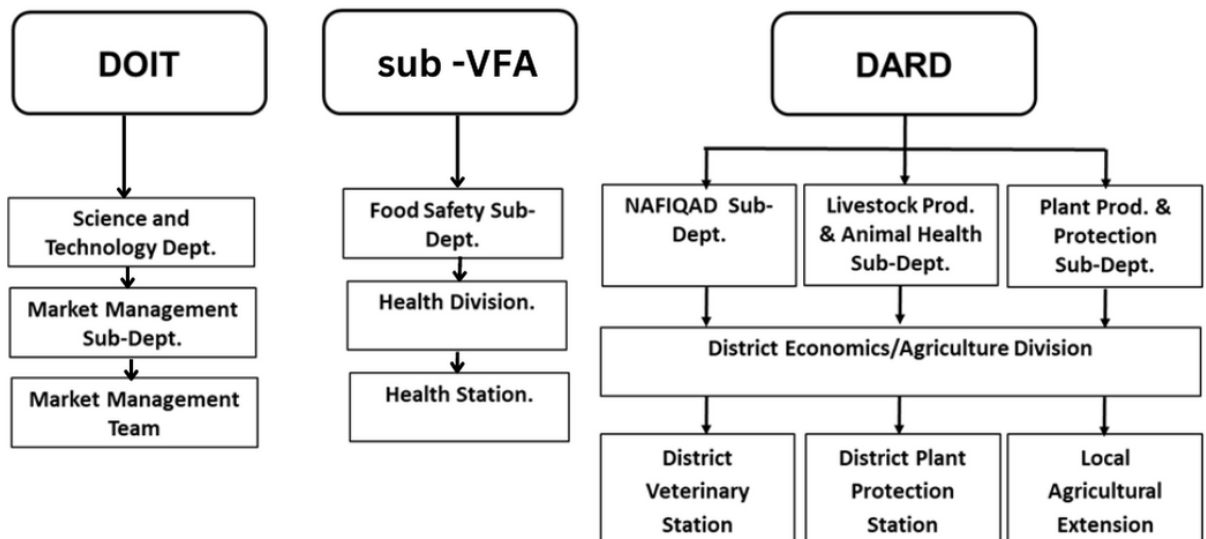


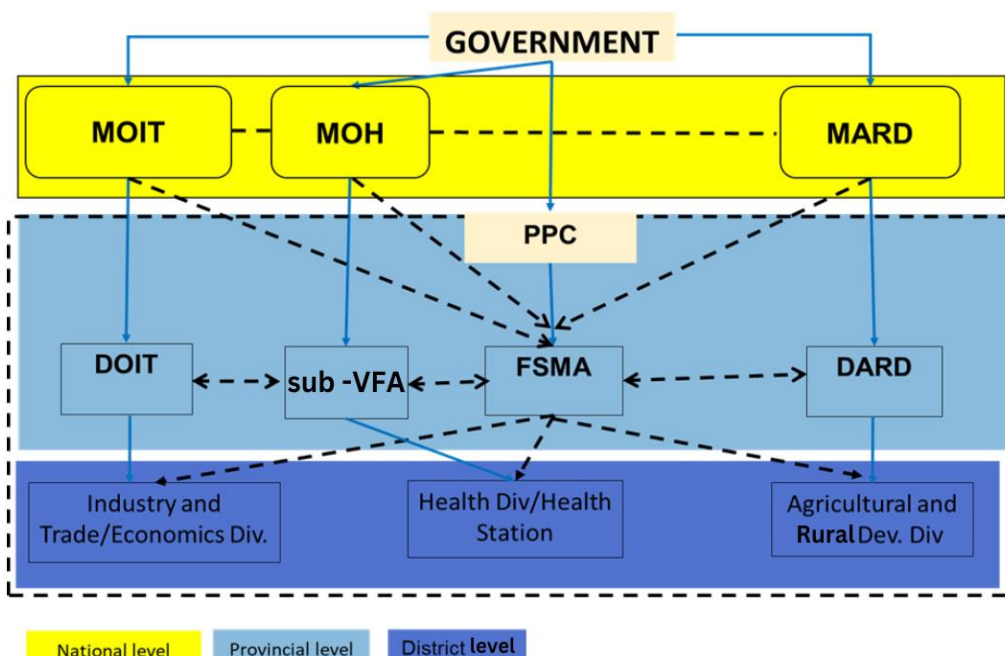
Figure 4: Food safety institutional governance from province to district level



104. For more than 10 years of implementing the Law on Food Safety, localities are still building and testing an effective institutional model of food safety management. Ho Chi Minh City has not yet established a Sub-Department for Quality Management of Agro-Forestry-Fisheries and Fisheries, but since 2016 has piloted the model of the City Food Safety Management Board under the City People's Committee, gathering officials from branches of Health, Agriculture and Industry and Trade. The model of a food safety agency like the Ho Chi Minh City Food Safety Management Board is considered a new point in food safety management, creating consistency, synchronization, and timely solutions in food safety management. There is, however, a limitation of the inspection teams and interdisciplinary investigation in other localities. The unified force helps the City Food Safety Management Board to have enough resources to arrange for inter-district food safety management teams to support the locality. However, because it is piloting, the management authority has not been fully synchronized, especially the authority on handling administrative violations of the positions in the Food Safety Management Board.

105. After that, two localities, Da Nang city and Bac Ninh province, also tested the model of the provincial/city Food Safety Management Board. Particularly, Bac Ninh, drawing from the experience of Ho Chi Minh City and Da Nang, has experimented outside the regulations by assigning the district-level food safety management team to have the power to directly impose penalties for small-scale food safety violations. Bac Ninh also focuses on investing in communication and education on food safety, but there is a shortage of full-time staff. In general, the organizational models of the Provincial Food Safety Management Board show some advantages in terms of prioritizing investment in food safety management, professional training for staff, and improved food safety control effectiveness due to food safety management apparatus down to the district level.

Figure 5: Food Safety governance model with a provincial food safety management board



106. The Government is also testing a specialized food safety inspection program at the district level in 9 provinces/cities, however, due to the epidemic factors in the past period, the pilot has not had many results. In addition, the new draft Law on Inspection submitted to the National Assembly (which

stipulates that the district inspectorate only conducts administrative inspection, not specialized inspection) also leads to confusion in the pilot implementation process.

3.2 System of legal documents on food safety: Policy of laws, decrees, circulars, decisions, Technical Regulations (QCVN), Standards (TCVN)

Promulgating documents guiding the implementation of the Law on Food Safety

107. The Food Safety Law and its guiding documents are the basis for the implementation of safe food production and business, and a tool for food safety management. The system of legal documents on food safety promulgated in the period 2011-2021 has institutionalized the guidelines of the Party and the State on food safety, which are basically consistent with treaties and international agreements that Vietnam has signed and acceded to, unified, and synchronized with the current legal system.

108. Legal documents promulgated in the period 2011-2021 basically conform to international standards and practices (transparent through the SPS information and inquiry system in accordance with WTO regulations): have changed in the direction of innovation, improving management efficiency; changed the method of inspecting establishments producing and trading agricultural and agro-forestry-fishery materials from passive to active, based on risk assessment and classification of facilities to focus resources on controlling and handling establishments that have not yet met regulations; control the food safety of imported agricultural products through inspection from the origin (through registration documents and physical inspection in the exporting country in case of necessity) to recognize countries and foreign enterprises permitted to export to Vietnam and combines food safety inspection at the border gate to ensure that imported agricultural products are safe for domestic consumers.

Relevant documents affecting the provisions of the Law on Food Safety.

109. Along with documents according to the legal system on food safety, in recent years, many legal documents such as the Law on Product and Commodity Quality, the Law on Standards, Technical Regulations, the Law on Veterinary Medicine, the Law on Fisheries, the Law on Fisheries, and the Law on Food Safety. Quarantine and Plant Protection, Law on Animal Husbandry, Law on Investment, Law on State Budget, and sub-law documents were also issued, amended, and supplemented, contributing to creating a favorable legal framework beneficial for the work of ensuring food safety to meet the requirements of international economic integration.

110. The National Assembly has supplemented, amended, and promulgated the Constitution (Constitution 2013), laws and resolutions. The Prime Minister promulgates inter-ministerial decrees, directives, resolutions, and decisions. The Ministers of the Ministries promulgate circulars detailing the implementation. Provincial People's Committees issue decisions to control and implement policies at the provincial level.

Table 1. List of Legal Instruments Classified by Sector

Sector	Law promulgated	Sector	Law promulgated
Input	<ul style="list-style-type: none"> Law on Plant Prod Law on Animal Prod Law on Fisheries Law on Animal Health Law on Standards and Technical Regulations Law on Food Safety Law on Plant Protection and Quarantine Law on Product Quality Law on Inspection Law on Handling of Administrative Violations Law on High Technology Law on Access to Information Law on Competition 	Consumption	<ul style="list-style-type: none"> Law on Consumer Protection Civil Code, Law on Product Quality Law on Inspection Law on Handling of Administrative Violations Law on High Technology Law on Access to Information, Law on Commercial
Production	<ul style="list-style-type: none"> Law on Plant Prod Law on Animal Prod Law on Fisheries Law on Animal Health Law on Standards and Technical Regulations Law on Food Safety Law on Plant Protection and Quarantine Law on Product Quality Law on Inspection Law on Handling of Administrative Violations Law on High Tech Law on Access to Information Law on Competition Law on Land 	Food safety	<ul style="list-style-type: none"> Law on Product Quality, Law on Food Safety, Law on Standards and Technical Regulations
Processing	<ul style="list-style-type: none"> Law on Plant Protection and Quarantine Law on Animal Health Law on Food Safety Law on Product Quality Law on Inspection Law on Handling of Administrative Violations Law on High Tech Law on Access to Information Law on Competition Law on Commercial Law on Advertisement 	Tech. Innovation	<ul style="list-style-type: none"> Law on Plant Prod Law on Animal Prod Law on Fisheries Law on Animal Health Law on High Technology

Distribution		Communication	
	Law on Animal Health Law on Standards and Technical Regulations Law on Food Safety Law on Plant Protection and Quarantine Law on Product Quality Law on Inspection Law on Handling of Administrative Violations Law on High Tech Law on Access to Information Law on Competition Law on Commercial Law on Access to Information Law on Advertisement		Law on Access to Information, Law on Plant Prod., Law on Animal Prod., Law on Fisheries, Law on Animal Health Law on Food Safety Law on Advertisement

111. A table which includes all currently valid legislation as Laws, Decrees, Circulars issued by MARD, MOH, MOIT, MOST, MOF (current to December 30, 2022) is attached to this report as Annex A. As a living document, this table will be maintained as new decrees, circulars are promulgated and will be available on the SAFEGRO web site. The legal documents are not listed by date but are listed to reflect legal documents that are currently in place with respect to internationally accepted policy clusters in a robust national food control system and its programs (e.g. inspection, integrated risk management, labelling, traceability, and recall programs along with subject matter as classified under the FSL).

Legal Documents of Ministry of Health (MOH)

112. According to the provisions of the Law on Food Safety, the Ministry of Health is assigned to take responsibility before the Government for performing the state management of food safety. Legal documents drafted/advised by the Ministry of Health, drafted and promulgated, have contributed to perfecting the food safety regulation system in Vietnam. In the period 2011-2022, the Ministry of Health has advised the Government to issue 08 Decrees (currently 06 are still valid), coordinated with relevant ministries to issue 03 Joint Circulars (2/3 has expired) and 42 Circulars (currently valid 29 Circulars). The review results also show that the Ministry of Health has fully issued management documents according to the assignment of responsibilities in the Law on Food Safety. Existing documents have basically met the purpose of state management, and new or replacement documents have shown a change in management trends (Decree No. 15/2018/ND-CP) replace Decree No. 38/2012/ND-CP) or update new regulations in harmony with international regulations (Circular 24/2019/TT-BYT dated August 30, 2019, on management and using food additives instead of 02 circulars issued in 2012 and 2015). However, a number of documents specifying the list (veterinary drugs, plant protection drugs, food additives, food processing aids) have not been updated in accordance with Codex standards or there is no mechanism. to be able to automatically update according to international standards.

113. MoH plans to soon promulgate a new Circular which will amend some regulations on food additives, processing aids, food inspection. Therefore, Annex A and its table of legal documents aligned with policy clusters will have some revisions. The tables will be updated when the Circular has its official number.

Legal Documents of Ministry of Agriculture and Rural Development (MARD)

114. In the period 2011-2020, the Ministry of Agriculture and Rural Development has directed to prioritize resources for building and perfecting mechanisms, policies and laws on quality and food safety management within the scope of the Ministry's management. Up to now, it has chaired and coordinated with Ministries and sectors to submit to the National Assembly, the Government and promulgate according to its basic authority all legal policies to serve the management of food quality and safety under the management of the Ministry including 6 Laws, 29 Decrees, 22 Decisions, Directives and Projects of the Prime Minister, amending and promulgating 146 Circulars on quality management of agricultural materials, food safety of agro-forestry-fisheries, within which, 20 Circulars have been directly promulgated to fully regulate the implementation of the Law of Food Safety covering all 19 commodity groups under the scope of state management of food safety in the agricultural sector and rural development.

115. Government reports have indicated that provisions in the legal documents on quality management and food safety in the agricultural sector have moved towards ensuring compliance with international standards and practices in the direction of innovation, improving management efficiency, and refocusing direction. Controlling food safety of agricultural, forestry and fishery products imported from origin, has contributed to protecting consumers' health: Circular 38/2018/TT-BNNPTNT (amended and completed from Circular 45/2014/TT-BNNPTNT; Circular 14 /2011/TT-BNNPTNT), changed the method of inspecting establishments producing and trading agricultural materials and agro-forestry-fishery products from passive and sporadic in each locality to active and systematic inspection based on assessed risks, classify facilities to focus resources on controlling and handling establishments that have not fully met regulations on quality and food safety; Circular 17/2018/TT-BNNPTNT (amended and supplemented from Circular 51/2014/TT-BNNPTNT) has controlled agro-forestry-fishery production and business establishments that are not subject to food safety certificates and ensures coverage of all operations under the management of the Agriculture and Rural Development Sector.

116. In addition, the Ministry has also developed and submitted a number of policies to support and motivate people and businesses to produce and trade safe agricultural products and food such as Decision No. 01/2012/QĐ-TTg. on a number of policies to support the application of Good Agricultural Practices (GAP) in agriculture, forestry and fishery; Decree No. 57/2018/NĐ-CP on mechanisms and policies to encourage enterprises to invest in agriculture and rural areas; Decree No. 98/2018/NĐ-CP on policies to encourage the development of cooperation and association in production associated with consumption of agricultural products, creating larger fields; and Decree 109/2018/NĐ-CP on organic agriculture. A legal document with reference to organic agriculture is a reference to a production process and not specifically a legal document with reference to food safety control legislation and regulation. There is, however, considerable interest from a consumer's standpoint with regard to a food product being organic and, dependent upon the definition of organic, considered free of pesticide residues and therefore a "safer" product.

117. National target programs on food hygiene and safety have also been put in place. Projects such as: Strengthening capacity for quality management of agriculture, forestry and fishery and salt in the period 2011-2015; Building and developing a supply chain model of safe agro-forestry-fishery food nationwide; Promote the export of agricultural, forestry and fishery products until 2030; Developing the vegetable, fruit and vegetable processing industry in the period of 2021 - 2030. These are projects

to, as a minimum, create an environment to strengthen the capacity of quality control and food safety according to the safe food supply chain.

118. The system of standards and technical regulations in support of management by MARD has been issued relatively fully in that by 2021, there were to be 402 standards and 32 national technical regulations in place as a technical tool for quality management, agricultural materials, and food safety for each stage according to the production and trading chain of agricultural materials and agro-forestry-fishery products.

Legal Documents of the Ministry of Industry and Trade (MOIT)

119. Within the scope of management assigned responsibilities in the Law on Food Safety, the Ministry of Industry and Trade has fully issued documents to guide the implementation. Along with the Government's Decrees, the Joint Circular and the circulars related to food safety issued by other ministries and sectors, the review results of 11 valid circulars issued by the Minister of Industry and Trade have met the requirements of the Ministry of Industry and Trade. meet the requirements of the management and administration of food safety. The documents of the Ministry of Industry and Trade have also been updated, in line with the change of the general policy on food safety.

3.3 Formulation, promulgation and application of standards and technical regulations for food safety management

120. The system of standards and technical regulations on food quality and safety management promulgated to date includes 31 technical regulations and 743 technical standards as quality management tools for food safety for each stage in the production and business chain of agricultural, forestry and fishery products.

121. Most of the standards issued by the Ministry of Agriculture and Rural Development stipulate the conditions for ensuring food safety for production and business establishments under the management of the agricultural sector (according to the Law on Food Safety). Regulations on food safety limit norms are assigned to the Ministry of Health for promulgation. In terms of quality, it is similar or close to food safety standards of international organizations (FAO, CODEX,...) and countries with advanced food safety management systems (EU, US, Canada, Japan, etc. ...) to create favorable conditions for production and business establishments to apply to improve food quality and safety for domestic consumers and meet regulations of importing countries.

122. Some shortcomings in the promulgation of standards and technical regulations

- Although the system of standards and technical regulations is relatively complete, it needs to be continuously reviewed and updated according to CODEX international standards to meet domestic consumption requirements and technical barriers of other countries for import.
- The process of promulgating standards and regulations according to regulations is carried out through many steps. Resources, as well as the scientific basis for developing standards is still insufficient. Therefore, the system of technical standards and regulations issued remains incomplete at all stages in the production and business chain of 19 commodity lines under the management of the MARD.
- The assignment requiring ministries to develop regulations on food safety limits for the products they manage and then transfer them to the Ministry of Health for promulgation

is considered inappropriate, not consistent, not synchronous and incomplete for all products managed by the 3 ministries.

- During the period from 2012-2018, the issuance of the Certificate of conformity and the issuance of the Receipt of publication of technical regulation conformity was carried out in accordance with Decree No. 38/2012/ND-CP, according to the provisions of Clause 1 of Article 2 of Decree 47 Law on Technical Regulations and Standards: "Conformity certification is compulsory for products, goods, services, processes, and environment that are subject to those specified in the respective technical regulations. ". However, the Certificate of conformity was only applied to large-scale production and business establishments.
- Since Decree No. 15/2018/ND-CP took effect (February 2, 2018), food products are no longer issued with a Certificate of Conformity. Regulations instead require Self-Declaration of Products and Registration of Product Disclosures. Self-declaration of products and registration of product announcements are applied for by production and business organizations and individuals based on national technical regulations, circulars of ministries and branches, and local technical regulations issued.
- The regulation of product announcement relies on documents and administrative procedures for production facilities.

123. Some general assessments on the promulgation of legal documents on food safety

- The provisions in the legal documents on quality management and food safety in the agricultural sector have led towards ensuring compliance with international standards and practices and in the direction of innovation and improvement of management efficiency such as Decree No. 15/2018/ND-CP. This decree has redirected control of food safety of agricultural, forestry and aquatic products imported from the source (inspection and recognition of countries and foreign enterprises before exporting to Vietnam combined with strict control at border gates), contributing to protecting the health of consumers, but also using the above provisions as a reciprocal technical barrier in negotiating to expand export markets for Vietnam's agricultural, forestry and fishery products.
- Circular 38/2018/TT-BNNPTNT (amended and completed from Circular 45/2014/TT-BNNPTNT; Circular 14/2011/TT-BNNPTNT) has changed the method of inspecting production and business establishments agricultural and agro-forestry-fishery materials from passive and locally specific to an establishment to active and systematic inspection based on risks to the degree that is currently possible given the current resource capacity and technical capability.
- Assessing risks and categorising facilities to focus resources on controlling and handling establishments that have not fully met regulations on quality and food safety under MARD's Circular 17/2018/TT-BNNPTNT (amended and supplemented from Circular 51/2014/TT-BNNPTNT) has attempted to control agro-forestry-fishery production and business establishments that are not subject to the issuance of Food Safety Certificate and potentially ensured coverage of all food business operators (FOBs) under the management of the agriculture and rural development sector.

3.4 Some shortcomings on the promulgation of legal documents on food safety

- Legal documents have been issued over a long period of time. It is necessary to review, update and amend accordingly. Some regulations are still unclear, for example, the definition of "preliminary processing" versus "processing". Some regulations are not

sufficiently specific, for example, regulations on verification. Some regulations are still heavily administrative and paper-based and no longer suitable given the current trend of administrative reform. For example, requiring an enterprise or individual in application for certification to submit a medical examination certificate for each employee if and when this dossier could be verified by the appraisal team at the facility is redundant.

- The Law only provides general regulations and assigns specialized ministries to guide the implementation for products within their management scope. This allows for different management methods leading to inconsistent application in localities and disparities between ministries. In recent years, many localities have written requests for ministries to agree on the management method. Some localities (Ho Chi Minh City, Da Nang, Bac Ninh) have requested and been allowed by the Prime Minister to pilot the Food Safety Management Board to uniformly implement provisions of the Law locally. In particular, Ca Mau consolidated the unit managing the quality and safety of agro-forestry-fishery products into the Sub-Department of Food Hygiene and Safety (under the Department of Health) to unify the implementation.
- As the Government's focal point on food safety, when the new Law was promulgated, the Ministry of Health issued general guidelines and regulations on food safety limits for the whole country. There were 3 sets of guidelines and regulations. However, in recent times, the Ministry of Health has mainly focused on guiding and regulating products under the management of the Ministry of Health.
- The system of documents on quality management and food safety is relatively complete, but the number of documents is still burdensome, making it difficult to look up and apply in practice in production and business when it comes to implementation.
- Several regulations on food safety norms for foods of plant origin are still lacking or inconsistent to suit the current situation. For example, the Circular to amend, supplement Circular 50/2016/TT-BYT dated December 31, 2016, stipulating the maximum limit of pesticide residues in food in accordance with international practices and Vietnam's regulations has yet to be issued.
- After the Law on Food Safety was introduced in 2010, a series of laws came into being, especially the Investment Law 2020 that had an impact on food safety management activities.
- The concept of "business investment" is having different interpretations currently managing food safety in 3 sectors having 3 Decrees on business investment with different approaches. The Ministry of Agriculture and Rural Development is approaching investment and start-up conditions through management in the production and business process implemented according to the regulations and technical standards that the Food Safety Law has assigned to the Ministers for promulgation. The Ministry of Industry and Trade and Ministry of Health are approaching the direction in all investment and business activities in the future according to the Investment Law 2020. Regulations on conditional business lines of the 3 ministries are also different. Accordingly, the food business of the agriculture and rural development and industry sectors is listed in the list of conditional business lines, but the food business sector under the management of the Ministry of Health is not included in the list of conditional business lines category.
- The Law on Food Safety assigns the ministries the authority to guide the management of products in their respective fields, so there are inconsistent regulations such as certificates

of training, management of small establishments, food safety certification process, various periodic and post-inspection verification activities, and disparities between ministries.

- Inconsistencies and potential for dysfunctional implementation with a lack of clear guidance and robust legal basis for food safety certification for VietGAP, HACCP etc... has led to inadequate requirements for self-declaration of food safety certification which is not aligned with international standards requiring 3rd party, government audit, or voluntary Third-Party Assurance (vTPA).
- The Law on Food Safety still has many paper-based regulations that are not consistent with the trend of administrative reform. For example, an application for a food safety certificate requires enterprises to submit a medical examination for each worker. It is costly for enterprises with a large number of workers (several thousand people) and difficult to store for the licensing agency when the inspection of this record can be done when the inspection team arrives at the enterprise. In addition, the registration/declaration of conformity with food safety is also considered administrative and not necessary given that enterprises operating in the field of food supply must fully comply with applicable regulations, QCVNs, and TCVNs when making the application.
- The Law on Food Safety does not have detailed regulations on testing and verification activities. The Testing Laboratory confirms when there are complaints and disputes about testing results which are currently assigned to 3 sets of specific instructions. In order for the investment to be focused effectively, it is suggested that there should be a coordination mechanism to have a common network of testing laboratories for all three food industry sectors.
- The Food Safety Law 2010 focuses on managing input conditions and processes (records) rather than focusing on outputs (products), while there is a lack of regulations on verifying food safety conditions in practice.
- The concept of preliminary processing and processing is not clearly defined in the Law on Food Safety 2010.
- There is a lack of guidance on applying the Food Safety Risk Management approach in practice. MARD has issued food safety risk assessment circular No. 02/2013/TT-BNNPTNT describing the process but has not moved towards implementation. Similar circulars have yet to be written in the other ministries. There is no coordinating body for risk management in the Ministry of Health.
- Decree 15 has changed from pre-inspection to post-inspection, but there is still a lack of guiding documents and a lack of a roadmap to change the capacity of officials of state management agencies, conformity assessment agencies, enterprises, and the cooperative to meet the requirements.
- The Food Safety Law and the Food Safety Strategy lack communication, training and information strategies on food safety that are transparent.
- The current Food Safety Law is considered to be gender neutral, however, in future planning all stakeholders including the Women's Union need to participate in consultations so that this process becomes more inclusive, and any Regulatory Impact Assessment considers impact on gender.
- The system of 3 sets of regulations under 3 ministries responsible for food safety has led to duplication, potential for overlap, inconsistencies and too many documents. This system is inefficient in the context of limited funding. Duplication, overlap, and inconsistencies

between the 3 ministries has led to a situation where it has not been able to separate an agency for policy from those agencies responsible for food safety control. This separation would ensure objectivity.

- The issuance of the maximum allowable limits on food safety (MRL) is fully evaluated, however, it is still outstanding for some specific products (mixed products, some internal residues, ingredients already existing in the product, or new products).

3.5 Analysis of Vietnamese Legal Instruments against Legal Framework

124. National food control systems play a pivotal role in protecting the health of consumers and ensuring fair practices in the food trade. Within the framework of Codex Alimentarius Principles and Guidelines for National Food Control Systems (CAC/GL 82-2013), countries have flexibility to determine how best to design their food control systems and implement specific control measures. National situations (e.g. appropriate levels of public health protection; legal and institutional frameworks; availability of support services, such as analytical resources) will influence the design of these systems; therefore, no two systems are alike.

125. In order to deliver and implement Canada's food safety system under the SFCA Act and Regulations the CFIA identified a series of program policy suites under 5 groupings: 1) Communications and engaging with stakeholders; developing programs; 2) Developing and amending regulations; 3) Enforcing and promoting compliance and 4) Delivering services. Each of these groupings of program policies is subsequently supported by a series of guidelines to effectively deliver the program policy. In an earlier section on policy development in this report we have referred to the process of developing strategic (big "P") policy. Canada's suite of program policies (small "p") was developed by the regulatory agency to articulate policies required to effectively implement its food program. This suite of programs is identified in detail in Annex B of this report.

126. A domestic food safety system focusses on:

- the determination of requirements for food establishments and process controls,
- the design of approaches to verifying compliance with those requirements, and
- the development of interpretative guidance content that explains to the inspectorates and a broad external audience what the requirements are, why they are important, and how compliance with those requirements can be demonstrated.

127. And consumer protection:

- the design of verification approaches to requirements established by the competent authorities related to health and safety labeling, composition, and standards of identity.
- the determination of requirements related to non-food safety labeling issues, grades, organics regime, container sizes, and standards of identity under the Competent Authorities (CAs) responsibility and the design of approaches to verifying compliance with those requirements, and
- the development of interpretative guidance.

128. Food policy functions establish if/why programs should be developed and to establish horizontal program policies to guide program design.

129. The content of Vietnam's Food Safety Law and its accompanying decrees and circulars issued by the government and the three ministries responsible for food safety articulates Vietnam's current domestic food safety program from a regulatory perspective. The legal instruments have been compiled in a table in Annex A of this report against policy clusters that represent components of a robust food safety policy and regulatory framework. These include:

1. Policy sub-cluster Food Labelling, Packaging and Advertisement including policy groups for food advertisement and for food labeling.
2. Policy sub-cluster Food Testing, Integrated Risk Management, prevention and remedy of food safety incidents including policy groups for food sampling, food testing, integrated risk management, prevention and remedy of food safety incidents, traceability, recall and disposal of unsafe food, and regulations on penalties for food safety violations.
3. Policy sub-cluster Information, education, and communications on food safety including policy groups for information, for education and for communication.
4. Policy sub-cluster State Management of Food Safety including policy groups for responsibilities for state management of food safety, for food safety inspection, for food safety examination/supervision, and standard setting.
5. Policy sub-cluster Food Import and Export including policy group for safety assurance conditions for exported food.

130. At first glance each of the components of this robust policy and regulatory framework is covered off by a law and a government decree promulgated by the Government of Vietnam and a ministerial circular promulgated by one of the line ministries responsible for food safety in Vietnam. However, there are gaps. For example, under MARD there is a Circular (02/2013/TT-BNNPTNT on integrated risk management entitled "Regulations on risk analysis and food safety management according to the agro-forestry-fishery and salt production chain. A similar circular does not exist for products managed by MOH or MOIT. In addition, many of the circulars are process oriented and do not give any guidance on implementation of the regulation. Using Circular 02/2013/TT-BNPTNT as an example, the administrative process of undertaking a risk assessment is well defined however, the technical aspects of determining the risk assessment are not in the document and there are no guidelines towards the delivery (implementation) of a risk assessment. Similar situations exist for other components of the relatively robust legislative and regulatory framework (e.g. compliance, enforcement, recall, traceability) where a strategic policy instrument exists under a Decree issued by the Prime Minister, a Circular has been issued on process and a technical regulation (e.g. for sampling and testing) promulgated by a relevant ministry, however, when decentralized down to district level there is no clear and effective guidance on actual program implementation.

131. Vietnam's Food Safety Law was passed by the seventh session of the 12th National Assembly on 17 June 2010 and came into effect on 1 July 2011. It specifies the responsibilities for food safety to various ministries. However, this law does not include food standards, because there are separate standards and technical regulations applicable to all products in Vietnam. The Law on Standards and Technical Regulations covers development and adoption of technical regulations, standards for improving the quality and effectiveness of all products, goods, services, processes, the environment, and other subjects in socio-economic activities. With most food safety control components falling under the Food Safety Law but standard setting falling under the Law on Standards and Technical

Regulations a regulatory hurdle exists for efficient and effective control of food safety in Vietnam. Vietnam has two types of technical legal documents: mandatory and voluntary.

132. National technical regulations relating to food safety that are mandatory are issued by MOH. In 2022, there were 65 technical regulations that cover the following areas:

- limit of heavy metals contamination in food;
- limit of mycotoxin contamination in food;
- limit of microbiological contamination in food;
- technical criteria for food additives, food flavoring;
- technical criteria for micronutrients that are fortified into food;
- safety requirements for food contact material: plastic, rubber, glass, metallic containers;
- maximum level of radionuclides in food products; and
- some products: milk products (milk powder, fluid milk, cheese and butter) drinking and mineral water, soft drinks, alcoholic drinks, edible ice, fortified food, iodate salt, infant formula, and follow-up formula.

133. The standards (TCVNs) of MARD and MOH listed in a table in Annex C of this report against policy clusters, although numerous, are voluntary and would be better served as promulgated documents issued as mandatory standards (QCVNs) based on international standards affording an appropriate (enforceable) level of protection of food safety for the Vietnamese consumer. QCVNs issued by MARD and MOH are also listed in the table in Annex C of this report. By the end of 2019, the total number of existing Viet Nam national standards (TCVNs) on food was approximately 1800 according to an ASEAN FAO report in 2021, of which more than 80 % have been adopted from Codex standards and related texts of which 126 are Codex standards, 35 guidelines, 35 codes of practice and one MRL. A further issue that has been raised is how easily and the degree to which, once promulgated as a legal document, the technical regulation (mandatory QCVN) can be amended if there is a change in the standard at the international level. Rather than referring to, for example, a specific maximum residue level (MRL), the technical regulation could simply reference a standard outside of the technical regulation. In this case any change in a standard would be referenced in the promulgated technical regulation without having to amend the technical regulation itself. It has been noted in the current review that many technical regulations are currently out of date.

134. The Vietnam National Codex Committee (VNCC) was established in 1994. Structure, procedure, and operation follows Decision No. 2375/QĐ-BYT of 2 July 2010. The decision is under revision and will be issued upon approval. It is an inter-ministerial organization that consists of relevant, MARD, MOIT and MOST members. The MOH is the host ministry. VNCC works through the Vietnam Codex Office, which is a unit of the VFA within MOH. The VNCC has Codex Focal Points at MARD, MOIT and MOST. The VNCC studies and proposes policies to the government in food standardization and provides a basis and references for national food quality and safety standard development. Vietnam has no specific Codex country manual, however, VNCC conducts annual translations of Codex standards. The process of reviewing national legislation to be harmonized with Codex standards is an on-going process. Standards are usually prescribed in the legislation for commodities that are commonly consumed in the country.

135. Many of the circulars in Vietnam's policy and regulatory framework detail an administrative process under food safety management in order to obtain, for example, a certificate of food safety or an administrative process with respect to violations and penalties. Other circulars focus on the administrative process to obtain a certification such as VietGAP. What is missing in this policy review is evidence of guidance documents on requirements for a certificate of food safety, guidance on compliance with food safety requirements, guidance to qualify for VietGAP certification. Availability of these guidance documents and manuals would avoid confusion by levels of government and regulated industry in the interpretation of circulars, standards and technical regulations to meet food safety requirements.

3.6 Challenges to Implementation from Findings of Previous Reports

136. According to research by Dao The Anh (2020), the Food Safety Law 2010 applies regulations on food safety management in the chain from farm to fork with the proactive principle of prevention and prevention of food safety hazards right in the production process. However, the implementation of this problem in practice is still confusing and has not had good results. The state division of food safety management of food products and foodstuffs is shared by 3 ministries: Health, Industry and Trade and Agriculture and Rural Development. Each ministry is in charge of a number of commodity groups according to articles 62,63, 64 Law on Food Safety. Ministries fully manage all stages of products under their management from preliminary processing, processing, transportation, circulation, trading, export, import. The Ministry of Agriculture is in charge of all farming, exploitation and fishing. There is still a lack of specific assignment on food safety management in the inter-provincial chain, which, according to foreign experience, is done by ministerial-level agencies.

137. According to FAO (2015), through the assignment of MARD with food safety management, it shows that the force implementing the food safety policy at the provincial, district and commune levels is still not clear and the capacity to implement food safety is still unclear. Human, material and financial means are still limited. Due to the characteristics of agricultural production, the whole process of primary production is carried out at the commune level. Activities take place regularly while infrastructure is weak, production is fragmented and human resources for food safety management are thin. That is why the effectiveness of food safety quality improvement programs is low. According to FAO assessment (2015), the system of regulatory documents on food safety (including administrative organization, operation, standards, and responsibilities) has a positive influence on food safety management. through national focus and development of standards and regulatory frameworks consistent with an international approach. However, the rigidity and difficulties in adjusting these regulations have created inflexibility for the management system. This has a negative impact on administrative capacity when adjusting the program to increase the efficiency and effectiveness of state management on food safety. FAO also points out that high-level legal, regulatory and standards frameworks are consistent with international scorecards or requirements and are easily met by highly developed and complex industry groups for export. However, operational regulations, such as VIETGAP certification, have little applicability to the traditional micro and small market and production groups and are currently specific to manufacturing in Vietnam.

138. According to the World Bank (2016), the problems of agricultural food safety in Vietnam have been pointed out in the study on "Food safety risk management in Vietnam: challenges and opportunities" for the management of food safety in Vietnam. Vietnam has not yet made significant progress: (1) Much of the food in Vietnam can be considered unsafe according to widely used food

safety standards; (2) Inequalities in production scale, conditions, capacity and qualifications of food supply chains in Vietnam; (3) Most of the leafy vegetables are produced by small-scale farmers and sold in traditional markets and there is no effective food safety management solution; (4) Many methods have been tested to improve the safety of fresh food in Vietnam, but challenges remain in proving whether these improvements are effective, as well as the effectiveness of these improvements. sustainability or scalability of these measures; (5) Vietnam has a modern legal system on food safety, but the implementation of food safety control needs to be further improved. The Food Safety Law 2010 has accepted the approach to food safety management according to the principle of risk management, but the recent implementation of the food safety policy has not really been designed according to this approach, Vietnam still mainly relies on the control approach of state-sanctioned food safety conditions, which are said to be outdated and ineffective in terms of food safety management according to advanced countries: (6) Based on the experience of other countries in applying a food safety risk-based approach food safety risks and capacity building are key to risk assessment, management and communication. The State moves from the role of controlling food safety conditions to sanction to guiding and promoting actors in the chain to apply food safety through quality standards under state supervision and using a transparent mechanism through information for food safety management. The State needs to invest in research, analysis, and warnings about food safety risks. The Food Safety Law of Vietnam describes in detail the elements of food safety conditions to be managed on the registration dossier, but it does not stipulate the verification of these conditions in practice, so keeping food safety management records are very important to be more effective in practice.

139. The study of Rikolto-WB (2021) also suggested that to apply the food safety risk management approach, it is necessary to separate the inspection agency controlling and analyzing the risk from the agency that makes the food safety policy. Food safety management roles at the provincial, district and commune levels need to be clearly defined and capacity strengthened. It is recommended that food safety management at the national level should focus on imported and exported products as well as coordinate the management of products in inter-provincial circulation, establishing an overall regulatory framework at the national level and delegate responsibility for food safety management within the country to the provincial and local levels. With such an approach, less coordination is required and resources can be prioritized without overlapping work.

140. According to Pham Hai Vu (2022), a comparison with developed countries shows that Vietnam does not have 3 important mechanisms without which a food safety management system will not be effective.

- The Law on Food Safety stipulates the responsibility to ensure food safety, but in practice has not been applied to small-scale production and business establishments, causing inequality in the application of the Law.
- Lack of a food safety management platform based on risk management. Moreover, the capacity is not strong enough in terms of people and equipment to implement the risk management policy.
- The power of consumers and associations has not been mobilized in controlling food safety.

141. According to a study by WHO (2019), the proposal to improve the effectiveness of food safety management has 3 options for the government:

- Change the organizational model: move from a multi-agency model to a single agency controlling food safety.
- Improve the system: keep the original model of multi-agency food safety management but focus on upgrading the food safety management function in each specialized ministry.
- Improve the inter-ministerial coordination system: keep the same model of food safety management agency but focus on improving the inter-ministerial coordination mechanism more effectively.

142. In general, countries have different policy options, but tend to focus on having one focal point for food safety control when policy conditions permit.

143. These previous studies have demonstrated that a clear distinction of roles between the 3 ministries responsible for food safety both horizontally and vertically within a decentralized system has yet to be accomplished with respect to both legislative and regulatory authorities. This current policy review looks toward determining effective interventions under the SAFEGRO project to build capacity and improve the government's legislative and regulatory program policies in a strengthened national food control system.

4 Findings on Organization and Implementation of the Food Safety Law

144. Over the course of the policy review, the Policy Review Team met with central ministries and agencies, provincial departments, and municipal groups to obtain current information on food safety policy and its implementation in Vietnam. The findings from both a desk top review of recent government reports and meetings with government officials over the course of the review are discussed in this section. It should be noted that, in parallel, in implementing the GoV Resolution 04/NG-CP dated 10/1/2022 regarding enhanced decentralization and delegation of state management authorities, the Ministry of Health VFA has been assigned to review the Law on Food Safety and propose relevant changes to the law. The project entitled “Plan on Development of the Law Project regarding Revision of the Law on Food Safety” is currently ongoing with the objective to develop a bill/draft law and submit it to the Government to submit to the National Assembly (NA) for comment and incorporate the revised LFS into the NA’s Law Projects Development Agenda for 2025-2026.

4.1 Directing, Operating, and Organizing the Implementation of the Food Safety Law of the Government, Ministries, and People’s Committees at all levels

Strengths

145. According to the government, the agriculture and rural development sector identifies food safety as one of the key and cross-cutting tasks of the government for the sector. Food safety is also an important component in the restructuring of the sector towards increasing added value, sustainable growth, and development associated with new rural initiatives and export promotion. Institution building work, administrative reform with a focus on reducing administrative procedures, specialized inspection, and improving the business investment environment continues to be well implemented, creating positive changes and contributing to improving the competitiveness of enterprises, industry, and products.

146. Innovation in direction and administration is one of the important factors that plays a decisive role in improving the results of food safety management through the design of appropriate management methods compatible with practice, production and business and the level of socio-economic development of Vietnam. The Ministry of Agriculture and Rural Development has established a Food Safety Steering Committee of the Ministry of Agriculture, Forestry and Fisheries (Decision 3258/QĐ-BNN-TCCB dated December 27, 2012) directed by the Minister and a full-time Deputy Minister. The Steering Committee holds monthly meetings to review progress and agree on urgent priority tasks that need to be focused on solving.

147. Timely guidelines and policies of the Party, National Assembly and Government are reflected in specific action programs with clear assignment of responsibilities for each level, agency and unit associated with responsibilities, politics, assigned functions and tasks. At the same time there are efforts to identify solutions to organize implementation close to the practical conditions of Vietnam in order to ensure the feasibility of policies and solutions for food safety management.

148. Every year, the government at Ministerial level issues directives, public notices and directing documents on strengthening the quality management of agricultural materials, strengthening food safety inspection and enforcement, and controlling the abuse of chemicals and antibiotics in the

agricultural sector. At the same time, the government at Ministerial level is promulgating an action plan for the peak year of food hygiene and safety in the agricultural sector to create a clear change in the quality of agricultural materials and food safety by focusing resources on implementing four important tasks. The focus is: (1) Completing the system of legal documents, standards and guidelines to guide the implementation of the Food Safety Law; (2) Strengthening information and communication on food safety, especially introducing and promoting safe agricultural products to consumers; (3) Developing safe food and agricultural product supply chains; (4) Strongly changing from planned inspection to unscheduled inspection to prevent the use of banned substances in livestock, abuse of pesticides, veterinary drugs, chemicals and antibiotics in cultivation and animal husbandry, aquaculture in the agriculture sector and the food supply chain.

149. The regular issuance of documents directing and guiding localities to carry out assigned tasks, develop detailed programs and action plans, and clearly establish coordination mechanisms between sectors are factors important for relatively synchronous implementation of food safety management measures in accordance with the law in the past period. This is also an important lesson to improve the effectiveness of leadership and management in the coming time.

Challenges

150. Accordingly, localities also develop and organize the implementation of action plans suitable to their localities, however, there are still some localities that are slow to promulgate effective risk-based annual plans and implementation is not synchronous nor effective due to lack of scientific-based, evidence-based data on risk determination, monitoring and surveillance programs.

4.2 Organize and Strengthen the System of Food Safety Management Agencies at the Central level, Specialized Agencies on Food Safety Management in Localities (organization, operating mechanism, human resources)

Strengths

151. There is pressure to consolidate the entire organizational structure for management and specialized inspection of agricultural materials quality, food safety, agro-forestry-fishery products from central to local levels to meet the requirements of the new situation. This includes a review to improve assignment, decentralization, and coordination mechanism among agencies at the same level as well as between central and local levels. In order to build trust in food safety amongst consumers there must be trust by consumers in the food safety system.

152. At the central level: Government ministries, for example, MARD has directed the formation of a system of food safety and quality management agencies, including the Agro-Forestry-Fisheries Quality Management Department as the focal point, and 2 General Departments (Fisheries and Forestry), 6 specialized departments (Veterinary Medicine, Plant Protection, Cultivation, Livestock, Processing Agro-Forestry-Fisheries and Salt Industry; Economic Cooperation and Rural Development); Inspector of the Ministry of Agriculture and Rural Development. Units: New Rural Country Coordination Office; 2 Centers (Informatics and Statistics; National Agricultural Extension) coordinate in implementing tasks.

153. MARD has reviewed and promulgated the functions and tasks of the Departments and General Departments, in which it is clear that the assignment of tasks for the management of water transport and food safety according to each product chain. The Ministry has issued 2 Resolutions and 1

Implementation Plan for 2 Resolutions No. 18-NQ/TW, No. 19-NQ/TW of the Central Committee; directing units to review and consolidate functions, tasks and organizational structure of agencies and units to ensure effective and efficient operation.

154. In the locality: according to Joint Circular 14/2015/TTLT-BNNPTNT-BNV guiding the functions, tasks, powers and organizational structure of specialized agencies on agriculture and rural development under the People's Committees at provincial and district levels and Circular 15/2015/TT-BNNPTNT guiding the tasks of Sub-departments and non-business organizations under the Department of Agriculture and Rural Development, the provinces/cities directly under the Central Government have established the Sub-Department for Quality Management of Agro-Forestry-Fisheries and Fisheries as the focal agency with 3 Sub-departments under the Department of Agriculture and Rural Development having the task of managing the quality of agricultural materials and food safety (Department of Cultivation and Plant Protection, Sub-Department of Livestock and Veterinary Medicine, Sub-Department of Aquaculture).

155. At district level, there are Veterinary Stations, District Plant Protection Stations (inter-districts) and some provinces have established inter-district Agro-Forestry-Fisheries Quality Management Stations.

156. MARD has issued Decision No. 3408/QĐ-BNN-TCCB (replacing Decision 1290/QĐ-BNN-TCCB) strongly decentralizing the local management of food hygiene and safety in accordance with Article 65 of the Law on Food Safety and Article 23 of Decree 38/2012/ND-CP. It states that the local management for all agro-forestry-fishery production and business establishments in the area, except for those whose products are exported to some markets, have requirements to be inspected and certified by the central agency under the Ministry of Agriculture and Rural Development.

157. Regarding payroll and personnel: At the central level, the units under the Ministry have basically been allocated enough resources to carry out their tasks. In the locality, in the period 2011-2016, the People's Committees of the provinces and cities also paid attention to the arrangement of payrolls (including civil servants, public employees and contract workers) for the Sub-Departments, on average each Sub-Department was assigned 15 people, many Sub-departments are assigned less than 10 staffs. In the period 2016-2021, there were many changes in the organization and personnel to perform the tasks of quality management, food safety for agriculture, forestry, and fishery due to the reorganization and re-arrangement of the organization.

Challenges

158. The implementation of Resolution 18-NQ/TW in different localities has resulted in fluctuations and heterogeneity in the organization of Sub-Department of Quality Management in localities (some localities have transformed the Sub-Department into a division under the Department of Agriculture and Rural Development or merged into another Sub-Department; some localities dissolved the Sub-Department of Quality Management; 3 provinces and cities established a Food Safety Management Board... or Ca Mau assigned the task of managing the quality and food safety of agro-forestry-fishery products of the agricultural sector in Agriculture and Rural Development to the Food Safety Department under the Department of Health, etc.. The organization of the model of agro-forestry-fishery quality management department under the Department of Agriculture and Rural Development greatly affects the initiative in implementing tasks. According to the regulations of the economic department or the district-level agriculture department, the commune-level People's Committee is

decentralized to participate in quality and food safety management in the area, but most localities have not clearly decentralized it, especially to the commune level and, more importantly, have not arranged appropriate organizations and resources to be able to fully implement the tasks at each level according to the decentralization. This has led to a decline in the effectiveness of quality assurance, food safety and development of agro-forestry-fishery markets in some localities, affecting the industry's goal of improving competitiveness in the industry restructuring program.

159. The payroll of staff in charge of quality management, food safety of agriculture, forestry and fishery at the system of the Department and localities as well as the facilities for local management have not met the requirements, continue to be cut and decrease annually. There is a distinction between public servants (i.e. the government staff or those that work for ministries, People's Committees) and those that work for Public Sector Delivery Units (PSDUs) who are civil servants and contract employees with respect to salaries and job security. Normally state /specialized inspection exercises are carried out by public servants; however, lack of staff and budget resources has led to instability in the human resource capacity required to implement effective inspection and promote value and ethics within inspection teams.

160. The system of specialized veterinary management agencies in the localities also has many disturbances due to the organization and rearrangement of the units under the Departments of Agriculture and Rural Development of the provinces and centrally run cities. This is causing many difficulties and inadequacies in slaughter control, veterinary hygiene inspection and food safety management of food of animal origin. The state management of veterinary medicine is assigned to the Department of Agriculture to perform, however, most of the Departments of Agriculture lack qualified human resources with professional qualifications in animal husbandry and veterinary medicine, so the state management of animal health is not enough at the district level and faces many difficulties. District Agricultural Service Centers operate on a partial self-financing mechanism, so some centers do not have enough funds to contract staff to perform slaughter control, so most small slaughterhouses operate without staff to carry out slaughter control.

161. Resources in localities have not been met to fully implement food safety management and inspection tasks as assigned and decentralized, especially in organizations that sign a commitment to comply with food safety regulations for agencies. Small production and business establishments are not eligible for certification of food safety conditions. The majority of food safety officers at district and commune levels still hold many jobs, do not receive specialized training in the field of food safety, and often change job positions. Understanding the contents of food safety is not enough. In general, most of the food production businesses are small, so it is difficult to inspect and supervise.

4.3 Regarding Ensuring Technical Conditions for Food Safety; Organization and Operation of Food Testing and Inspection Agencies and Organizations: Scientific Research in the Field of Food Safety

Strengths

162. The Ministry of Agriculture and Rural Development has always paid attention to and invested in facilities for state laboratories to meet management needs. In addition, in order to increase resources for state management and to serve people and businesses to ensure quality and food safety, in recent years the Ministry of Agriculture and Rural Development has taken the lead in strongly implementing socialization, mobilizing social resources to participate in testing, consulting, quality

certification and food safety activities. Up to now, there have been 28 laboratories designated to serve the state management of food safety of agro-forestry-fisheries.

163. At the central level, the units under the Ministry have been arranging working offices, fully equipped with equipment and working conditions to carry out their tasks and specialized testing laboratories have been invested and upgraded in response to task requirements.

164. The localities that still keep the Sub-Department of Quality Management have paid attention and arranged facilities (headquarters, means of work/transportation, equipment for testing/testing...), but it is still very limited compared to what is required for management needs according to assignment and decentralization.

Challenges

165. According to reports from localities, the working facilities of some Sub-Departments of Quality Management are too small or combined with other units, the working area for staff is limited; The equipment and means of working at the Sub-Departments are old and outdated, which significantly affects the regular activities as well as the implementation of the assigned professional tasks of the Sub-Departments. Equipment for rapid field testing and inspection in most localities is still lacking and cannot meet management needs due to lack of investment funds.

4.4 Budget Investment for Food Safety Management

Strengths

166. According to incomplete statistics, the state budget investment in food safety in the period 2011-2021 is VND 1,048,687 billion, of which: the national target program on food hygiene and safety for the period 2011-2015 is: VND 278.42 billion; Target program Health - Population period 2016-2020 is: 260.05 billion VND; Other sources are: 510,217 billion VND (MARD, 2022).

167. At the central level: In addition to funding for the national target program on food hygiene and safety (2011-2015), the population health program (2016-2020) and funding for the agricultural economy, the sector Agriculture and Rural Development also use other funding sources to implement food safety management tasks such as: a part of the revenue is left to directly serve food safety management (fees); international technical support through projects such as: ODA from the World Bank, ADB, Canada, Japan, Korea, FAO, Australia... supporting the agriculture and rural development sector to improve the capacity of food safety control of agricultural products. , fisheries, building a food safety control model...

168. In the locality: most of the money is allocated from the local budget, partly from the national target program on food hygiene and safety (2011-2015) and the population health program (2016-2020).

Challenges

169. Budget investment for food safety management, although it has been paid attention, is still very limited compared to the target set out in Resolution 34/2009/NQ-QH12 and the National Strategy. Food safety experts indicate that the budget allocated by the Ministry of Agriculture and Rural Development to implement the National Target Program in the 2011-2015 period only reached 29.68% of the proposed plan. In the 2016-2020 period, the Ministry of Health created formulating criteria and norms for annual project capital allocation and reporting to the Ministry of Agriculture and Rural

Development. With this allocation it was difficult to ensure effective food safety management, especially in advertising and information dissemination activities, legal education, supervision, inspection and examination. Required resources from the budget were not commensurate with the scope of management of the Ministry of Agriculture and Rural Development to manage the entire production chain of 19/30 industry groups.

170. For funding allocated to local agencies to implement the National Target Program on Food Safety and the Target Program on Health - Population (estimated at 50% of the total budget allocated to the Agriculture and Rural Development sector) there were shortcomings. The Ministry of Agriculture and Rural Development did not understand the funding allocated to the local Agriculture and Rural Development Sector to implement the Project. The Department of Agriculture and Rural Development in some provinces/cities did not receive the funding or received less than the allocation. Therefore, it was difficult to direct the implementation of the contents of the Target Programs and affected the results of the implementation of professional targets in the locality.

171. In 2021, without a Target Program related to food safety, activities in the field of food safety were converted into recurrent expenditure tasks in the locality, leading to funding constraints, especially at the district and commune levels.

4.5 Executing State Management Responsibilities of the Government, Ministries, Branches, People's Committees at all levels (implementation activities)

Strengths

172. The Party Personnel Committee of the Ministry of Agriculture and Rural Development has actively implemented Directive No. 08/CT-TW, Conclusion No. 11-KL/TW, thoroughly communicating it to all Party committees and branches directly under the Ministry of Agriculture and Rural Development and requested Party committees at all levels to direct the dissemination and thoroughly grasp the above Directive to each Party member, civil servant, public employee, and employee.

173. The Agriculture and Rural Development sector has identified food safety as one of the key and cross-cutting tasks of the Ministry and the sector, and this is also an important content in the restructuring of the sector towards improving added value, sustainable growth and development associated with new rural construction and export promotion. The Ministry reports that the work of directing, urging, guiding, supporting, checking, supervising, preliminarily and summarizing is carried out regularly, continuously and in a timely manner to perform quality management on agro-forestry-fishery products and agricultural materials, especially in the implementation of food safety monitoring programs. Monitoring, inspecting, detecting, and dealing with food safety violations in a timely and serious manner, along with information and communication on food safety, helps to change the perception and behavior of agro-forestry-fishery producers and traders. To step up trade promotion to open markets, to maintain, expand and boost exports, especially for key products (rice, fruit, seafood...) and in other markets.

174. In the context of COVID-19, the Ministry has been proactive, active and creative in advising the Government and the Prime Minister, coordinating with ministries, branches and localities to drastically perform synchronously the tasks of the Ministry of Industry and Trade services, solutions to remove difficulties to achieve "Dual goals". Immediately after the Government issued Resolution No. 01/NQ-CP on January 1, 2021, the Party Committee issued Resolution No. 1244-NQ/BCSD and the Ministry issued Decision No. 19/QD- BNN-KH approving the action plan to implement the Resolution. It

organized many Conferences/Forums to promote production and business, product consumption, solve pressing industry issues and review industry growth scenarios to adapt to the situation, effectively serving for direction and administration in the context of the impact of the Covid-19 pandemic, especially the 4th outbreak. Thus, it is still ensured to meet the domestic demand for food and food for export.

175. Institution building work; Administrative reform with a focus on reducing administrative procedures, specialized inspection, and improving the business investment environment continued to be well implemented, creating positive changes, contributing to improving the competitiveness of enterprises, the industry, and products.

176. Information and advertising activities are focused, promptly conveying to the community the results of the leadership's management in both epidemic preventions, while maintaining production and ensuring food supply; supporting the consumption and export of agricultural products; and mobilizing the supervisory role of the Fatherland Front and its member organizations such as the Farmers' Union, the Women's Union, and the Veterans' Association.

177. Local agencies have followed the directions of the Government and Ministries, and guided establishments in their respective management areas to strictly comply with regulations on ensuring food safety.

Challenges

178. The government has indicated that awareness of several Party committees, officials, management leaders, awareness and sense of responsibility of producers, traders and consumers about the work of ensuring quality and safety of agricultural, forestry and fishery products is weak. Mechanisms and policies are not yet strong enough to encourage people and enterprises to produce and trade in quality agricultural materials and safe agro-forestry-fishery products. Production and trading of agricultural materials and agro-forestry-fishery products remains fragmented without high-quality value chain models ensure food safety.

179. Staffing numbers, facilities for quality management, food safety of agriculture, forestry and fishery in the agriculture sector have yet to meet the requirements and continue to be reduced every year.

180. The advertising and education of policies and laws is ongoing and evaluation of the impact on the target groups has yet to be assessed. Propaganda has not been carried out regularly and continuously; propaganda message authority is not directly, directly to the object to be propagated; The implementation situation in the localities is still scattered and ineffective.

181. Administrative modernization remains slow. The quality of online public service software and the national one-stop shop has not been updated and is not effective. The qualifications and skills of some officials and employees in applying information technology remain low in some organizations and businesses.

182. Businesses are not active nor ready to participate in the National Single Window Online Public Services due to their lack of awareness and skills in applying information technology.

183. The application of information technology, modern models, methods and technologies in management and implementation of assigned tasks is still slow due to the lack of research and application of advanced and modern software in management.

4.6 Inter-sectoral Coordination on Food Safety Management

Strengths

184. According to FSL Chapter X, Section I, Article 61 the Ministry of Health is answerable to the Government for performing the state management of food safety. Ministries and ministerial-level agencies shall, within the ambit of their respective tasks and powers, coordinate with the Ministry of Health in performing the state management of food safety. People's Committees at all levels shall perform the state management of food safety in their respective localities. In stating the above the FSL has mandated the responsibility and accountability for food safety as a central role (perceived focal point) to MOH VFA.

185. The Prime Minister has established the Central Inter-sectoral Steering Committee on Food Hygiene and Safety headed by the Deputy Prime Minister. Members are representatives of leaders of the Ministries of Health, Industry and Trade, Agriculture and Rural Development and related ministries and branches (Finance, Public Security...). Periodically, the Central Inter-sectoral Steering Committee holds preliminary, summary, or ad hoc meetings (if necessary) to solve food safety issues and ensure people's health.

186. The Ministry of Agriculture and Rural Development has established a Steering Committee for Quality, Food Safety of Agriculture, Forestry and Fisheries Sector of Agriculture and Rural Development, led by the Ministry of Agriculture and Rural Development. Members are leaders of General Departments, Departments, Departments, Offices of the Ministry, Inspectors of the Ministry and relevant units under the Ministry. Periodically, the Steering Committee meets to evaluate the implementation results and promptly take measures to handle and remove difficulties related to guidelines, mechanisms, policies, and solutions in the work of quality and safety assurance of food under the management of the Ministry of Agriculture and Rural Development according to the Law on Food Safety in 2010, the Law on Product and Goods Quality 2007 and guiding documents.

187. In the localities, local food safety steering committees have also been established, consisting of representatives of relevant departments, boards, and branches to handle food safety issues in the locality.

188. Every year, the Central Inter-sectoral Steering Committee on Food Hygiene and Safety has a plan to set up interdisciplinary inspection teams during the month of action on food safety, holidays, or when there is a request for coordination. to deal with food safety issues.

189. The Ministries of Health, Industry and Trade, Agriculture and Rural Development jointly participate in the National Target Program on Food Safety (2010-2015), Target Program on Health - Population (2016-2020).

190. In addition, depending on specific content, ministries have their own cooperation programs such as:

- (1) A joint program to strengthen the management and control of dual-use chemicals in industrial production and in the production and trading of agro-forestry-fishery products under the functions and scope of state management. of the two ministries of Agriculture and Rural

Development and Industry and Trade; The joint program on development of production, processing, consumption, and export of agricultural products contributes to the goal of industrialization of Vietnam's agriculture and affirms the brand name of Vietnamese agricultural products in the domestic market and internationally.

(2) Signing of a One Health Partnership Framework Agreement for Animal-to-Human Disease Prevention (MSK) for the 2021-2025 period between the Ministry of Agriculture and Rural Development, the Ministry of Health, and the Ministry of Natural Resources and Environment. Written agreement on the prevention of drug resistance in Vietnam between the Ministry of Health, the Ministry of Agriculture and Rural Development, the Ministry of Industry and Trade, the Ministry of Natural Resources and Environment.

191. In addition to effect inter-sectoral coordination, the Ministry of Agriculture and Rural Development pays special attention to vertical coordination between central and local governments in parallel with the issuance of documents on assignment and clear decentralization of tasks and responsibilities between ministries and People's Committees at all levels in food safety management. The direction of vertical branches of specialized General Departments and Departments is the basis to ensure the integrity of the food safety management system, its transparency and effectiveness in implementing food safety management solutions nationwide.

192. Inspection, examination, and inter-sectoral coordination in handling food safety violations are maintained regularly and promptly when unscheduled inspection is carried out. Many inter-sectoral coordination teams on food safety inspection have initially made obvious changes in complying with the provisions of the law on food safety, raising the awareness of people, producers, trade in products managed by ministries and branches.

Challenges

193. Although the FSL has mandated the responsibility and accountability for food safety management to MOH, the ministry lacks the overall authority. Each ministry with a role in food safety management has been given the prime responsibility for formulating and promulgating or submitting policies, strategies, master plans, plans and legal documents on food safety in its assigned management domain leading to disparities between ministries in the overall food safety management system.

194. At the central level, the Ministry directs solutions, but the locality does not have compatible resources to implement the solutions effectively and synchronously. Human resources to manage food safety in departments (Department of Health, Department of Industry and Trade, Department of Agriculture and Rural Development) concurrently holding many programs, do not meet the number of staff required to adequately fulfill the functions, tasks and requirements set out. Particularly at the grassroots level, there is a shortage of human resources, concurrently taking on many other tasks, with limitations in professional qualifications, equipment and funding that do not meet practical needs.

195. Cross-sectoral and vertical coordination from central to local levels on many pending issues is not effective, not tight, especially the inter-sectoral coordination at the local, provincial, district and commune levels is still poor, leading to overlaps, duplication, and omissions.

196. The coordination between ministries and branches in specialized inspection of food safety has many limitations, the number of inter-sectoral inspections is still low.

197. The untimely coordination between localities leads to the violator quickly taking action to destroy the material evidence, hide the material evidence or recycle, change the purpose of use, change the labels, packaging, causing difficulties in identifying exhibits and violations. In many localities, despite the organization of inspection and examination, the rate of handling inspections is poor and discipline is not strict.

198. There are many cases where individuals and organizations still do not comply with and understand the legal documents related to food safety to implement in the process of producing and trading in food products under the management of the ministries and branches.

4.7 Restrictions on the Implementation of Legal Documents, Food Safety Policies

199. The implementation of Resolution 18-NQ/TW in different localities leads to heterogeneity in local organization. For the agriculture and rural development sector: some localities have transformed the Sub-Department into a division under the Department of Agriculture and Rural Development or merged into another Sub-Department; some localities dissolved the Quality Management Sub-Department; 3 provinces and cities have set up a Food Safety Management Board... or Ca Mau assigns the task of quality management, food safety of agro-forestry-fishery in the agriculture and rural development sector to the Sub-Department of Food Safety under the Department of Health, etc..

200. Investment in food safety in terms of financial and human resources is still less than required. The capacity of local officials is still weak compared to the capacity requirements of modern food safety control. Recommendations from Hanoi, Ho Chi Minh City, Da Nang and Bac Ninh all show a lack of staff and have just been deployed to the district level. The number of monitoring samples is small compared to the requirement due to limited funding.

201. The organizational model of the food safety management system is not consistent from central to local levels. Currently, there are three provinces and cities approved by the Prime Minister to pilot the model of the Food Safety Management Board: Ho Chi Minh City, Da Nang and Bac Ninh. However, to end the pilot phase, the committees or an organization must be officially formed and recognized in the legal documents on food safety to have sufficient function to control food safety. New food safety management boards have been tested, initially more effective in inspection and examination. The case of Da Nang and Bac Ninh shows that with the model of the Food Safety Committee, investment in training people and funding for food safety management has increased in the last 5 years. The number of monitoring samples was increased and control at the district level improved. Communication on food safety has also been improved.

202. Since 2015, the Ministry of Agriculture and Rural Development has issued criteria and organized grading, evaluation and ranking of food safety management for 63 provinces and cities directly under the Central Government. Some localities also promulgated criteria and assessment groups for the districts, towns and cities. However, the consideration of conformity with international standards for integration is in question.

203. The risk management approach has not been implemented in practice at all central and provincial levels due to the lack of state agencies ordering risk management. The group of experts on risk analysis has not yet been established and the capacity of the analysis laboratories has not been able to respond to the rapid changes in food safety risks, for example, the capacity to analyze marine toxins, heavy metals, dioxins is quite limited and the analysis cost is high.

204. In the past 5 years, the biggest change in the implementation of legal documents on food safety is the introduction of Decree 15/2018, receiving comments from the World Bank in 2016. Decree 15 (2018) was issued to change the approach to food safety management, move from pre-inspection to post-inspection to reduce administrative procedures for enterprises, and focus on management on output products. However, the capacity of state agencies to apply this approach, which requires sufficient risk management and establishment of a professional food safety inspection network along the entire product value chain, is not yet met. Therefore, the results of food safety management, although improved, have yet to meet expectations. This process of changing approach needs to be invested in capacity for the state's food safety management system to meet the requirements of society.

205. With Decree 15, the state switches to food safety management of final products with the certification of a 3rd party regulatory assessment organization (VietGAP, GMP, HACCP, ISO...), so it is not required to register to issue a certificate of eligibility. However, the capacity and understanding of small business owners has not kept up, and the capacity to self-declare standards is quite limited. Some businesses that buy food are not yet aware of the policy change, still require a certificate of food safety eligibility although exempted. A part of customers of this enterprise have not yet trusted the third-party legal assessment organization but requested a certain State agency to evaluate and grant certification. For small-scale production and business entities, it is necessary to have State certification instead of third-party certification. Therefore, there is a tendency to still use paper-based certification. Furthermore, localities reflect the lack of connection between third-party certification bodies and local government agencies due to lack of regulations on reporting regimes and means of information exchange.

206. The capacity of the 3rd party certification assessment organizations and the certification fee are not suitable with the requirements of production and business. These certification enterprises have not been fully controlled by the state, so there is still the phenomenon of improper certification process, causing loss of trust of consumers.

207. Implementation of an output-based food safety management approach requires coordination and information sharing for traceability purposes along the entire food supply chain. Information sharing between ministries and branches from central to local levels is still weak due to the lack of a common database on food safety. Bac Ninh has taken the lead in building food safety management software and databases, but the cooperation in updating information of the agricultural sector with the Food Safety Management Board is still limited.

208. Provinces that have implemented a policy of certifying safe food supply chains in the past 5 years have increased in number, but mainly certify short and small-scale chains. Inter-provincial chains are often larger in scale and do not have central certification guidelines. Provinces such as Ho Chi Minh City or Hanoi have initiatives to cooperate in food safety control with other provinces, but they are slow to receive instructions. The Ministry of Agriculture recently signed a regulation on coordination with Hanoi, Can Tho, and Ho Chi Minh City.

209. The state plays the role of guiding, training, and communicating to change the perception of food safety, however, there is a lack of training tools, guiding documents and weak cooperation with the media.

210. Food value chain actors, consumers and social organizations have not been mobilized in food safety management. Consumer associations and professional associations have a very weak role in controlling food safety and placing orders with producers.

211. The capacity of food safety testing laboratories is still weak, many of them are not in line with international standards, and financial mechanisms are limited. Hanoi's food safety testing laboratory has not operated as expected. Local laboratories such as Da Nang and Bac Ninh have weak capacity compared to demand.

212. The lack of solutions to regulate compliance and control food safety for small business establishments selling food to the market allows professionalism in food safety in this sector to not improve. The number of small-scale vegetable farmers in Hanoi is about 200,000 households. Currently, they have just made a written commitment to comply with food safety regulations, but there is no solution to manage these operators.

213. Spontaneous electronic traceability, lack of information standards, existence of counterfeiting of traceability codes is causing those willing to apply to lose trust. There are a lot of spontaneous traceability software called traceability, but there is not enough information required by food safety due to lack of standards and guidance on information leading to impersonation of traceability and origin. Furthermore, the GS1 compliance for international integration has not yet been implemented. Currently, there is no agency to manage enterprises providing traceability services. The national portal on electronic traceability is slow to come into operation.

214. E-commerce in food has developed rapidly in some big cities, however, there is a lack of food safety management policies for this form of commerce.

215. There is overlap between the ministries' assignments in food labeling. For example, the case of double labeling on unpackaged and packaged slaughtered chicken products is managed by the two ministries of Agriculture and Rural Development and the Ministry of Health.

216. There is a lack of integration and coordination between food safety policy and food value chain development policies.

4.8 Review of the Provisions in the State's Policies on Food Safety

Strengths

217. The system of mechanisms and policies to support and motivate people and businesses to invest in the production and business of quality and safe agricultural products has been issued and initially promoted its role in practice. Decree No. 210/2013/ND-CP of the Government on policies to encourage enterprises to invest in agriculture and rural areas; Decision No. 62/2013/QĐ-TTg dated October 25, 2013 on policies to encourage the development of cooperation, production linkages associated with agricultural product consumption, construction of larger production areas. Many businesses have invested in agriculture such as Vingroup, TH True Milk, Vinamilk, Dabaco...

218. The organizational system of food safety management has initially been formed from the central to local levels; Inspection and inspection work has also been promoted, helping to prevent and handle many food safety violations, contributing to making the food market safer. Many establishments have invested in renovating and upgrading production and processing areas,

proactively contacting authorities to announce product standards, and implementing product labeling. The use of drugs, chemical additives on the banned list has decreased.

Challenges

219. The stability of a number of legal documents on food safety is not high. There are documents issued by the authorities in a short time frame that already must be amended, supplemented or annulled. This instability in legal documentation has made it difficult for food business entities to interpret and comply and for the state agencies to control and enforce food safety. Some documents have been partially revised, supplemented, and annulled but have not been put into action, causing difficulties in management. For example: Decision No. 46/2007/QĐ-BYT is partially annulled by two documents Circular No. 29/2020/TT-BYT and Circular No. 12/2021/TT-BYT; Decree No. 67/2016/NĐ-CP was partly amended and annulled by Decree No. 155/2018/NĐ-CP but in fact almost all contents of Decree No. 67/2016/NĐ-CP no longer apply.

220. Several policies to support production development, quality assurance, and food safety are not effective because the procedures to receive support policies are still difficult and complicated, in particular, some policies to develop production linkages and to develop land accumulation for large-scale production are still ineffective.

221. In Clause 2, Article 19 of the Law on Food Safety, the Minister of Health, the Minister of Agriculture and Rural Development, and the Minister of Industry and Trade shall promulgate national technical regulations and specify conditions for ensuring food safety for food production and trading establishments in their assigned management domains. However, at present, the conditions for ensuring food safety are only through strategic policy in the Government's decrees.

222. Some contents of the Law on Food Safety are not suitable with the current actual situation, specifically:

- Regarding business conditions for food business establishments and food testing establishments: The Law on Food Safety needs to be reviewed, amended, and supplemented to be consistent with the Law on Investment and the Law on Enterprises.
- The section explaining words specified in Article 2: Some concepts are unclear, activities cannot be distinguished, causing difficulties when implementing Decrees and Circulars guiding the implementation of the Law on Food Safety. For example, the concept of “food processing” is not yet distinguished from “preliminary food processing”, there is no concept of small food production and trading; it is not in harmonisation with the Codex Standards, EU.
- Some new activities need regulations similar to those for food business establishments. They are only intermediaries, do not have any production, processing, storage, transportation, and sale of products. Types of e-commerce business also need regulation.
- Regulations on registration of declaration of conformity for prepackaged processed foods, tools, packaging materials and food containers (stipulated in Clause 3 of Articles 12, 18 and Clause 1 of Article 1 of this Article) is no longer in line with the requirements of administrative reform (applying the principles of risk-based management assessment, post-audit) and not in accordance with international practices. Most countries have requirements on regulatory conformity that clearly define the responsibilities of enterprises to disclose enough information on the label according to the labeling regulations and take responsibility for the

content of the label and can be sanctioned if the inspection results show a violation of food safety regulations.

- Regarding the dossiers, order and procedures for granting the Certificate of satisfaction of food safety conditions (specified in Article 36): Regulations on dossiers to be submitted when registering are too many and no longer conform to the requirements of administrative reform. For example, the record of the certificate of fitness of the establishment owner and the person directly producing and trading food and the certificate of having been trained in knowledge on food safety and hygiene of the establishment owner, the establishments and people directly producing and trading food, according to the principle of post-inspection, the agency performing the post-inspection may appraise, examine, and inspect this content at the establishment.
- There are no specific harmonized regulations currently in place on inspection activities subsequent to granting the Certificate of food safety eligibility. Currently the three ministries perform differently: the Ministry of Agriculture and Rural Development periodically appraises; the Ministry of Health and The Ministry of Industry and Trade only choose whether or not to go for post-inspection.
- There should be a management method for certified establishments: Good Manufacturing Practice (GMP), Hazard Analysis and Critical Control Point (HACCP), Safety Management System for food ISO 22000, International Food Standard (IFS), Global Standard for Food Safety (BRC), Food Safety System Certification (FSSC 22000); post-inspection regulations for ISO and HACCP certification organizations.
- Regulations on certification of advertising content in Clause 2, Article 43 are no longer consistent with administrative reform requirements and have been adjusted in Decree 15/2018/ND-CP.
- The law stipulating that verification laboratories are appointed by the three assessment ministries to serve state management in the fields assigned to the three branches are unscientific and not in line with international practices. It would be more appropriate to build a national system of testing laboratories for general verification instead of for each ministry.
- In Clause 3, Article 12 of the Law on Food Safety, it stipulates: "Pre-packaged processed foods must register a declaration of conformity with a competent state agency before being circulated on the market", but according to regulations according to the current Decree No. 15/2018/ND-CP, food products must submit a dossier of self-declaration of products or make an application for registration of product declaration.

223. The force of state management staff on food safety is lacking in number and limited in expertise, especially grassroots officials who do not have in-depth expertise on food safety, leading to incorrect understanding and application of the document.

224. Most of the production, processing and small-scale businesses are household-scale, so their awareness of compliance with the law on food safety is still limited. The production facility is small, so it is difficult to invest in equipment and operations in accordance with food safety regulations. The products cannot be traced back to the origin. Additionally, online food business is increasingly growing developed through social networking sites such as Zalo, Facebook, without a business license (only

information is the account name), production, processing, and trading when there is a buyer's order. This causes difficulties in management and there is no legal document regulating the management of these types of business.

5 CONCLUSION AND RECOMMENDATIONS

5.1 Conclusion and evaluation of the Law on Food Safety and Food Safety Policies

5.1.1 Result

225. Subsequent to the initiation of this review under the SAFEGRO project, the MOH VFA has been assigned by the Government as the lead ministry for food safety to review the Law on Food Safety (LFS) and propose relevant changes to the law with collaboration from other ministries and groups with related responsibilities in food safety (i.e. NAFIQAD (MARD), STD (MOIT) and relevant agencies/departments of MOH, MARD and MOIT). This review is still pending.

226. The Government is of the opinion that the system of institutions, policies, legal documents, standards, and regulations on food safety of agriculture, forestry and fishery is basically adequate. It is focused on ensuring compliance with international standards and practices, is moving in the direction of innovation to improve management efficiency, creating motivation to encourage enterprises to do business and production with food safety in mind, and contributing to protecting consumers' health. At the same time, the above provisions are used as a reciprocal technical barrier in negotiating to expand export markets for Vietnam's agricultural, forestry and fishery products.

227. Advertising and dissemination of knowledge and laws on food safety are becoming focused with many diverse contents and formats. The publicity of food business operator (FBO) assessments, rating of the establishments, and timely information on violations of food safety has created a change in the perception of managers, food business operators and consumers. There is, however, a requirement for an overall communication strategy from the ministries for effective and transparent stakeholder engagement, awareness of new legal instruments with a website for guidance on laws and regulations and associated technical guidance on implementation and compliance.

228. A recent review by MARD (MARD 2022) states that after 10 years of implementing the Law on Food Safety, in general, food safety management has had many positive changes in the fields of agricultural and aquatic products. The stages of growing, exploiting, purchasing, preliminarily processing, processing and consuming products have been specifically supervised by management units. It also states that the percentage of samples not meeting food safety requirements decreases every year and that the inspection and inspection work is increasingly in-depth, with a methodical coordination with relevant agencies and units strictly handling violations. At the facility, food safety conditions have been significantly improved with the expansion of the factory scale, many production workers are trained on food safety, the management and monitoring of food safety is focused, and the number of establishments meeting food safety conditions is increasing. The awareness of complying with the provisions of the law on food safety of growers, agro-fishery production and business establishments, and consumers is increasing day by day. Product quality has been gradually improved to meet the requirements of domestic consumers and the regulations of many import markets.

229. The organizational apparatus of the state management agencies (DARD [sub-NAFIQAD], DOH [sub-VFA], and DOIT) in charge of food safety has been gradually consolidated; there is division of responsibilities among ministries and branches, and decentralization of management between central and local governments.

230. The implementation of food safety management according to the supply chain has created a positive change. The construction and certification of safe food supply chain products has increased rapidly compared to the early years of the implementation of the Law on Food Safety. This has contributed to helping consumers identify safe products, motivating consumers to purchase local products and enterprises to increase production output, and maintaining prestige and brand name in production and business activities.

5.1.2 Difficulties

231. The Law on Food Safety, the Law on Product Quality and a number of legal documents have been issued for a long time, which are outdated compared to international standards as well as the practical needs of the agricultural industry and the requirements of administrative reform. need to be reviewed, amended, and supplemented to meet the agricultural and rural development strategy, the plan to restructure the agricultural sector in the new period.

232. The current regulation of responsibilities for food safety management by industry and field causes some management, inspection, and supervision activities to be overlapping and difficult to delineate. For example, in Decree No. 15/2018/ND-CP dated February 2, 2018 of the Government detailing a number of articles of the Law on Food Safety stipulating the List of products/food product groups and goods under the jurisdiction of the Government management authority of three Ministries (Health, Industry and Trade and Agriculture and Rural Development), but in reality, the demarcation of these items is not clear, making the food safety inspection and supervision of inspection units confused, As a result, businesses have to wait, lose time in warehousing or create loopholes for businesses to avoid inspection.

233. Regarding business conditions for food business establishments and food testing establishments: The Law on Food Safety should be reviewed, amended, and supplemented to be consistent with the Investment Law and the Enterprise Law.

234. The section explaining the terms specified in Article 2: Some concepts are unclear, activities cannot be distinguished, causing difficulties in the implementation of Decrees and Circulars guiding the implementation of the Law on Food Safety. For example, the concept of “food processing” is not yet distinguished from “preliminary food processing”. There is no concept of small food production and trading. It is not in harmonisation with the Codex Standards, EU).

235. Clause 3, Article 12 of the Law on Food Safety stipulates: "Pre-packaged processed food must register a declaration of conformity with the competent state agency before being circulated on the market". However according to the provisions of Decree No. 15/ 2018/ND-CP currently, food products submit a self-declaration application or apply for a product declaration registration application.

236. Regulations on registration of declaration of conformity for pre-packaged processed foods, tools, packaging materials and food containers (stipulated in Clause 3 of Articles 12, 18 and Clause 1 of Article 1 of this Law) is no longer in line with the requirements of administrative reform (applying the principles of risk-based management assessment, post-audit), not in accordance with international practices. Currently all countries have requirements on publication of regulation conformity which clearly stipulates that the responsibility of the enterprise is to disclose enough information on the label according to the regulations on labeling and take responsibility for the content of the label and be sanctioned if the inspection results indicate a violation of food safety regulations.

237. In Clause 2, Article 19 of the Law on Food Safety, the Minister of Health, the Minister of Agriculture and Rural Development, and the Minister of Industry and Trade shall promulgate national technical regulations and specify conditions for ensuring food safety for food production and trading establishments in their assigned management domains. However, at present, the conditions for ensuring food safety are only in strategic policy as issued in Government's decrees.

238. Regarding the dossiers, order and procedures for granting the Certificate of eligibility for food safety (as specified in Article 36): Regulations on documents to be submitted when registering are too many and are no longer consistent with the requirements of administrative reform, such as, the record of the certificate of fitness of the establishment owner and the person directly producing and trading food, and the certificate of having been trained in knowledge on food safety and hygiene of the establishment owner, establishments and people directly producing and trading food. According to the principle of post-inspection the agency performing the post-inspection may appraise, inspect and inspect this content at the establishment.

239. Some new activities need to be regulated in practice, such as, a food business, which is only an intermediary for sale and purchase, without any production, processing, storage, transportation, and sale of products. Product of e-commerce business require regulation.

240. There are no specific regulations on inspection activities after the issuance of Certificates of food safety conditions. The three responsible ministries: the Ministry of Agriculture and Rural Development, the Ministry of Health and the Ministry of Industry and Trade only choose if and when to go back and audit.

241. Regulations on certification of advertising content in Clause 2, Article 43 are no longer consistent with administrative reform requirements and have been adjusted in Decree 15/2018/ND-CP.

242. The chain-based food safety management has initially achieved certain results, but the linkage between farmers/fishermen and collectors, preliminary processing, processing, and business establishments in chain building has not been established. The relationship is not close, or the link is not sustainable, the interests and responsibilities of the parties involved have not been linked together. Investment in innovation of technology for preservation and processing of agricultural, forestry and fishery products has been paid attention, but has not yet made a breakthrough. There are no large corporations, especially in the field of agricultural products, to lead the production, processing, and consumption of the province's products.

243. The management of food safety of agro-forestry-fishery still faces many difficulties and challenges because small-scale production establishments and artisanal still account for the majority. Human resources for food safety management at production and business establishments are limited and have not been paid attention to training. Production and business establishments face difficulties in finding consumer markets, the consumption market is unstable, and advertising and trade promotion still face many difficulties.

244. Food safety monitoring and surveillance programs have not been implemented methodically, systematically, and lack funding, so the assessment of food safety risks in management is still limited.

5.1.3 Causes

- Mechanisms, policies, and laws have not been reviewed and adjusted in a timely manner; Standards and technical regulations for management have not been reviewed and updated to ensure harmonisation with international standards and practices and create favorable conditions for people and businesses.
- Lack of clear and accessible technical guidance to operationalize laws and regulations.
- Regulations on reducing administrative procedures (Government's resolutions) are not in synchrony with current regulations, so it is difficult to implement and be effective.
- The organizational apparatus at all levels is incomplete and unstable; The force of state management staff on food safety is still lacking in numbers and limited in expertise, especially at grassroots level.
- Trained and coached production forces, management and control personnel are not enough and ineffective for compliance to international standards.
- Lack of office and equipment in the new situation of increased food safety management and control.
- Increased volume of food import and export trade, market fluctuations, supply chains, consumer demand/requirements.
- Small business production is spontaneous, transient, unprofessional due to a lack of legislative and regulatory guidance information and understanding.
- Research and transfer of scientific and technological advances and scientific management are slow and inconsistent.

5.2 Recommendations

5.2.1 Proposed solutions to continue to improve the effectiveness and efficiency of law enforcement on food safety

245. Proposal to amend Decree 15/2018/ND-CP dated February 2, 2018, detailing a number of articles of the Law on Food Safety to remove obstacles in the implementation process:

- The current regulation of responsibilities for food safety management by industry and field makes some management, inspection and supervision activities overlapping and difficult to delineate. For example, Decree No. 15/2018/ND-CP stipulates the list of products/groups of food products and goods under the management competency of three Ministries (Health, Industry and Trade and Agriculture and Rural Development). In fact, the demarcation of these items is not clear, making the food safety inspection and supervision stage of the inspection units confusing, leading to businesses having to wait, wasting time in warehousing or creating loopholes for customers and enterprises to dodge inspection. It is proposed to study the strategic direction of establishing an independent food safety management agency as in many developed countries and other emerging economies.
- Self-declaration of products: It is recommended to specify that "self-declaration of products" is the announcement of quality standards and not food safety standards. It is a declaration of quality and Article 23.1 of the Law on Product Quality and the WTO-SPS Agreement can be referenced. However, for food safety purposes under the WTO-SPS Agreement, self-

declaration should not be supported, and it is recommended that self-declaration be phased out in favour of audited food safety certification.

- Clause 1, Article 4 "processed and packaged foods" but Clause 1 of Article 14 stipulates that "processed and prepackaged foods" can be understood in two different ways, so it is recommended to remove commas in Article 14.
- Normal inspection: It is recommended to add the appearance (visual) inspection at Point b, Clause 2, Article 19 together with the inspection of documents to avoid missing out damaged, unsatisfactory consignments of food (in fact, there are the batch of goods that have been checked for records in accordance with regulations passed but in fact cannot be used due to the appearance of mold).
- Form No. 8: Proposing to add Section 6. List of accredited and designated laboratories, List of plant protection chemicals, preservatives, and plant growth regulators of the country of registration for export.
- Appendix 3 (under the management of the Ministry of Agriculture): IV.2 Processed vegetables, tubers and fruits (fermented, dried, heat treated, powdered, canned, breaded, pickled, soaked in oil, soaked in sugar, powdered bags, extracts, juices,...), transferred extracts and juices to the Ministry of Industry and Trade for management because they are mainly soft drinks; X. Sugar: Switched to the Ministry of Industry and Trade (Appendix IV) for management because it is often associated with beverage and confectionery products.
- Appendix 4 (the scope of management of the Ministry of Industry and Trade): VI. Flour and starch are transferred to the Ministry of Agriculture because flour and starch products of plant origin have to undergo phytosanitary procedures (implemented by the Ministry of Agriculture and Rural Development) and have to undergo safety inspection as food (the Ministry of Industry and Trade). Therefore, organizations and individuals importing this item have to go to two places to do procedures, which is time consuming and costly.
- In addition, it is suggested to add some articles on: Guidelines for mutual recognition assessment to apply the reduced test method; guiding the implementation of the suspension of import or export or refer to regulations.
- Reviewing overlapping regulations, unclear assignment in legal documents to amend; accordingly, regulations on reducing administrative procedures, etc. to have a unified system of organization and management of food safety across the country.
- Innovate timely and accurate information and communication on quality and food safety, create trust, raise awareness of businesses and consumers about food safety and improve the reputation of Vietnamese agricultural products.
- Timely update of information and guidance on food safety regulations of importing countries through the use of an international regulatory database on government web site with easy user access. Perform the work of food traceability according to the warnings of the importing countries and in the domestic market and guide the remedial measures.
- To step up the inspection and supervision of food safety in countries exporting food to Vietnam to create fairness in terms of technical barriers in trade.

- Strengthening coordination among ministries and sectors, between central and local agencies in quality assurance and food safety as a food safety communication strategy including web site and stakeholder engagement. Coordinate with socio-political organizations, enhance the role of cooperative economic organizations (cooperatives, cooperative groups, linked farms...), industry associations in quality assurance, agricultural food safety forestry and fisheries.
- Mobilize resources to participate in training, training of trainers (ToT), transfer of science, technology, management science to ensure food safety, improve the quality of agro-forestry-fishery products.
- Promote administrative reform, standardize professional processes according to international standards, regulations and practices, application of advanced science and technology, management science, digital transformation in quality management, food safety, traceability.
- Completing the model of the provincial-level Food Safety Management Board and replicating the model to other provinces, especially cities and provinces with high density of industry, tourism, etc.
- The State needs to develop a roadmap for transition from pre-inspection to post-inspection, applying a combination of food safety condition management system for small-scale establishments and output-based management for medium-sized and large-sized establishments during the transition period.
- The State needs to strengthen the inspection and control of third-party regulatory agencies in order to enhance the quality of certification and gain the trust of consumers. Besides, encouraging the application of anti-counterfeiting technology in combination with traceability according to different quality standards.
- Implementing and disseminating the safe food value chain management model on the basis of a safe food supply chain, expanding to inter-provincial and import-export chains.
- Promote food safety control in short value chain models and digital food value chains.

5.2.2 Recommendations

246. The WHO Global Food Safety Strategy for 2022-2030 (WHO 2022) has called for a fresh global approach to improve food safety that aims to strengthen national food safety systems while improving national and international collaboration. This global strategy outlines five interlinked and mutually supportive strategic priorities that arise from a situational assessment and an extensive consultative process. The strategy's vision is that all people, everywhere, consume safe and healthy food to reduce the burden of Food Borne Diseases (FBDs). It also envisages more action towards building food safety systems that are forward-looking, evidence-based, people centered and cost-effective, with coordinated governance and adequate infrastructures. The strategy is expected to support the implementation of food safety commitments generated at the United Nations Food Systems Summit, particularly in the context of the coalitions for healthy diets, school meals and One Health. Food safety systems encompass the combination of activities of all stakeholders in the food and feed chain that contributes to safeguarding the health and well-being of people.

247. Strengthening national food safety systems begins with establishing or improving critical infrastructure and components of food control systems as described in WHO's Strategic Priority 1: Competent authorities are able to establish and strengthen national food control systems by evaluating and improving key components that will contribute to reducing the burden of FBDs. For example, this can include developing the enabling framework of food legislation, standards and guidelines, laboratory capacity, human resources capacity, food control activities and programmes, and emergency preparedness capacity.
248. In addition to having legislation, policy, institutional framework and control functions in place, countries need to consider and adopt four important principles for the system to be more effective: Forward-looking. This principle is reflected as Strategic Priority 2: Identifying and responding to food safety challenges resulting from global changes and transformations in food systems. The global changes and transformation that food systems are experiencing today and that are predicted to occur in the future will have implications for food safety. Therefore, food safety systems should be equipped to identify, evaluate, and respond to existing and emerging issues. Food safety systems must be transformed from reactive to proactive systems, especially when addressing health risks emerging at human-animal-ecosystems environment interface.
249. A food safety system must be evidence-based. This principle is reflected in Strategic Priority 3: Increasing the use of food chain information, scientific evidence, and risk assessment in making risk management decisions. Food safety risk management is based on science. The collection, utilization and interpretation of data lay the foundation for building evidence-based food safety systems.
250. A food safety system must be people-centered. This principle is reflected as Strategic Priority 4: Strengthening stakeholder engagement and risk communication. Food safety is a shared responsibility, and it requires a joint effort by all stakeholders in food systems. Successfully ensuring food safety from farm to fork requires a more inclusive approach with all stakeholders, including empowered consumers and FBOs.
251. A food safety system must be cost-effective. This principle is reflected as Strategic Priority 5: Promoting food safety as an essential component in domestic and international food trade. Food safety is a complex issue that is influenced by socioeconomic status. With the globalization of food trade, foodborne pathogens and diseases can travel across borders and cause significant health and economic impacts. To ensure increased access to safe food in both domestic markets and international trade, food safety systems should be cost-effective for implementation at all levels (domestic markets, imports, and exports). Food safety systems should be more cost-effective for both importing and exporting countries while enhancing food safety in the domestic market.
252. WHO's strategic priority 1: Competent authorities can establish and strengthen national food control systems by evaluating and improving key components that will contribute to reducing the burden of FBDs consists of the following five strategic objectives:
- Strategic objective 1: Establish a modern, harmonized and evidence-based framework of food legislation. In strengthening the national food controls, governments should ensure that these

are founded on a sound legislative and policy base, including the clear articulation of goals and objectives, expected outcomes and performance evaluation frameworks. As different government agencies may be responsible for promulgation of food legislation, it is important to ensure that such legislation is harmonized nationally. Modern food legislation frameworks combine traditional final product testing and vertical (product-specific) food regulations with an evidence-based risk management approach and horizontal regulations (general rules addressing common aspects for a broad range of foodstuffs) to ensure a more effective and efficient approach to food safety.

Strategic objective 2: Establish an institutional framework to coordinate the work of different competent authorities that manage national food control systems. Effective national food controls require operational coordination at the national level. Within most countries, responsibilities for food safety are usually spread across several ministries, institutions, or departments. National governments therefore face a key challenge in coordinating the functions of different agencies across the entire food chain, at local, regional and national level, and to ensure impartiality and the absence of conflicts of interest.

Strategic objective 3: Develop and implement fit-for-purpose standards and guidelines. Control measures will need to be tailored to the specific circumstances operating at the country level. In particular, the implementation of control measures must be proportionate and take account of the nature and extent of food business operations, in particular in small- and medium-sized enterprises (SMEs).

Strategic objective 4: Strengthen compliance, verification, and enforcement. One of the primary functions of national competent authorities is to verify that FBOs comply with food legislation. Competent authorities should monitor and verify that the relevant requirements of legislation are fulfilled by FBOs at all stages of production, processing, and distribution. Competent authorities should have enough suitably qualified and experienced staff and possess adequate facilities, financial resources and equipment to carry out their duties properly. Staff should be free of any conflicts of interest.

Strategic objective 5: Strengthen food monitoring and surveillance programmes. Food monitoring and surveillance systems are essential components of the national food control programme. These should be structured and based on factors such as known and emerging risks, volumes of food produced or imported, legal compliance, and intelligence from disclosures or alert systems. Sampling and analytical testing can be both random and targeted. Competent food laboratories are critical to successful monitoring programmes. As laboratories require considerable initial and ongoing capital investment, access and capacity should be commensurate with identified priority food risks. Laboratories involved in the analysis of food samples should be operated in accordance with internationally approved procedures or criteria-based performance standards and use methods of analysis that are, as far as possible, validated. Where government food laboratories do not have the capacity to conduct specific types of food analysis, private food laboratories may be designated as official food control laboratories by the national competent authority provided these laboratories are accredited to international standards.

Strategic objective 6: Establish food safety incident and emergency response systems. The management of food safety incidents and emergencies is rarely the responsibility of a single national authority, and timely and coordinated collaboration among all partners is required to ensure effective responses. To respond to food safety emergencies, Member States require a multiagency, multidisciplinary national food safety emergency plan with appropriate links between food control authorities, public health authorities and as necessary with other responsible agencies. Similar structures are required to manage responses to food safety incidents, natural disasters and other public health crises that can have negative impacts on food safety. Such plans should include links to the International Food Safety Authorities Network (INFOSAN) – which aims to prevent and manage food safety events of potential international significance – and the International Health Regulations (IHR), as appropriate. Simulation exercises should be carried out regularly to test and update, as appropriate, emergency response plans. As part of such plans, national guidance or codes of practice should be developed for traceability of implicated food and feed for the timely identification and effective recall of affected products.

This food safety policy review for Vietnam has made recommendations in previous and subsequent sections that best improve the government's capacity to meet these strategic objectives.

1. For the National Assembly

253. It is recommended that the National Assembly consider:

- Amending the Law on Food Safety in the direction of innovating the management method for production and business establishments and food products in harmonization with international regulations, effectively and feasibly, in the coming time, specifically:
 - ✓ Having a management method suitable to the group of small food production and business establishments and traditional handicraft products.
 - ✓ Consider removing the regulation on registration of publication of technical-regulation conformity with competent state agencies. As reflected by businesses, this is a management measure according to the "pre-check" method, which is actually less effective, troublesome and expensive for businesses, it is necessary to switch to applying the "post-audit" management method (examination and inspection according to regulations, technical regulations and standards announced by the establishment) in order to create favorable conditions for the business and investment environment of enterprises. Production and business enterprises still announce the regulation conformity but do not need to register the announcement of regulation conformity with the competent state agency just to get the certificate of receipt of the announcement of regulation conformity.
 - ✓ Amending Article 65 to define the state management responsibilities of the People's Committees more clearly at all levels in the direction of improving the responsibilities of local authorities in food safety management in their respective areas and empowering them to take the initiative. more in organizational design, apparatus, resource allocation...
 - ✓ Fairly implement the legal responsibilities of production and business establishments at different scales in the value chain of agricultural products and food.

- ✓ The Law on Food Safety needs to supplement the role of the Ministry of Science and Technology on food safety management related to standards and regulations.
- ✓ The Law on Food Safety should stipulate the establishment of a focal point to ensure national food safety from central to local levels to focus on investing in modernizing food safety management to meet the requirements of integration and implementation of national strategies to 2030.
- ✓ The Law on Food Safety needs to clearly define the content of preliminary and processing stages.
- ✓ The Law on Food Safety needs to supplement the verification of documents on food safety conditions in practice.
- Amending and supplementing the Penal Code to strengthen deterrence and strictly handle violations of the law on food safety in the direction of clearly stipulating prison sentences and fines corresponding to the level of violation and consequences in the use of chemicals, antibiotics, veterinary drugs, pesticides on the list of banned foods, from using or producing and trading knowing that the food contains banned substances or does not meet food standards. The Ministry of Agriculture and Rural Development has proposed and specifically submitted to the Judiciary Committee of the National Assembly.
- Prioritize allocating state budget funds for mid-term and annual food safety; allow the use of funds for sanctioning administrative violations in service of food safety inspection and examination.

2. For the Government

254. It is recommended that the Government consider:

- Directing and guiding ministries, branches and localities to implement Directive No. 17-CT/TW dated October 21, 2022 of the Secretariat on strengthening assurance of security and food safety in the new situation. Completing the model of a provincial/district food safety assurance agency (Board/Department), completing the pilot phase for three established food safety management boards and proceeding to establish a single focal agency to ensure national food safety at the central level.
- The national strategy on food safety 2011-2021 needs to be updated in the direction of modernizing the food safety system, in line with the requirements of integration and at the same time in line with other national strategies.
- Amending Decree 15/2018/ND-CP detailing the implementation of a number of articles of the Law on Food Safety to suit the actual situation of food safety inspection, the risk-based approach to inspection, and the application of risk assessment in food safety management for food of local origin and imported items.
- Amending and supplementing policies to encourage enterprises to invest in agriculture and rural areas; policies to encourage and support the development of concentrated production areas, the application of high technology, to associate production with processing and consumption of agricultural products in the direction of adding value and ensuring food safety.
- Directing the People's Committees of the provinces/cities directly under the central government to pay attention to, direct and create conditions for maintaining, strengthening

the organization and strengthening the capacity of the Sub-Department for Quality Management of Agro-Forestry and Fisheries products, the system Veterinary system at all levels in the new situation.

- Directing the People's Councils and People's Committees of provinces/cities to make food safety an important criterion in the term and annual socio-economic development plans of each locality to focus on directing and allocate resources for food safety, especially focusing on resources for grassroots levels to manage and monitor food safety assurance conditions for groups of small food producers and traders.

3. For the Ministries responsible for Food Safety (MARD, MOH, MOIT)

It is recommended that the Ministries:

- Given the shared responsibility, to enhance institution building and regulatory performance, work inter-ministerially to address food safety issues on a regular basis through, for example, an inter-sectoral TWG for inspection or other component of food safety control system, until such time that there is one ministry responsible for food safety management.
- Consider the development of a uniform training program for inspectors in all 3 ministries underpinned by a risk-based regulatory framework that can be applied both horizontally between ministries and vertically from central to local government in selected value chains.
- Jointly, through inter-ministerial collaboration, develop food safety programming guidance by developing technical guidelines for the implementation of Food Safety Risk Assessment, Food Safety Risk Management, Food-Borne Disease Outbreak Response, Reporting on Foodborne Disease, Risk-based Inspection Program, Traceability, Labelling, Surveillance program for Microbiological Hazards, Surveillance program for Chemical Contaminants, Certification (i.e. VietGAP), and technical guidance on the Regulatory Development Process (RDP) itself.
- Consider a joint circular between the three ministries providing for testing and verification when there is a dispute about the results of food safety testing.
- Consider regulations on the use of common identifiers (logos) signifying conformity for programs such as HACCP and VietGAP.
- Consider third party assurance schemes according to the request of the competent authority as an alternative to examination and inspection by competent authority to reduce the workload of the competent authority with limited capacity.
- Develop standards aligned with international standards on maximum residue levels for antibiotics and pesticides in agricultural products and food.
- Apply and disseminate the Food Control Systems Assessment Tool on food safety management capacity released by FAO/WHO for localities and their competent authorities to self-assess to determine how best to improve staff and operational capacity to affect a robust national food control system that meets international standards.
- Develop information standards on traceability according to GS1.
- Put the National Traceability Portal into operation to reduce spontaneity in traceability.

- Mobilize small farmers to join cooperative groups, cooperatives and issue planting area codes in digital form to manage the origin with the participation of social organizations such as Women's Union, Farmers' Union, and Consumer's Union.
- Integrate the implementation of food safety management policies with the National Action Plan to transform a transparent, responsible, and sustainable food control system by 2030 as well as developing ecological agriculture and eco-labelling and food safety to meet the needs of society.
- Request the Ministry of Health to assume the prime responsibility for, and coordinate with the Ministry of Agriculture and Rural Development and the Ministry of Industry and Trade on the basis of an assessment of 10 years of implementation of the Law on Food Safety, and submit for promulgation a Decree on food safety conditions according to regulations, integrated direction, ensuring compliance with practical conditions of production and trading of agro-forestry-fishery products in Vietnam and international standards and practices.
- To promote institution building and regulatory performance propose the Ministry of Health to assume the prime responsibility for establishing a Food Safety Risk Assessment Center under the Ministry of Health with a proposal to work with MARD and MOIT to create the Center and determine how the Center will function based on international practices.
- Ensure that risk assessment (hazard evaluation and prioritization) is conducted independently of risk management (compliance and enforcement).
- Emphasize the risk management role of ministries in the three components of risk analysis (risk assessment, risk management, and risk communication) through the development of risk-based inspection programs.
- Train and capacity build inspectors, regulators and laboratory staff based on risk-based approach and competency-based training frameworks used in Canada and other countries.
- Build a contingent of food safety officers in the locality, the district-level food safety control team, and the commune- and ward-level specialized food safety officers that are well trained.
- Improve post-inspection and the food safety supervision process by strengthening capacity to supervise and deliver inspection tasks more effectively through the development of food safety surveillance programs, food safety information analytics, and risk communication.
- Include in risk analysis work a network (LIMS) to share digital information among laboratories on standard operating procedures and test results in support of risk assessment (hazard evaluation) and risk management (compliance and enforcement).
- To improve the food safety supervision process and to implement Notice No. 221/TB-VPCP dated August 1, 2022, which contains the content "The Ministry of Health shall preside over the Ministries: Agriculture and Rural Development, Industry and Trade to focus on organizing the operation of the information system on food safety, ensuring that people and businesses have tools to identify safe food addresses and products"; at the same time, ensure consistency in technology, techniques, interfaces, methods of updating/exploiting data, reporting from the system, and ensuring interoperability between the Government, ministries, branches,

localities, businesses, and people, request the Ministry of Health to study the following implementation plan:

- ✓ Option 1: The Ministry of Health shall assume the prime responsibility for developing, guiding, and operating the national database, information system/digital platform on food safety and traceability. The Ministry of Agriculture and Rural Development and the Ministry of Industry and Trade specifically propose the contents, requirements and criteria of the database, information system/digital platform, suitable for the assigned state management functions according to the assigned state management functions and Food Safety Regulation.
- ✓ Option 2: The Ministry of Health shall assume the prime responsibility for developing a database framework, national information system/digital platform on food safety, and coordinate with the Ministry of Science and Technology on traceability. The Ministries of Health, Agriculture and Rural Development, and Industry and Trade shall assume the prime responsibility for developing database components, information systems/digital platforms suitable for state management functions as assigned under the Law on Food Safety. Products are integrated and linked with the national database, information system/digital platform on food safety, and traceability.
- To improve the food safety supervision process, develop and implement a strategy of widely communicating and educating about food safety practices, food safety culture, and green consumption thereby promoting risk communication. Food safety risks cannot be eliminated. They can only be reduced. As such, food safety risk management must focus on the process of providing safe food: identify where food safety risks are highest and implement control measures. This approach helps to prevent foodborne diseases and to build trust and confidence in the food supply. Building trust in food safety systems is a complex issue that is underpinned by a strong “food safety culture” where stakeholders understand the importance of food safety, take pride in reducing food safety risks and commit to do whatever it takes to ensure food safety throughout the food chain. Trust in the safety of the food supply is a result of effective food safety systems, and it is an enabler for strengthening systems to reduce food safety risks and, when needed, respond to food safety incidents and emergencies.
- Combine with the education sector to bring food safety training into schools.

4. For Other Ministries and Branches

- Request the Ministry of Planning and Investment to speed up the revision of Decree No. 210/2013/ND-CP dated December 19, 2013; additional beneficiaries of preferential policies according to Decree 57/2018/ND-CP dated April 17, 2018 of the Government on mechanisms and policies to encourage enterprises to invest in agriculture and rural areas are the following: individuals and organizations when investing capital to build new centralized animal shelters; continue to issue preferential policies on taxes, loans and land to attract organizations and individuals to invest in building slaughterhouses focusing on ensuring veterinary hygiene, food safety and the environment for localities to implement plans and mobilize to bring small slaughterhouses, households and establishments to slaughter at concentrated slaughterhouses in the locality.
- Request the Ministry of Science and Technology to soon study and propose amendments to the Law on Product Quality, the Law on Standards and Technical Regulations and the Decrees

guiding the implementation towards harmonization with international regulations in line with the current socio-economic development situation.

- Suggest the Ministry of Finance to prioritize allocating budget resources for food safety, especially mechanisms to create initiative for the activities of agencies in charge of food safety such as the mechanism for using funding sources to handle food safety violations. administrative violations, financial autonomy mechanism, funding coordination mechanism between food safety management agencies and public non-business organizations on food safety.
- Request the Ministry of Public Security and the Ministry of Industry and Trade to continue to closely coordinate with the Ministry of Agriculture and Rural Development in inspecting, investigating, and handling serious food safety violations such as the use of banned substances and pesticides, veterinary drugs, antibiotics, preservatives outside the list of permitted use in the production and business of agro-forestry-fishery.

5. For Provincial People's Committees

- Directing to strengthen the training of trainers training to improve the qualifications of the contingent of civil servants working on food safety in the locality to meet the requirements of food safety management in the new situation through training and capacity building based on competency-based training frameworks used in Canada and other countries. Strengthen advertising, popularization and raise awareness of producers and consumers about ensuring food safety in their assigned management areas.
- Pay attention to invest in equipment for local food safety testing facilities to meet the requirements of food safety inspection and certification for food for domestic consumption.
- Laboratory certification aligned with international standards supported by third party proficiency testing and Laboratory Information Management Systems (LIMS)
- Strengthen supervision of inspection, inspection, management of trade and use of pesticides in the locality, especially at the commune level.

6. For businesses and associations

- Strictly implement the regulations of Vietnam, the import market, the guidance of the management agency on ensuring food safety, improving the quality of food products, proactively upgrade facilities, train and train human resources and apply advanced science and technology, advanced quality management system and food safety in food production, processing and trading.

7. For SAFEGRO Project

- The SAFEGRO project through its annual work plans (AWPs) over the coming years will support the Government of Vietnam in enhancing its capacity to meet the WHO's strategic priority of strengthening national food control systems by evaluating and improving key components that will contribute to reducing the burden of FBDs and working towards fulfilling the 5 strategic objectives of the strategic priority. This will be accomplished through the development of a number of model program policy documents. These will include technical guidelines and guidance documents, the development and completion of a number of food safety risk

management models and technical guidelines along the value chain, as well as the design and development of training programs for inspectors, regulators and laboratory staff. The project will develop communication plans to disseminate food safety culture to food value chain actors, including associations, Women’s Union, and consumers in support of the above suggestions and recommendations to improve the food safety control system in Vietnam and build food safety trust in the Vietnamese consumer of food available in the domestic market.

- Develop key technical guidelines and guidance documents on:
 - a. Certification
 - b. Risk assessment for risk assessors
 - c. Risk management for risk managers
 - d. Risk-based inspection in specific value chains
 - e. Food-borne disease outbreak response
 - f. Food-borne disease surveillance
 - g. Food-borne disease reporting
 - h. Traceability
 - i. Labelling
 - j. Surveillance program for microbiological hazards
 - k. Surveillance program for chemical contaminants
 - l. Regulatory development process and regulatory impact assessment statement
- Food safety information systems
- National food safety communication strategy
- Competency-based training and education
- Laboratory Information Management System (LIMS)
- Food Safety Law review
- Guidance on international VC standards
- International regulatory database
- Awareness raising in Value Chain actors:
 - a. Farmers
 - b. Input Suppliers
 - c. Collectors
 - d. Processors
 - e. Food Business Operators
 - f. Distributors

- g. Canteens
- h. Collective kitchens
- i. Small household business operators
- j. Retailers
- k. Consumers

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7 ANNEX

ANNEX A: Legislative and Policy Framework

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
Programs	Food safety assurance conditions	Food safety assurance conditions	Law	68/2006/QH11	Law on standards and technical regulations provides for the formulation, announcement, and application of standards; the formulation, promulgation and application of technical regulations; and the assessment of conformity with standards and technical regulations	x											
			Law	05/2007/QH12	Law on product and goods quality provides for the rights and obligations of organizations and individuals producing or trading in products or goods as well as organizations and individuals conducting activities related to product and goods quality; and the management of product and goods quality	x											

Policy cluster	Policy sub-cluster	Policy group	Document information															
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority												
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET		
			Law	55/2010/QH12	Law on food safety provides for rights and obligations of organizations and individuals in assuring food safety: conditions for assuring safety of foods and food production, trading, import and export; food advertisement and labeling; food testing; food safety risk analysis: prevention, stopping and remedying of food safety incidents; food safety information, education, and communication; and responsibilities for state management of food safety	x												
			Law	11/2022/QH15	Law on inspection	x												
			Law	59/2010/QH12	Law on protection consumer's rights regulates the rights and obligations of consumers, the liability of organizations or individuals trading goods and/or services to consumers, the liability of social organizations in protecting the interests of consumers; resolving disputes between consumers and organizations or individuals trading goods and/or services, the liability of the State on	x												

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
					the protection of consumers' interests.												
			Law	15/2012/QH13	Law on handling administrative violations stipulates the administrative sanctions and administrative handling measure	x											
			Law	16/2012/QH13	Law on advertising specifies the advertising activities; the rights and obligations of organizations and individuals participating in advertising activities; the State management of advertising	x											
			Decree	132/2008/ND-CP	On detailing a number of articles of the Law on the Quality of Products and Goods		X										
			Decree	74/2018/ND-CP	Amending and supplementing a number of conditions of the Government's Decree No. 132/2008/ND-CP dated December 31, 2008, detailing the		x										

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
					implementation of a number of Laws on product and goods quality.												
			Decree	13/2022/ND-CP	Amendments and Supplements to some articles of Decree No. 132/2008/ND-CP, Decree No. 74/2018/ND-CP...		x										
			Decree	98/2011/ND-CP	Amending, supplementing some articles of decrees on agriculture		x										
			Decree	116/2014/ND-CP	Providing detailed instructions on the implementation of several articles of the law on plant protection and quarantine		x										
			Decree	67/2014/ND-CP	Several policies on fishery development		x										
			Decree	107/2016/ND-CP	Regulations on conditions for business of conformity assessment services		x										
			Decree	15/2018/ND-CP	Elaboration of some articles of the law of food safety		x										
			Decree	26/2019/ND-CP	Guidelines for implementation of the law on fisheries		x										
			Circular	10/2018/TT-BNNPTNT	Promulgation of national technical regulation on veterinary drug - general requirements				x								

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Circular	17/2018/TT-BNNPTNT	Regulations on methods of managing food safety conditions for agro-forestry-fishery production and business establishments that are not subject to the issuance of a Certificate of eligibility for food safety under the management of the Ministry of Agriculture and Rural Development.				X								
			Circular	38/2018/TT-BNNPTNT	Regulations on appraisal and certification of agricultural, forestry and aquatic food production and trading establishments meeting food safety conditions under the management of the Ministry of Agriculture and Rural Development				X								
			Circular	07/2019/TT-BNNPTNT	Promulgating national technical regulation on aquaculture feed				x								
			Circular	08/2019/TT-BNNPTNT	Promulgation of national technical regulation on environmental treating products in aquaculture				X								
			Circular	16/2019/TT-BNNPTNT	Elaborating several articles of government's decree no. 109/2018/ND-CP on organic agriculture				X								

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			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Circular	04/2020/TT-BNNPTNT	National technical regulation on animal feed and ingredients in aquaculture feed				x								
			Circular	12/2020/TT-BNNPTNT	Management of veterinary drugs containing narcotic substances and precursors; veterinary prescribing; amendments to circular no. 18/2018/TT-BNNPTNT				x								
			Circular	20/2012/TT-BYT	Promulgating the national technical regulation on infant formula (for children up to 12 months of age)					x							
			Circular	47/2009/TT-BNNPTNT	Promulgation of national technical regulations on food safety conditions applied to fish production				X								
			Circular	82/2009/TT-BNNPTNT	Promulgation of national technical regulations of food hygiene and safety conditions in fisheries production				X								
			Joint Circular	42/2013/TTLT-BNNPTNT-BTC-BKHĐT	Guidelines for the implementation of Decree No. 01/2012 / QĐ-TTĐ dated 09/01/2012 of the Prime Minister on a number of policies to support the application of good agricultural practices in agriculture forestry seafood sector.				X			X	X				

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Circular	76/2011/TT-BNNPTNT	Regulations on the list of foods permitted to be irradiated and the maximum allowable absorption dose for foods under the management of the Ministry of Agriculture and Rural Development				x								
			Circular	14/2010/TT-BYT	Promulgating national technical regulation on substances that may be added for zinc fortification in food					x							
			Circular	16/2010/TT-BYT	Promulgating national technical regulation on substances that may be added for iron fortification in food					x							
			Circular	30/2010/TT-BYT	Promulgation of the national technical regulation for fluid milk products					x							
			Circular	31/2010/TT-BYT	National technical regulation for powder milk products					x							
			Circular	32/2010/TT-BYT	National technical regulation on cheese products					x							
			Circular	33/2010/TT-BYT	Promulgating national technical regulation for dairy fat products					x							
			Circular	34/2010/TT-BYT	Promulgation of national technical regulation on natural water and bottled drinking water issued by the minister of health					x							

Policy cluster	Policy sub-cluster	Policy group	Document information													
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority										
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET
			Circular	35/2010/TT-BYT	Promulgating national technical regulation for soft drinks					x						
			Circular	41/2010/TT-BYT	Promulgation of national technical regulation for fermented milk products					x						
			Circular	45/2010/TT-BYT	Promulgation of the national technical regulation for alcoholic beverages					x						
			Circular	01/2011/TT-BYT	Promulgation of national technical regulations on food additive					x						
			Circular	02/2011/TT-BYT	Issuance of National Technical Regulations for limits of chemicals in food					x						
			Circular	34/2011/TT-BYT	Promulgating national technical regulations on containers and packaging in direct contact with foods					x						
			Circular	05/2012/TT-BYT	Promulgating the national technical regulations on microbiological contaminants in food					x						
		Conditions on food safety assurance for food production and trading	Decree	08/2010/ND-CP	Decree on Management of Livestock Feeds		x									
			Decree	66/2016/ND-CP	Regulations on investment and business conditions in plant protection and quarantine; tree species; raising common forest animals; breed; Seafood; food. (Chapter VII)		x									

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Decree	123/2018/ND-CP	Amending and supplementing a number of decrees regulating investment and business conditions in the agricultural sector Article 1, Clause 6-10)		x										
			Decree	67/2016/ND-CP	Regulations on conditions for food production and trading under the specialized management of the Ministry of Health		x										
			Decree	77/2016/ND-CP	Amending and supplementing a number of regulations on business investment conditions in the field of international goods trading, chemicals, industrial explosives, fertilizers, gas trading, and food safety related to scope of state management of the Ministry of Industry and Trade		x										
			Decree	105/2017/ND-CP	Trade on Alcohol		x										
			Decree	17/2020/ND-CP	Amendments and supplements to a number of Articles of decrees relating to business investment conditions subject to the state management of the Ministry of		x										

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
					Industry and Trade (Chapter IV for Food, Chapter VII for Alcohol)												
			Decree	15/2018/ND-CP	Detailing the implementation of a number of articles of the Food Safety Law		x										
			Decree	155/2018/ND-CP	Amending regulations related to business investment under the state management of the Ministry of Health (Chapter I, Chapter X, Appendix I)		x										
			Circular	16/2021/TT-BNNPTNT	Promulgating a list of potentially unsafe products and goods under the management responsibility of the Ministry of Agriculture and Rural Development.												
			Circular	47/2009/TT-BNNPTNT	Promulgating the National Technical Regulation on food safety and hygiene conditions in seafood production				x								
			Circular	75/2009/TT-BNNPTNT	Promulgating national technical regulations on food safety and hygiene conditions in agricultural production				x								
			Circular	37/2010/TT-BNNPTNT	Promulgating national technical regulations on food safety criteria for agricultural products				x								

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Circular	02/2012/TT-BNNPTNT	Promulgating National Technical Regulations on food safety assurance conditions for establishments producing fish sauce, fishery products in the form of fish sauce and dried aquatic products used as food												
			Circular	03/2017/TT-BNNPTNT	Promulgating national technical regulations on requirements to ensure food safety in aquatic product production and business												
			Circular	11/2018/TT-BNNPTNT	Promulgating the "National technical regulation on wholesale markets, agro-forestry-fishery auction markets - Food safety assurance requirements"												
			Circular	18/2019/TT-BYT	Circular guiding good manufacturing practice GMP in the production and trading of food for health protection					x							
		Certification of food safety eligibility for establishment	Law	55/2010/QH14	Food Safety Law (Chapter V)	x											
			Decree	15/2018/NĐ-CP	Detailing regulations on the implementation of a number of articles of the Law on Food Safety (Chapters V, IX)		x										

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
		ents in food production and trading	Circular	17/2018/TT-BNNPTNT	Regulations on management of food safety conditions for agro-forestry-fishery production and business establishments that are not subject to the issuance of Certificates of food safety conditions under their management				x								
			Circular	48/2012/TT-BNNPTNT	Prescribing certification of compliance with good agricultural practices on production and processing of fishery, crop, and livestock products				x								
			Circular	02/2014/TT-BNNPTTN	Regulating the order and procedures for issuing and revoking the certificate of genetically modified plants eligible for use as food and feed				x								
			Circular	38/2018/TT-BNNPTNT	Regulations on appraisal and certification of agricultural, forestry and aquatic food production and trading establishments meeting food safety conditions under the management of the Ministry of Agriculture and Rural Development				x								

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Circular	32/2022/TT-BNNPTNT	Amending and supplementing a number of Circulars on appraisal, certification of agro, forestry and fishery food production and trading establishments to ensure food safety under the management of the Ministry of Agriculture and Rural Development												
			Circular	43/2018/TT-BCT	Regulations on food safety management under the responsibility of the Ministry of Industry and Trade						x						
			Circular	54 /2014/TT-BNNPTNT	On the recognition of other good agricultural practices eligible for incentives for agriculture, forestry, and aquaculture				x								
			Circular	27/2016/TT-BCT	Amendment, supplement and annulment of a number of legal documents providing for business investment conditions in a number of fields under the state management of the Ministry of Industry and Trade - delete Circular 53, 54, 59/2014/TT-BCT stipulating conditions for ensuring food safety for production and trading establishments of beer, processed						x						

Policy cluster	Policy sub-cluster	Policy group	Document information																
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority													
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET			
					milk, vegetable oil; amend apart Circular 57/2015/TT-BCT; give the definitions of Production facility of Beer, Processed milk and Vegetable oil														
Food labelling packaging and advertisement	Food advertisement	Consolidated document	47/VBHN-VPQH	Advertising Law (Article 20)	x														
		Law	16/2012/QH13	Advertising Law (Article 20)	x														
		Decree	181/2013/ND-CP	On elaboration of some articles of the law on advertising		x													
		Decree	15/2018/NĐ-CP	Detailing the implementation of a number of articles of the Food Safety Law (Chapter VIII).		x													
		Decree	70/2021/NĐ-CP	Amending and supplementing a number of articles of the Government's Decree No. 181/2013/ND-CP dated November 14, 2013, detailing the implementation of a number of articles of the Law on Advertising		x													

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
	Food labeling	Decree	43/2017/NĐ-CP	Goods label		x											
		Decree	15/2018/NĐ-CP	Detailing the implementation of a number of articles of the Food Safety Law (Chapter VII).		x											
		Decree	111/2021/NĐ-CP	Amending and supplementing a number of articles of the Government's Decree No. 181/2013/ND-CP dated November 14, 2013, detailing the implementation of a number of articles of the Law on Advertising		x											
		Joint Circular	45/2015/TTLT-BNNPTNT-BKHCN	Labeling guidelines for prepackaged genetically modified foods				x						x			
	Food testing, integrated risk management, prevention, and remedy of food safety incidents	Food sampling	Law	55/2010/QH14	Food Safety Law (Chapter VIII)	x											
			Circular	14/2011/TT-BYT	General guidance on food sampling to serve the inspection and examination of food safety, hygiene, and quality					x							
			Circular	48/2015/TT-BYT	Regulations on food safety inspection activities in food production and trading under the management of the Ministry of Health					X							
			Circular	26/2012/TT-BKHCN	stipulating the state inspection of quality of goods circulating in the market										X		

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Circular	12/2017/TT-BKHCHN	amending and supplementing a number of articles of the Circular No. 26/2012/TT-BKHCHN dated December 12, 2012, of the Minister of Science and Technology providing for the state inspection of the quality of goods circulating on the market.									X			
		Food testing	Law	55/2010/QH12	Food Safety Law (Chapter VIII)	X											
			Circular	28/2019/TT-BNNPTNT	Regulations on technical requirements for testing banned chemicals and antibiotics in aquatic foods				X								
			Circular	13/2011/TT-BYT	Guidelines for technical classification and testing procedures in service of state management of food quality, safety and hygiene in the health sector					X							
			Circular	14/2012/TT-BNNPTNT	Guiding documents related to phytosanitary affairs				X								
			Joint Circular	20/2013/TTLT-BYT-BNNPTNT-BCT	Regulations on conditions, order, and procedures for appointing food testing establishments in service of state management				X	X	X						

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			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Circular	43/2018/TT-BCT	Regulations on food safety management under the responsibilities of the Ministry of Industry and Trade (Chapter 3)						X						
			Circular	40/2013/TT-BCT	Provisions on conditions, order, and procedures for nominations of food safety testing facilities and responsibilities for state management of the Ministry of Industry and Trade						X						
			Circular	27/2016/TT-BCT	Amendment, supplement, and annulment of a number of legal documents providing for business investment conditions in a number of fields under the state management of the Ministry of Industry and Trade - Amending and supplementing Circular No. 40/2013/TT-BCT						X						
		Integrated risk management	Decree	84/2019/ND-CP	Fertilizer Management		X										
			Circular	17/2011/TT-BYT	Issuing provisions on radioactive contamination limit levels in foods					X							

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Circular	02/2013/TT-BNNPTNT	Regulations on risk analysis and food safety management according to the agro-forestry-fishery and salt production chain				x								
			Circular	03/2020/TT-BNNPTNT	National technical regulation on environmental treating products in aquaculture				x								
			Circular	76/2011/TT-BNNPTNT	Regulating the list of food permitted for irradiation and maximum allowable absorbed dose for food under the management scope of the ministry of agriculture and rural development				X								
			Circular	15/2022/TT-BNNPTNT	Regulations on inspection and supervision of veterinary hygiene and food safety for honey				x								
		Prevention and remedy of food safety incidents-	Law	55/2010/QH12	Food Safety Law (Article 52, 53)	X											

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			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Decision	518/QĐ-TTg	Approving the Scheme on building a rapid alert system and analyzing food safety risks in Vietnam		X										
			Decision	1246/QĐ-BYT	Issue Instructions for implementation of three-step practice and storage of food samples for food service businesses					X							
			Decision	39/2006/QĐ-BYT dated 13/12/2006	Promulgates "Regulation on investigation of food poisoning"					X							
			Decision	3081/2020/QĐ-BYT dated 15/7/2020	Promulgates "Regulations on reporting regime and reporting form on food safety under the management of health sector"					X							

Policy cluster	Policy sub-cluster	Policy group	Document information															
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority												
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET		
			Decision	5327/2003/QĐ-BYT dated 13/10/2003	Promulgates the Regulation on taking food samples and specimens when food poisoning occurs						X							
		Traceability	Law	55/2010/QH12	Food Safety Law (Article 54, 55)													
			Decree	74/2018/ND-CP	Amendments and Supplements to some articles of Decree No. 132/2008/ND-CP... (Article 1, Clause 9: State management of codes and barcodes)		x											
			Decree	13/2022/ND-CP	Amendments and Supplements to some articles of Decree No. 132/2008/ND-CP, Decree No. 74/2018/ND-CP... (Article 1, Clause 3: Management of product traceability)		x											
			Circular	17/2021/TT-BNNPTNT	Regulations on traceability, recall and handling of unsafe food under the management of the Ministry of Agriculture and Rural Development				X									
			Circular	25/2019/TT-BYT	Circular regulating the traceability of food products under the					X								

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
					management of the Ministry of Health												
			Circular	03/2011/TT-BNNPTNT	On tracing and recall of fishery products failing to meet food quality and safety requirements				X								
		Recall and disposal of unsafe foods	Law	55/2010/QH12	Food Safety Law (Article 54, 55)	X											
			Circular	23/2018/TT-BYT	Regulations on the recall and handling of unsafe food under the management of the Ministry of Health					X							
			Circular	17/2021/TT-BNNPTNT	Regulations on traceability, recall and handling of unsafe food under the management of the Ministry of Agriculture and Rural Development				X								
			Circular	43/2018/TT-BCT	Regulations on food safety management under the responsibilities of the Ministry of Industry and Trade (Chapter 4)												
			Joint Circular	05/2016/TTLT-BNNPTNT-BTNMT	Guiding the collection, transportation, and treatment of pesticides packages after use				X							X	
			Regulations on penalties for food	Decree	31/2016/ND-CP	Penalties for administrative violations against regulations on plant varieties, plant protection and quarantine		X									

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
		safety violations	Decree	90/2017/ND-CP	Penalties for administrative violations against regulations on veterinary medicine		x										
			Decree	41/2017/ND-CP	Amendment and supplementation to a number of articles of the decree on administrative penalties for violations in fields of aquaculture, veterinary , animal breeds, animal feed; forest management, development and protection, and forestry product management		x										
			Decree	81/2013/ND-CP	On elaborating some articles and enforcement of the law on handling administrative violations		x										
			Decree	55/2018/ND-CP	Prescribing administrative penalties for violations arising in the fertilizer sector		x										
			Decree	42/2019/ND-CP	Penalties for administrative violations against regulations on fisheries		x										
			Decree	04/2020/ND-CP	Amendments to government's decree on penalties for administrative violations against regulations on plant varieties, plant protection and quarantine, and penalties for administrative violations against regulations on veterinary medicine		x										

Policy cluster	Policy sub-cluster	Policy group	Document information																
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority													
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET			
			Decree	98/2020/ND-CP	Prescribing penalties for administrative violations against regulations on commerce, production and trade in counterfeit and prohibited goods, and protection of consumer rights		x												
			Decree	14/2021/ND-CP	Regulating penalties for administrative offences involving animal husbandry		x												
			Circular	57/2012/TT-BNNPTNT	on the inspection, supervision, and penalties for the use of substances in the group of beta-agonist that are banned from breeding				x										
Transparency and Stakeholder Engagement	Information, education, and communication on food safety	Information	Law	55/2010/QH12	Food Safety Law (Chapter IX)														
			Decree	09/2016/ND-CP	Providing for fortification of food with micronutrients		x												
			Decree	35/2016/ND-CP	Guidelines for the law of veterinary medicine		x												
			Decree	66/2016/ND-CP	Regulations on requirements for investment in protection and quarantine of flora, plant varieties; common wild animals; aquatic animals; foods and husbandry		x												
			Decree	123/2018/ND-CP	Amending and supplementing a number of Decrees on investment and business conditions in the agricultural sector		x												

Policy cluster	Policy sub-cluster	Policy group	Document information													
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority										
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET
			Directive	08-CT/TW	Strengthening the Party's leadership in food safety management; improve capacity and quality of state management of food safety; promote advocacy, propaganda, and education, create a real change in food safety behavior, promote socialization of food safety work.			X								
			Directive	13/CT-TTg	Strengthening state management responsibilities on food safety		X									
		Education	Law	55/2010/QH12	Food Safety Law (Chapter IX)	X										
		Communication	Law	55/2010/QH12	Food Safety Law (Chapter IX)	X										
Inter-agency Collaboration	State management of food safety	Responsibilities for state management of food safety	Law	55/2010/QH12	Food Safety Law (Chapter X)	X										
			Decree	15/2018/NĐ-CP	Detailing the implementation of a number of articles of the Food Safety Law (Chapter XII).		X									
		Food safety inspection	Law	55/2010/QH12	Food Safety Law (Articles 68, 69, 70)											
			Law	11/2022/QH12	Law on inspection	X										
			Law	15/2012/QH13	Law on handling administrative violations	X										

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Decree	86/2011/ND-CP	Detailing and guiding the implementation of a number of articles of the Law on Inspection		X										
			Decree	07/2012/CD-CP	Providing for agencies assigned to perform the function of specialized inspection		X										
			Circular	48/2015/TT-BYT	Regulations on food safety inspection activities in food production and trading under the management of the Ministry of Health					X							
			Circular	57/2012/TT-BNNPTNT	Of the inspection, supervision, and penalties for the use of substances in the group of beta-agonist that are banned from breeding					X							
			Circular	48/2013/TT-BNNPTNT	On inspection and certification of the safety of fishery food products for export					X							
			Circular	08/2015/TT-BNNPTNT	Providing for the inspection and supervision of veterinary hygiene, food safety for production, trading of exported honey					X							
		Food safety examination/ supervision	Law	15/2012/QH13	Handle administrative violations	X											
			Decree	115/2018/ND-CP	Regulations on sanctioning administrative violations on food safety		X										

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Decree	38/2021/ND-CP	Regulations on sanctioning administrative violations in the field of culture and advertising		X										
			Decree	118/2021/ND-CP	Detailing a number of articles and measures to implement the Law on Handling of Administrative Violations		X										
			Decree	124/2021/ND-CP	Amending and supplementing a number of articles of the Government's Decree No. 115/2018/ND-CP dated September 4, 2018, on sanctioning of administrative violations on food safety and Decree No. 117/2020/ND -CP dated September 28, 2020 of the Government on sanctioning of administrative violations in the field of health		X										
			Decree	107/2016/ND-CP	Regulations on conditions for business of conformity assessment services												
			Decree	154/2018/ND-CP	Amending, supplementing, and abolishing a number of regulations on investment conditions, business in the field of state management of the Ministry of Science and Technology and a number of regulations on specialized inspection.												

Policy cluster	Policy sub-cluster	Policy group	Document information													
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority										
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET
			Directive	34/CT-TTg	Continuously promote food safety assurance and prevention of food poisoning in the new situation		X									
			Directive	2956/CT-BNN-QLCL	Strengthening control over the abuse of chemicals and food additives in the production and trading of agro-forestry-fishery products				X							
			Documentary	3109/BCT-KHCN	To the Departments of Industry and Trade of provinces and cities guiding the implementation of Decree No. 15/2018/ND-CP.						X					
			Circular	57/2012/TT-BNNPTNT	ON THE INSPECTION, SUPERVISION, AND PENALTIES FOR THE USE OF SUBSTANCES IN THE GROUP OF BETA-AGONIST THAT ARE BANNED FROM BREEDING				X							
			Circular	08/2015/TT-BNNPTNT	Providing for the inspection and supervision of veterinary hygiene, food safety for production, trading of exported honey				X							
			Joint Circular	08/2008/TTLT-BYT-BGDĐT	Guiding for food safety assurance in educational institutions					X						X
			Circular	45/2012/TT-BCT	Regulations on inspection of food quality and safety during food production under the state management responsibility of the Ministry of Industry and Trade						X					

Policy cluster	Policy sub-cluster	Policy group	Document information															
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority												
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET		
			Circular	27/2020/TT-BCT	Provisions on contents, order and procedures for inspection, handling of administrative violations and implementation of professional measures of market management force							X						
			Circular	20/2021/TT-BCT	Amendments and supplements to a number of articles of Circular No. 27/2020/TT-BCT							X						
		Standard setting	Law	68/2006/QH11	technical standards and regulations	X												
			Law	05/2007/QH12	Quality of products and goods	X												
			Decree	127/2007/ND-CP	On detailing a number of articles of the Law on Standards and Technical Regulations													
			Decree	78/2018/NĐ-CP	Amending and supplementing a number of articles of the Government's Decree No. 27/2007/ND-CP dated August 1, 2007, detailing the implementation of a number of articles of the Law on Standards and Technical Regulations		X											

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Circular	76/2011/TT-BNNPTNT	Regulations on the list of foods permitted to be irradiated and the maximum allowable absorption dose for foods under the management of the Ministry of Agriculture and Rural Development				X								
			Circular	31/2015/TT-BNNPTNT	Regulations on monitoring of residues of toxic substances in farmed aquatic animals and animal products				X								
			Circular	33/2015/TT-BNNPTNT	Regulations on hygiene and food safety supervision in the harvesting of bivalve molluscs				X								
			Circular	08/2016/TT-BNNPTNT	Regulations on food safety supervision of agro-forestry-fishery products				X								
			Circular	07/2018/TT-BNNPTNT	Regulations on inspection of impurities in shrimp and shrimp products				X								
			Circular	28/2019/TT-BNNPTNT	Regulations on technical requirements for testing banned chemicals and antibiotics in aquatic foods												
			Circular	24/2013/TT-BYT	Regulations on the maximum limit of veterinary drug residues in food				X								
			Circular	07/2015/TT-BNNPTNT	Guiding the adoption of international standards, regional standards and foreign standards in activities managed by the ministry				X								

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
					of agriculture and rural development												
			Circular	50/2016/TT-BYT	Regulation on maximum limit of pesticide residues in food					X							
			Circular	40/2017/TT-BYT	Regulations on hygiene and safety standards for food, drinking water and meals of seafarers working on board Vietnamese ships					X							
			Circular	07/2013/TT-BNNPTNT	ISSUING THE NATIONAL TECHNICAL REGULATION ON FRESH VEGETABLE, FRUIT AND TEA - CONDITIONS FOR ENSURING FOOD SAFETY IN PRODUCTION AND PREPARATION				X								
			Circular	35/2014/TT-BNNPTNT	Promulgating the list of living things subject to plant quarantine in Vietnam				X								
			Consolidated document	04/VBHN-BKHCN	Detailing the implementation of a number of articles of the Law on Standards and Technical Regulations									X			
International		Safety assurance	Law	55/2010/QH12	Food Safety Law (Chapter VI)	X											

Policy cluster	Policy sub-cluster	Policy group	Document information																	
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority														
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET				
Collaboration	Food import and export	conditions for imported food	Decree	77/2016/ND-CP	Supplementing and amending certain regulations on investment and trading conditions in international trade in goods, chemicals, industrial explosives, fertilizer, gas business and food business under the state management of ministry of industry and trade		x													
			Decree	15/2018/ND-CP	Detailing the implementation of a number of articles of the Food Safety Law (Chapter VI).		x													
			Decree	69/2018/ND-CP	Detailing a number of articles of the Law on Foreign Trade Management.		x													
			Documentary	906/BVTV-ATPMT	List of countries, organizations and individuals permitted to export plant-based product into Vietnam				X											
			Circular	30/2014/TT-BNNPTNT	Promulgating the list of plant quarantine articles; the list of plant quarantine articles subject to the pest risk analysis before being imported into Vietnam				X											
			Circular	43/2018/TT-BCT	regulations on food safety management under the responsibilities of the Ministry of Industry and Trade (Chapter 3)							x								
			Circular	36/2014/TT-BNNPTNT	Regulations on process or pest risk analysis for plant quarantine				X											

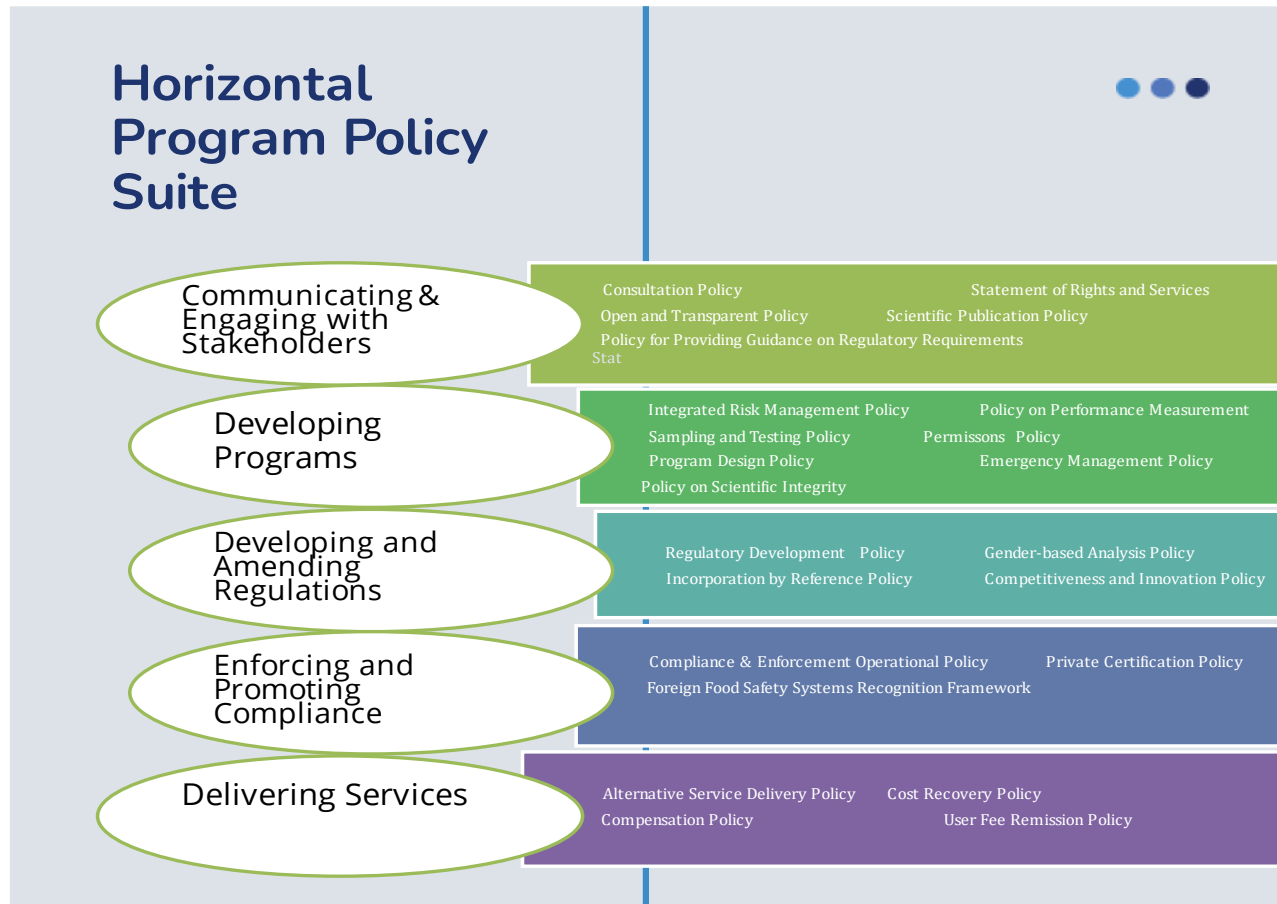
Policy cluster	Policy sub-cluster	Policy group	Document information															
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority												
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET		
					targets before being imported to Vietnam													
		Safety assurance conditions for exported food	Law	55/2010/QH12	Food Safety Law (Chapter VI)	X												
			Decree	15/2018/NĐ-CP	Detailing the implementation of a number of articles of the Food Safety Law (Chapter VI).		X											
			Decree	69/2018/NĐ-CP	Detailing a number of articles of the Law on Foreign Trade Management.		x											
			Circular	48/2013/TT-BNNPTNT	On inspection and certification of the safety of fishery food products for export				X									
			Circular	08/2015/TT-BNNPTNT	Providing for the inspection and supervision of veterinary hygiene, food safety for production, trading of exported honey				X									
			Circular	02/2017/TT-BNNPTNT	Amending and supplementing a number of articles of Circular No. 48/2013/TT-BNNPTNT dated 12/11/2013 on inspection and certification of food safety for exported aquatic products				X									

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Circular	16/2018/TT-BNNPTNT	Amending and supplementing a number of articles of Circular No. 48/2013/TT-BNNPTNT dated 12/11/2013 of the Minister of Agriculture and Rural Development on inspection and certification of food safety for exported aquatic products, Circular No. 02/2017/TT-BNNPTNT dated February 13, 2017 of the Minister of Agriculture and Rural Development amending and supplementing a number of articles in Circular No. 48/2013/TT-BNNPTNT				X								
			Circular	52/2015/TT-BYT	Regulations on state inspection of food safety for imported food and dossiers and procedures for issuing certificates for exported food under the management of the Ministry of Health.					X							
			Circular	28/2021/TT-BYT	Promulgate a list of foods, food additives and tools, packaging materials and food containers that have been identified with commodity codes according to the list of exported and imported goods of Vietnam for state inspection of food safety for imported food					x							

Policy cluster	Policy sub-cluster	Policy group	Document information														
			Type of legislative document /policy instrument	Document number and date issued	Document content	Issuing authority											
						NA	Government	CP OV	MA RD	M OH	M OIT	MO F	M PI	MO ST	MON RE	MOET	
			Circular	15/2022/TT-BNNPTNT	Regulations on inspection and supervision of veterinary hygiene and food safety for honey				x								

ANNEX B: Canada’s Food Safety Program/Policy Framework

CFIA’s FS Policy Framework



Consultation Policy

This policy and its framework help support a consistent approach for how the regulatory agency (CFIA for example) consults with stakeholders on significant policy and program issues that impact them. The framework outlines guiding principles for successful consultation. As mentioned in previous discussions consultation with stakeholders is a key component in the development and amendment process for legal and regulatory policy in the Canadian system.

Open and Transparent Policy

This policy provides regulatory agency direction that will propel the regulatory agency toward a goal of becoming open by design and preserving public trust in its activities by proactively and publicly releasing relevant, accurate and timely information about its programs and services.

Policy for Providing Guidance on Regulatory Requirements

This policy outlines the commitments, practices, and tools applied by the regulatory agency when providing businesses with information and guidance on meeting regulatory obligations. It also identified the conditions under which the regulatory agency will provide written responses to enquiries.

Statement of Rights and Services

This statement establishes and describes the principles the regulatory agency follows to govern its interactions with producers, consumers, industry, and other stakeholders. It provides stakeholders with information on regulatory agency responsibilities, stakeholder rights, service standards for responding to questions and ways to communicate with the regulatory agency.

Scientific Publication Policy

The policy gives direction to regulatory agency scientific staff on scientific articles written for publication and intellectual property rights.

Integrated Risk Management Policy

The policy sets the foundation for establishing an integrated, systematic and transparent approach to addressing risk at all levels of the organization and across all aspects of the regulatory agency's mandate to ensure safe food. The policy helps ensure that risk management practices and principles across and within all business lines (in the case of the CFIA the business lines are plant health, animal health, and food safety) and risk types are consistently applied; and that risk-management adds value to regulatory agency decision-making, business planning, resource allocation and agency performance.

Sampling and Testing Policy

The policy helps ensure that programs designed and delivered by the regulatory agency use sampling and testing in a consistent, efficient and cost-effective manner to generate credible test results that support the decision-making needed to achieve program objectives. The policy outlines when and why the regulatory agency conducts sampling and testing and the associated responsibilities. The policy ensures that regulatory sampling and testing procedures are based upon the latest science and follow internationally accepted protocols.

Program Design Policy

The policy outlines key principles and requirements for the development of new programs and the redesign of existing programs.

Policy on Scientific Integrity

This policy upholds scientific integrity. The objectives of this policy are to:

Foster a culture that supports and promotes scientific integrity in the design, conduct, management, review and communication of research, science, and related activities.

Strengthen public, employee and stakeholder trust in the credibility and reliability of regulatory agency research and scientific activities.

Set out expectations regarding the design, conduct, management, review and communication of research, science, and related activities.

Enhance employee understanding of the contributions of research and science to evidence-informed decision-making, as well as the role of managers, communication specialists, researchers and scientists in the development of government policy and advice.

Policy on Performance Management

The policy establishes a robust and consistent performance measurement practice that supports evidence-based decisions and drives continuous improvement in all aspects of the regulatory agency.

Permissions Policy

A regulatory agency grants permissions authorizing regulated parties to conduct specific activities to meet regulatory requirements. Permissions are a formal consent granting authorization to a regulated party. Types of permissions include licences, permits, authorizations, registrations, certificates, compliance agreements and certification programs.

Emergency Management Policy

The regulatory agency is responsible for the management of mandate-specific emergencies, that is, emergencies related directly to its mandate in country (food safety, animal or plant health). Within each of the agency's 3 business lines, events can escalate to emergencies with direct impacts on human and financial resources. Planning for and responding appropriately to emergencies are key agency responsibilities. As such, robust emergency management in relation to the agency's mandate is critical to maintain its credibility and to minimize negative impacts on the country's population and its economy associated with a food, animal or plant related emergency.

Regulatory Development Policy

The policy outlines the requirements that regulators must meet and the process of developing regulations. The policy is grounded in four principles. 1. Regulations protect and advance the public interest and support good government. 2. The regulatory process is modern, open and transparent. 3. Regulatory decision-making is evidence-based. 4. Regulations support a fair and competitive economy.

Incorporation by Reference Policy

Incorporation by reference is a drafting technique that may be used to bring the content of the incorporated document into a regulation, without the need to reproduce the document in the legislation itself.

Gender-based Analysis Policy

The policy describes the requirements and guiding principles for applying Gender-based Analysis Plus (GBA+) across all government organizations with responsibilities in food safety. In Canada this applies to the Health Portfolio (Health Canada, the Canadian Food Inspection Agency, and the Public Health Agency of Canada). All employees are required to apply GBA+ in the development, implementation and evaluation of all research, legislation, policies, programs and services to address the different needs of women, men, girls, boys and/or gender-diverse individuals.

Competitiveness and Innovation Policy

A policy to strengthen a regulatory agency's regulations, programs and services to support the economic recovery and resiliency of the agriculture and agri-food sector by seeking opportunities within the mandate of the regulatory agency to spur innovation, growth and competitiveness.

Compliance & Enforcement Operational Policy

This Policy along with Enforcement Guidelines set out the standard approach (at the CFIA) for enforcement officials to determine what enforcement actions or tools to use when addressing a case of non-compliance.

Foreign Food Safety Systems Recognition Policy

Food Safety Systems Recognition (FSSR) is recognition that the design and operational performance of two countries' national food control systems provide comparable public health outcomes, legislative frameworks, implementation and oversight programs, and monitoring of regulatory performance.

Private Certification Policy including vTPA

Private certification schemes are voluntary systems that set process and product requirements as well as the means of demonstrating conformity with these requirements. Companies implement private certification schemes to manage risk, facilitate effective management of products along the supply chain, and differentiate products. The objectives of the policy are to support an understanding of voluntary, industry-adapted private certification schemes, and how private certification schemes can contribute to a regulatory agency's establishment-based risk model.

Alternative Service Delivery Policy

An alternative service delivery (ASD) arrangement is one in which an external party delivers a program or service that directly pertains to the regulatory agency's mandate and that would otherwise be delivered by the regulatory agency. The objective of the policy is to foster a consistent approach to establishing, overseeing and strengthening regulatory agency arrangements. For example, it is often used in the contracting out routine testing services to private labs that are ISO 17025 compliant.

Compensation Policy

The policy gives direction on compensation payments to industry and other relevant stakeholders in the event of an animal or plant disease outbreak.

Cost Recovery Policy

The cost recovery policy and framework sets out the requirements to establish a consistent and robust approach to the development of user fees or amend user fees and related service standards for services delivered by the regulatory agency to regulated parties. User fees are based on the cost of the services delivered; the public vs. private benefit provided by the service; and other considerations (e.g. economic impacts, regulatory efficiency, comparisons with

other jurisdictions). The fee-setting framework relies on a rigorous analysis of services delivered, a sound costing methodology and a consistent approach to applying fees across all programs that the regulatory agency delivers. Licensing fees are an example of a user fee.

User Fee Remission Policy

This document outlines the policy and process for considering user fee remission requests received by the CFIA. A remission is an extraordinary measure that allows the government to provide full or partial relief under circumstances in which relief is justified.

ANNEX C: Vietnamese national standards and technical regulations

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
Programs	Food safety assurance conditions	Food safety assurance conditions	QCVN 3-1:2010/BYT	National technical regulation on substances may be added for zinc fortification in food				x	
			QCVN 3-2:2010/BYT	National technical regulation on Folic acid for food fortification				x	
			QCVN 3-3:2010/BYT	National technical regulation on substances may be added for iron fortification in food				x	
			QCVN 3-4:2010/BYT	National technical regulation on substances may be added for calcium fortification in food				x	
			QCVN 4-1:2010/BYT	National technical regulation on Food Additive - Flavour Enhancer				x	
			QCVN 4-2:2010/BYT	National technical regulation on Food Additive - Humectants				x	
			QCVN 4-3:2010/BYT	National technical regulation on Food additives - Raising agents				x	
			QCVN 4-4:2010/BYT	National technical regulation on Food additives - Anticaking agents				x	

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			QCVN 4-5:2010/BYT	National technical regulation on Food Additive - Colour retention agent				x	
			QCVN 4-6:2010/BYT	National technical regulation on Food additives – Antioxidant agents				x	
			QCVN 4-7:2010/BYT	National technical regulation on Food Additive - Antifoaming Agent				x	
			QCVN 4-8:2010/BYT	National technical regulation on Food Additives - Artificial sweeteners				x	
			QCVN 4-9:2010/BYT	National technical regulation on Food additives – Firming agents				x	
			QCVN 4-10:2010/BYT	National technical regulation on Food Additives - Colours				x	
			QCVN 4-11:2010/BYT	National technical regulation on Food Additives – Acidity regulators				x	
			QCVN 5-1:2010/BYT	National technical regulation for fluid milk products				x	
			QCVN 5-2:2010/BYT	National technical regulation for powder milk products				x	

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			QCVN 5-3:2010/BYT	National technical regulation for cheese products				x	
			QCVN 5-4:2010/BYT	National technical regulation for dairy fat products				x	
			QCVN 5-5:2010/BYT	National technical regulation for fermented milk products				x	
			QCVN 6-1:2010/BYT	National technical regulation for bottled/package natural mineral waters and drinking waters				x	
			QCVN 6-2:2010/BYT	National technical regulation for soft drinks				x	
			QCVN 6-3:2010/BYT	National technical regulation for alcoholic beverages				x	
			QCVN 4-12:2010/BYT	National technical regulation on Food Additive - Preservatives				x	
			QCVN 4-13:2010/BYT	National technical regulation on Food Additive - Stabilizers				x	
			QCVN 4-14:2010/BYT	National technical regulation on Food Additive - Sequestrants				x	
			QCVN 4-15:2010/BYT	National technical regulation on Food Additive – Flour treatment agents				x	

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			QCVN 4-16:2010/BYT	National technical regulation on Food Additive – Bulking agents				x	
			QCVN 4-17:2010/BYT	National technical regulation on Food Additive – Propellants				X	
			QCVN 4-18:2011/BYT	National technical regulation on Food Additive – Modified starches				X	
			QCVN 4-19:2011/BYT	National technical regulation on Food Additive – Enzyme				X	
			QCVN 4-20:2011/BYT	National technical regulation on Food Additive – Glazing agent				X	
			QCVN 4-21:2011/BYT	National technical regulation on Food Additive – Thickeners				X	
			QCVN 4-22:2011/BYT	National technical regulation on Food Additive – Emulsifier				X	
			QCVN 4-23:2011/BYT	National technical regulation on Food Additive – Foaming agent				X	
			QCVN 8-1:2011/BYT	National technical regulation on the limits of mycotoxins contamination in food				x	
			QCVN 8-2:2011/BYT	National technical regulation on the limits of heavy metals contamination in food				x	

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			QCVN 3-5:2011/BYT	National technical regulation on substances may be added for magnesium fortification in food				x	
			QCVN 3-6:2011/BYT	National technical regulation on substances may be added for iodine fortification in food				x	
			QCVN 9-1:2011/BYT	National technical regulation on food-grade iodated salt				x	
			QCVN 10:2011/BYT	National technical regulation for edible ice				x	
			QCVN 9-2:2011/BYT	National technical regulation on micronutrient fortified food				x	
			QCVN 12-1:2011/BYT	National technical regulation on safety and hygiene for synthetic resin Implement, container and packaging in direct contact with foods				x	
			QCVN 12-2:2011/BYT	National technical regulation on safety and hygiene for rubber implements, container and packaging in direct contact with foods				x	

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			QCVN 12-3:2011/BYT	National technical regulation on safety and hygiene for metallic containers in direct contact with foods				x	
			QCVN 8-3: 2012/BYT	National technical regulation of Microbiological contaminants in food				x	
			QCVN 11-1:2012/BYT	National technical regulation on infant formula (for children up to 12 months of age)				x	
			QCVN 11-2:2012/BYT	National technical regulation on formulas for special medical purposes intended for infants (up to 12 months of age)				x	
			QCVN 11-3:2012/BYT	National technical regulation on follow-up formula (for infant from 6th month on and young children up to 36 months of age)				x	
			QCVN 11-4:2012/BYT	National technical regulation on processed cereal-based foods for infants from 6th month on and young children up to 36 months of age				x	

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			QCVN 12-4:2015/BYT	National technical regulation on the safety and hygiene glass, ceramic, porcelain and enameled implements, containers, and packaging in direct contact with food				x	
			QCVN 19-1:2015/BYT	National technical regulation on food flavoring – Vanilla flavouring substaces				x	
			QCVN 18-1:2015/BYT	National technical regulation on food processing aids – Solvents				x	
			QCVN 3-7:2019/BYT	National technical regulation for vitamin A added to vegetable oils				x	
			QCVN 4-24:2020/BYT	National technical regulation of Calcium cyclamate				x	
			QCVN 4-25:2020/BYT	National technical regulation of Sodium cyclamate				x	
			QCVN 4-26:2020/BYT	National technical regulation of Calcium saccharin				x	
			QCVN 4-27:2020/BYT	National technical regulation of Potassium saccharin				x	
			QCVN 4-28:2020/BYT	National technical regulation of Sodium saccharin				x	

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			QCVN 4-29:2020/BYT	National technical regulation of Sucralose				x	
			QCVN 4-30:2020/BYT	National technical regulation of Alitame				x	
			QCVN 4-31:2020/BYT	National technical regulation of Aspartame-Acesulfame salt				x	
			QCVN 4-32:2020/BYT	National technical regulation of Polyglycitol syrup				x	
			QCVN 4-33:2020/BYT	National technical regulation of Sorbitol syrup				x	
			QCVN 01-06: 2009/BNNPTNT	Coffee processing facilities - Conditions to ensure food hygiene and safety			x		
			QCVN 01-07: 2009/BNNPTNT	Tea processing facilities - Conditions for ensuring food hygiene and safety			x		
			QCVN 01-08: 2009/BNNPTNT	Cashew processing facilities - Conditions for ensuring food hygiene and safety			x		
			QCVN 01-09: 2009/BNNPTNT	Vegetable processing facilities - Conditions for ensuring food hygiene and safety			x		

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			QCVN 02 - 01: 2009/BNNPTNT	Fishery food production and trading establishments - General conditions for food safety			x		
			QCVN 02-03: 2009/BNNPTNT	Instant fishery products processing establishments - Conditions for food safety			x		
			QCVN 02-04: 2009/BNNPTNT	Canned seafood production establishments - Conditions for food safety			x		
			QCVN 02-05: 2009/BNNPTNT	Dried fishery product processing establishments - Conditions for ensuring food hygiene and safety			x		
			QCVN 02 -06: 2009/BNNPTNT	Bivalve mollusc production establishments - Conditions for food safety			x		
			QCVN 02 - 08: 2009/BNNPTNT	Fishery ice production establishments - Conditions for food safety			x		
			QCVN 02 - 09: 2009/BNNPTNT	Aquatic cold storage - Conditions for food safety			x		
			QCVN 02 - 10: 2009/BNNPTNT	Fishery purchasing establishments - Conditions for food safety			x		
			QCVN 02 - 11: 2009/BNNPTNT	Fish market – Conditions for food safety			x		

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			QCVN 02 - 12: 2009/BNNPTNT	Fishing port - Conditions for food safety			x		
			QCVN 01-26: 2010/BNNPTNT	National technical regulation: Green coffee – Food hygiene and safety criteria			x		
			QCVN 01-27: 2010/BNNPTNT	National technical regulation: Cashew kernels – Food hygiene and safety criteria.			x		
			QCVN 01-133:2013/BNNPTNT	National technical regulation about the rice warehouse			x		
			QCVN 01-134:2013/BNNPTNT	National technical regulation about the rice mill			x		
			QCVN 02-30:2018/BNNPTNT	Wholesale markets, agro-forestry-fishery auction markets - Requirements to ensure food safety			x		
			QCVN 02-16: 2012/BNNPTNT	Fish sauce production facilities - Conditions for ensuring food safety			x		
			QCVN 02-17: 2012/BNNPTNT	Dry seafood production facilities - Conditions for ensuring food safety			x		

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			QCVN 02-18: 2012/BNNPTNT	Fish sauce production facilities - Conditions for ensuring food safety			x		
			QCVN 02-24: 2017/BNNPTNT	Fish oil and fish fat production facilities - Requirements to ensure food safety.			x		
			QCVN 02-27: 2017/BNNPTNT	Fishery product - Frozen Tra fish fillets			x		
			QCVN 01-98 :2012/BNNPTNT	National technical regulation on of raw sugarcane			x		
			QCVN 01-193: 2021/BNNPTNT	National technical regulation on food grade salt (sodium chloride)			x		
			QCVN 01-194: 2021/BNNPTNT	National technical regulation on pure salt (sodium chloride)			x		
			TCVN 11040:2015	Guidelines for the control of campylobacter and salmonella in chicken meat					x
			TCVN 12429-1:2018	Chilled meat - Part 1: Porcine (pork) meat					x
			TCVN 12614:2019	Frozen - Black tiger, Vannamei shrimp					x
			TCVN 8681:2011	Frozen bivalve molluscs					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 12429-2:2020	Chilled meat - Part 2: Buffalo meat, beef					x
			TCVN 12429-3:2021	Chilled meat - Part 3: Poultry meat					x
			TCVN 12993:2020	French bean					x
			TCVN 12992:2020	Loofah					x
			TCVN 12991:2020	Head lettuce					x
			TCVN 12990:2020	Spinach					x
			TCVN 12989:2020	Mustard greens					x
			TCVN 12994:2020	Yard-long bean					x
			TCVN 12995:2020	Okra					x
			TCVN 12996:2020	Tree tomatoes					x
			TCVN 10746:2015	Pummelos					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 11411:2016	Passion fruit					x
			TCVN 4995:2016	Cereals – Vocabulary					x
			TCVN 11452:2016	Vanilla – Vocabulary					x
			TCVN 11410:2016	Asparagus					x
			TCVN 11015:2015	Standard for degermed maize (corn) meal and maize (corn) grits					x
			TCVN 10743:2015	Table grapes					x
			TCVN 10734:2015	Dried fishery products. Technical requirements					x
			TCVN 10735:2015	Boiled dried salted anchovies					x
			TCVN 11041-5:2018	Organic agriculture – Part 5: Organic rice					x
			TCVN 12380:2018	Raw cashew nut – Technical requirements					x
			TCVN 8368:2018	Milled glutinous rice					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 11931:2017	Oats					x
			TCVN 11880:2017	Dried pangasius fillets					x
			TCVN 11889:2017	Aromatic milled rice					x
			TCVN 12358:2018	Sweet tamarind					x
			TCVN 12357:2018	Wax apple					x
			TCVN 9763-2013	Desiccated coconut					x
			TCVN 9740-2013	Green tea. Definition and basic requirements					x
			TCVN 9712-2013	Code of practice for the prevention and reduction of mycotoxin contamination in cereals					x
			TCVN 9705-2013	Certain pulses					x
			TCVN 9702-2013	Instant coffee. Criteria for authenticity					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 7597:2013	Vegetable oils					x
			TCVN 6312:2013	Olive oils and pomace oils					x
			TCVN 4193:2014	Green coffee					x
			TCVN 1454:2013	Black tea. Specifications					x
			TCVN 8284:2009	Tea processing factory. Requirements in design and installation					x
			TCVN 9218:2012	Hygienic practice for desiccated coconut					x
			TCVN 9279:2012	Green tea. Vocabulary					x
			TCVN 8796:2011	Edible cassava flour					x
			TCVN 5138:2010	Pesticides residues in food. Classification of foods and animal feeds					x
			TCVN 8371:2010	Brown rice					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 7946:2008	Fruit juices and nectars					x
			TCVN 6929:2007	Green coffee. Guidelines on methods of specification					x
			TCVN 6049:2007	Margarin					x
			TCVN 5258:2008	Maize (Corn)					x
			TCVN 4359:2008	Wheat flour					x
			TCVN 4334:2007	Coffee and coffee products. Vocabulary					x
			TCVN 1763:2008	Soy sauce					x
			TCVN 5605:2008	Preserved tomatoe					x
			TCVN 5305:2008	Processed tomato concentrates					x
			TCVN 4845:2007	Fresh tomatoes					x
			TCVN 7597:2007	Vegetable oils					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 7879:2008	Instant noodles					x
			TCVN 7240:2003	Green bean cake					x
			TCVN 6310:1997	Edible cottonseed oil					x
			TCVN 6309:1997	Edible soya bean oil					x
			TCVN 6095:2008	Wheat (<i>Triticum aestivum</i> L.). Specification					x
			TCVN 6048:1995	Edible palm oil					x
			TCVN 6047:1995	Edible arachis oil					x
			TCVN 7037:2002	White pepper (<i>Piper nigrum</i> L.). Specification					x
			TCVN 7036:2008	Black pepper (<i>piper nigrum</i> L.). Specification					x
			TCVN 3974:2007	Food grade salt					x
			TCVN 2080:2007	Chillies and capsicums, whole or ground (powdered). Specification					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 5932:1995	Dired Prawn Crackers – Specifications					x
			TCVN 5778:1994	Carbon dioxide used for foodstuff, gaseous and liquid					x
			TCVN 7523:2005	Dragon fruit					x
			TCVN 187:2007	Canned pineapple					x
			TCVN 7856:2007	Grades of frozen pineapple					x
			TCVN 7808:2007	Dehydrated onion (Allium cepa Linnaeus). Specification					x
			TCVN 4844:2007	Cucumbers					x
			TCVN 1873:2007	Oranges					x
			TCVN 1872:2007	Bananas					x
			TCVN 1871:2007	Pineapples					x
			TCVN 1870:2007	Citrus marmalade					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 1682:1994	Orange juice					x
			TCVN 1578:2007	Canned mandarin oranges					x
			TCVN 1577:2007	Canned lychee					x
			TCVN 1549:1994	Canned fruits. Pineapple juice					x
			TCVN 5374:2008	Oilseeds, vegetable oils and fats. Nomenclature					x
			TCVN 2383:2008	Peanuts					x
			TCVN 7270:2003	White and refined sugars. Hygienic requirements					x
			TCVN 7268:2003	Sugar. Terms and definitions					x
			TCVN 6961:2001	Raw sugar					x
			TCVN 6959:2001	White sugar					x
			TCVN 6958:2001	Refined sugar					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 7519:2005	Cocoa beans					x
			TCVN 7518:2005	Cocoa beans - Terms and definitions					x
			TCVN 5251:2007	Ground coffee					x
			TCVN 5250:2007	Roasted coffee					x
			TCVN 7968:2008	Sugars					x
			TCVN 7975:2008	Herbal tea in bag					x
			TCVN 7974:2008	Tea (Camellia sinensis) (L.) O. Kuntze) in bag					x
			TCVN 5087:1990	Black tea. Terms and definitions					x
			TCVN 2843:1979	Tea leaves. Specifications					x
			TCVN 5248:1990	Coffee - Vocabulary and determination					x
			TCVN 5777:1994	Instant noodle					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 5644:2008	White rice. Specifications					x
			TCVN 5643:1999	Rice. Terms and definitions					x
			TCVN 5581:1991	Storage of cereals and pulses. Control of attack by pests					x
			TCVN 5089:1990	Storage of cereals and pulses. Basic requirements					x
			TCVN 4849:1989	Soya-bean. Specifications					x
			TCVN 3578:1994	Dried manioc					x
			TCVN 6430:1998	Canned plums					x
			TCVN 5608:1991	Canned fruits. Tropical fruit salads					x
			TCVN 5607:1991	Canned fruits. Fruits cocktails					x
			TCVN 5606:1991	Canned vegetables. Canned mushrooms					x
			TCVN 5605:1991	Canned vegetables. Canned tomatoes					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 5322:1991	Edible fungi and fungus products					x
			TCVN 5259:1990	Green bananas. Ripening conditions					x
			TCVN 4843:1989	Dry fruits and dried fruits. Definitions and nomenclature					x
			TCVN 4841:1989	Fruits. Nomenclature. First list					x
			TCVN 4782:1989	Fresh vegetables and fruits. List of quality characteristics					x
			TCVN 4039:1985	Frozen pineapple					x
			TCVN 3806:1983	Rambutan in syrup					x
			TCVN 3287:1979	Canned vegetables and fruits. Technological processes. Terms and definitions					x
			TCVN 1521:1986	Canned fruits. Bananas in syrup. Specifications					x
			TCVN 1440:1986	Canned fruits. Plum in syrup					x
			TCVN ISO 22005:2008	Traceability in the feed and food chain. General principles and					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				basic requirements for system design and implementation					
		Conditions on food safety assurance for food production and trading	TCVN 187:1994	Canned pineapple					x
			QCVN 02 - 02: 2009/BNNPTNT	Fishery food production and trading establishments - Program to ensure food safety and quality according to HACCP principles			x		
			QCVN 02-23: 2017/BNNPTNT	Small fishery production and trading establishments - Requirements to ensure food safety			x		
			TCVN 12460:2018	Code of practice for the processing of coffee					x
			TCVN 9703-2013	Code of practice for the prevention and reduction of ochratoxin A contamination in coffee					x
			TCVN 9700-2013	Tea. Classification of grades by particle size analysis					x
			TCVN 9694-2013	Cucumbers. Storage and refrigerated transport					x
			TCVN 9693-2013	Potatoes, root vegetables and round-headed cabbages. Guide to					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				storage in silos using forced ventilation					
			TCVN 9691-2013	Sweet pepper. Guide to refrigerated storage and transport					x
			TCVN 9690-2013	Round-headed cabbage. Storage in the open					x
			TCVN 9689-2013	Potatoes. Storage in the open (in clamps)					x
			TCVN 9688-2013	Apples. Cold storage					x
			TCVN 9777:2013	Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes					x
			TCVN 9776:2013	Code of Practice for the Reduction of Acrylamide in Foods					x
			TCVN 9774:2013	Code of Practice for the Prevention and Reduction of Tin Contamination in Canned Foods					x
			TCVN 9695:2013	Potatoes. Guidelines for storage in artificially ventilated stores					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 9278:2012	Cherry coffee. Technical requirements					x
			TCVN 9773:2013	Code of Hygienic Practice for Aseptically Processed and Packaged Low-Acid Foods					x
			TCVN 9687:2013	Green bananas - Guide to storage and transport					x
			TCVN 6602:2013	Green coffee. Guidelines for storage and transport					x
			TCVN 4807:2013	Green coffee or raw coffee. Size analysis. Manual and machine sieving					x
			TCVN 9778:2013	Guidelines on the Application of General Principles of Food Hygiene to the Control of Listeria monocytogenes Foods					x
			TCVN 7857-2:2008	Storage of cereals and pulses. Part 2: Practical recommendations					x
			TCVN 7415:2010	Standard guide for irradiation of dried spices, herbs, and vegetable seasonings to control pathogens and other microorganisms					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 7367:2003	Guidelines on the application of TCVN ISO 9001:2000 for the food and drink industry					x
			TCVN 7250:2008	Code of practice for radiation processing of food					x
			TCVN 7249:2008	Practice for dosimetry in electron beam and X-ray (bremsstrahlung) irradiation facilities for food processing					x
			TCVN 7248:2008	Practice for dosimetry in gamma irradiation facilities for food processing					x
			TCVN 7247:2008	General requirements for irradiated foods					x
			TCVN 6417:2010	Guidelines for the use of flavourings					x
			TCVN 5603:2008	Code of practice. General principles of food hygiene					x
			TCVN 5520:2016	Code of ethics for international trade in food including concessional and food aid transactions					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 5267-1:2008	Honey. Part one: Processed and intended for direct consumption products					x
			QCVN 12:2:2011:BYT	National technical regulation on safety and hygiene for rubber implements, container and packaging in direct contact with foods				x	
			TCVN 5542:2008	Recommended international code of hygienic practice for low-acid and acidified low-acid canned foods					x
			TCVN 7512:2005	Code of good irradiation practice for sprout inhibition of bulb and tuber crops					x
			TCVN 7511:2005	Code of good irradiation practice for insect disinfestation of fresh fruits					x
			TCVN 7510:2005	Code of good irradiation practice for shelf-life extension of bananas, mangoes and papayas					x
			TCVN 7857-3:2008	Storage of cereals and pulses. Part 3: Control of attack by pests					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 7857-1:2008	Storage of cereals and pulses. Part 1: General recommendations for the keeping of cereals					x
			TCVN 7509:2005	Code of good irradiation practice for insect disinfestation of cereal grains					x
			TCVN 7397:2004	Chilli sauce. Technical requirements					x
			TCVN 7396:2004	Spicing salt powder. Technical requirements					x
			TCVN 7514:2005	Code of good irradiation practice for insect disinfestation of dried fruits and tree nuts					x
			TCVN 6299:1997	Guidelines for mixed fruit nectas					x
			TCVN 6298:1997	Guidelines for mixed fruit juices					x
			TCVN 5008:2008	Mangoes Guide to storage					x
			TCVN 5009:2007	Garlic. Cold storage					x
			TCVN 5007:2007	Tomatoes. Guide to cold storage and refrigerated transport					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 5005:2007	Round-headed cabbage. Guide to cold storage and refrigerated transport					x
			TCVN 5002:2007	Fresh pineapples. Storage and transport					x
			TCVN 5001:2007	Onions. Guide to storage					x
			TCVN 5000:2007	Cauliflowers. Guide to cold storage and refrigerated transport					x
			TCVN 5141:2008	Guidelines on good laboratory practice in residue analysis					x
			TCVN 6606:2000	Instant coffee. Size analysis					x
			TCVN 6602:2000	Green coffee in bags. Guide to storage and transport					x
			TCVN 3219:1979	Tea processing technology. Terms and definitions					x
			TCVN 1457:1983	Black and green tea. Packaging, marking, transportation and storage					x
			TCVN 1279:1993	Green coffee. Packaging, marking, transportation and storage					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 5646:1992	Rice. Packaging, marking, transportation and storage					x
			TCVN 4733:1989	Rice. Hygienic requirements					x
			TCVN 6543:1999	Fresh fruit and vegetables. Arrangement of parallelepipedic packages in land transport vehicles					x
			TCVN 5369:1991	Fruits and vegetables. Guide to the prepacking					x
			TCVN 5304:1991	Fruits and vegetables. Principles and techniques of the controlled atmosphere method of storage					x
			TCVN 5006:1989	Citrus fruits. Guide to storage					x
			TCVN 5004:1989	Carrots. Guide to storage					x
			TCVN 5003:1989	Ware potatoes. Guide to storage					x
			TCVN 4885:2007	Fruits and vegetables. Physical conditions in cold stores. Definitions and measurement					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
	Food labelling packaging and advertisement	Food labeling	TCVN 167:1986	Canned foods. Packaging, marking, transportation and storage		x			
TCVN 11041:2015			Guidelines for the production, processing, labelling and marketing of organically produced foods		x				
TCVN 7087:2013			Labelling of prepackaged foods		x				
TCVN 7088:2015			Guidelines on nutrition labelling		x				
TCVN 7087:2013			Labeling of prepackaged foods		x				
			QCVN 01-28: 2010/BNNPTNT	Tea – Sampling process for quality analysis, food safety and hygiene.			x		
			TCVN 10782:2015	Microbiology of food and animal feed - Primary production stage - Sampling techniques					x
			TCVN 11923:2017	Microbiology of the food chain - Sampling techniques for microbiological analysis of food and feed samples					x
			TCVN 9743-2013	Instant tea in solid form. Sampling					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 9609:2013	Oilseed residues. Sampling					x
			TCVN 9027:2011	Cereals and cereal products. Sampling					x
			TCVN 6538:2013	Green coffee. Preparation of samples for use in sensory analysis					x
			TCVN 4809:2013	Coffee sampling. Triers for green coffee or raw coffee and parchment coffee					x
			TCVN 5609:2007	Tea. Sampling					x
			TCVN 5451:2008	Cereals, pulses and milled products -- Sampling of static batches					x
			TCVN 9017:2011	Fresh fruits. Sampling method on the field.					x
			TCVN 9016:2011	Fresh vegetables. Sampling method on the field.					x
			TCVN 4886:1989	Food products, spices and condiments. Sampling procedure for microbiological analysis					x
			TCVN 4837:2009	Sugar. Sampling					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 7522:2005	Cocoa beans - Cut test					x
			TCVN 7521:2005	Cocoa beans - Sampling					x
			TCVN 6605:2007	Instant coffee. Sampling method for bulk units with liners					x
			TCVN 6539:1999	Green coffee in bags. Sampling					x
			TCVN 5702:1993	Green coffee. Sampling					x
			TCVN 5451:1991	Cereals. Sampling (as grain)					x
			TCVN 5072:1990	Fruit and vegetable products. Sampling and general principles on acceptance					x
			TCVN 4999:1989	Potatoes. Sampling method and quality determination					x
		Food testing	TCVN 4409:1987	Canned foods. Sampling methods					x
			TCVN 8443-2010	Essential oils. Preparation of test samples.					x
			TCVN 9610:2013	Oilseed residues. Preparation of test samples					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 9608:2013	Oilseeds -- Reduction of laboratory sample to test sample					x
			TCVN 6534:2010	Food additives. Identification tests					x
			TCVN 6471:2010	Food additives. Test methods for flavouring agents					x
			TCVN 6470:2010	Food additives. Test methods for food colours					x
			TCVN 6469:2010	Food additives-Methods for evaluating appearance and physical properties					x
			TCVN 1764:2008	Soy sauce. Test methods					x
			TCVN 6128:2007	Animal and vegetable fats and oils. Preparation of test sample					x
			TCVN 4887:1989	Food products, spices and condiments. Preparation of test samples for microbiological analysis					x
			TCVN 4045:1993	Pepper. Test methods					x
			TCVN 3973:1984	Kitchen salt (Natri Clorua), testing method					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 5086:1990	Tea - Preparation of liquor for use in sensory tests					x
			TCVN 4246:1986	Aromatic tea. Test methods					x
			TCVN 1458:1986	Raw tea - Test methods					x
			TCVN 1456:1983	Black tea and green tea- Methods of test					x
			TCVN 5249:1990	Coffee - Methods of cup-test					x
			TCVN 4808:2007	Green coffee. Olfactory and visual examination and determination of foreign matters and defects					x
			TCVN 4295:2009	Pea bean. Test methods					x
			TCVN 1643:2008	White rice. Test methods					x
			TCVN 3948:1984	Fresh oranges for export. Test methods					x
			TCVN 280:1968	Canned vegetables and fruits. Microbiological testing					x
			TCVN 204:1994	Lichee export. Specifications - test methods					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
	State management of food safety	Food analysis	TCVN 10783-2:2015	Microbiology of food and animal feed - Horizontal method for determination of hepatitis A virus and norovirus in food using real-time RT-PCR - Part 2: Method for qualitative detection					x
TCVN 10783-1:2015			Microbiology of food and animal feed - Horizontal method for determination of hepatitis A virus and norovirus in food using real-time RT-PCR - Part 1: Method for quantification					x	
TCVN 8379: 2010			Shrimp and shrimp products – Detection of infectious hypodermal and hematopoietic necrosis virus (IHHNV) by polymerase chain reaction (PCR)					x	
TCVN 8378: 2010			Shrimp and shrimp products - Detection of yellow head virus (YHV) by reverse transcription - polymerase chain reaction (RT-PCR)					x	
TCVN 8377: 2010			Shrimp and shrimp products – Detection of white spot syndrome					x	

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
				virus (WSSV) by polymerase chain reaction (PCR)					
			TCVN 8376: 2010	Shrimp and shrimp products – Detection of taura syndrome virus (TSV) by reverse transcription - polymerase chain reaction (RT-PCR)					x
			TCVN 8375: 2010	Fish and fishery products - Determination of methyltestosterone and diethylstilbestrol content by liquid chromatography-tandem mass spectrometry (LC-MS/MS)					x
			TCVN 8374: 2010	Fish and fishery products – Determination of florfenicol content by high performance liquid chromatographic method (HPLC)					x
			TCVN 11293:2016	Fishery product - Determination of pyrethroid - Gas chromatography mass spectrometric method					x
			TCVN 11294:2016	Meat and meat products - Determination of b2-agonist residues in cattle meat by liquid					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
				chromatography tandem mass spectrometry					
			TCVN 11368:2016	Fish and fishery products - Determination of trifluralin residue - Gas chromatography mass spectrometric method (GC-MS)					x
			TCVN 11370:2016	Fish and fishery products - Determination of ethoxyquin residues - Chromatography tandem mass spectrometric method (LC-MS/MS)					x
			TCVN 11369:2016	Fish and fishery products - Determination of fluoroquinolone residues - Chromatography tandem mass spectrometric method (LC-MS/MS)					x
			TCVN 12267:2018	Foodstuffs - Determination of auramine - Liquid chromatography with tandem mass spectrometric (LC-MS/MS) method					x
			TCVN 12608:2019	Fish products – Frozen Tra fish (pangasius hypophthalmus) fillet – Determination of water content					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 6555:2017	Cereals, cereals-based products and animal feeding stuffs - Determination of crude fat and total fat content by the Randall extraction method					x
			TCVN 11925:2017	Microbiology of food and animal feeding stuffs - Polymerase chain reaction (PCR) for the detection of food-borne pathogens - Requirements for sample preparation for qualitative detection					x
			TCVN 9745-2:2013	Determination of substances characteristic of green and black tea. Part 2: Content of catechins in green tea. Method using high-performance liquid chromatography					x
			TCVN 9745-1:2013	Determination of substances characteristic of green and black tea. Part 1: Content of total polyphenols in tea. Colorimetric method using Folin-Ciocalteu reagent					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 9744:2013	Tea and instant tea in solid form. Determination of caffeine content. Method using high-performance liquid chromatography					x
			TCVN 9742:2013	Instant tea in solid form. Determination of total ash					x
			TCVN 9741:2013	Instant tea in solid form. Determination of moisture content (loss in mass at 103 degrees C)					x
			TCVN 9711:2013	Foodstuffs - Determination of fumonisin B1 and B2 in maize based foods - HPLC method with immunoaffinity column clean up					x
			TCVN 9710:2013	Cereals, oilseeds and pulses. Measurement of unit pressure loss in one-dimensional air flow through bulk grain					x
			TCVN 9709:2013	Cereals and milled cereal products. Determination of the viscosity of flour. Method using an amylograph					x
			TCVN 9708:2013	Stored cereal grains and pulses. Guidance on the detection of					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				infestation by live invertebrates by trapping					
			TCVN 9707:2013	Cereals and pulses. Guidance on measurement of the temperature of grain stored in bulk					x
			TCVN 9706:2013	Cereals and cereal products. Determination of moisture content (Basic reference method)					x
			TCVN 9684:2013	Pepper and pepper oleoresins. Determination of piperine content. Method using high-performance liquid chromatography					x
			TCVN 9683:2013	Black pepper and white pepper, whole or ground. Determination of piperine content . Spectrophotometric method					x
			TCVN 9682-2:2013	Chillies and chilli oleoresins. Determination of total capsaicinoid content. Part 2: Method using high-performance liquid chromatography					x
			TCVN 9682-1:2013	Chillies and chilli oleoresins. Determination of total					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				capsaicinoid content . Part 1: Spectrometric method					
			TCVN 9681:2013	Ground (powdered) paprika (Capsicum annuum Linnaeus). Microscopical examination					x
			TCVN 9680:2013	Ground (powdered) paprika. Determination of total natural colouring matter content					x
			TCVN 9679:2013	Turmeric. Determination of colouring power. Spectrophotometric method					x
			TCVN 9678:2013	Dehydrated garlic. Determination of volatile organic sulphur compounds					x
			TCVN 9677:2013	Animal and vegetable fats and oils. Determination of polyunsaturated fatty acids with a cis,cis 1,4-diene structure					x
			TCVN 9676:2020	Animal and vegetable fats and oils. Enzymatic determination of total sterols content					x
			TCVN 9675-3:2013	Animal and vegetable fats and oils. Gas chromatography of fatty acid methyl esters. Part 3: Preparation of methyl esters					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				using trimethylsulfonium hydroxide (TMSH)					
			TCVN 9675-2:2013	Animal and vegetable fats and oils. Gas chromatography of fatty acid methyl esters. Part 2: Preparation of methyl esters of fatty acids					x
			TCVN 9674:2013	Animal and vegetable fats and oils. Determination of the composition of fatty acids in the 2-position of the triglyceride molecules					x
			TCVN 9675-1:2017	Animal and vegetable fats and oils - Gas chromatography of fatty acid methyl esters - Part 1: Guidelines on modern gas chromatography of fatty acid methyl esters					x
			TCVN 9672:2013	Animal and vegetable fats and oils. Determination of monoacylglycerols, diacylglycerols, triacylglycerols and glycerol by high-performance size-exclusion chromatography (HPSEC)					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 9671:2013	Vegetable fats and oils. Isomeric diacylglycerols. Determination of relative amounts of 1,2- and 1,3-diacylglycerols					x
			TCVN 9670:2017	Animal and vegetable fats and oils. Determination of anisidine value					x
			TCVN 9632:2016	Principles and guidelines for the establishment and application of microbiological criteria related to food					x
			TCVN 7807:2013	Fruits, vegetables and derived products - Determination of sorbic acid content					x
			TCVN 7715-3:2013	Microbiology of food and animal feeding stuffs. Horizontal method for detection and enumeration of Campylobacter spp.. Part 3: Semi-quantitative method					x
			TCVN 7039:2013	Spices, condiments and herbs. Determination of volatile oil content (hydrodistillation method)					x
			TCVN 4891:2013	Spices and condiments - Determination of extraneous					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
				matter and foreign matter content					
			TCVN 9514:2017	Infant formula and adult nutritionals - Determination of vitamin B12 by reversed phase high performance liquid chromatography (RP-HPLC)					x
			TCVN 9219:2012	Fruit and vegetable juices. Determination of total sulfur dioxide by distillation					x
			TCVN 8669:2011	Food stuffs. Determination of selenium content by atomic absorption spectrophotometry with hydride generation method (HG-AAS)					x
			TCVN 9724:2013	Foodstuffs. Determination Of Ochratoxin A In Barley And Roasted Coffee. Hplc Method With Immunoaffinity Column Clean-up					x
			TCVN 9723:2013	Coffee and coffee products. Determination of the caffeine content using high performance liquid chromatography (HPLC). Reference method					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 9722:2013	Instant coffee. Determination of moisture content. Karl Fischer method (Reference method)					x
			TCVN 9721:2013	Roasted ground coffee. Determination of moisture content. Karl Fischer method (Reference method)					x
			TCVN 9614:2013	Oilseeds -- Extraction of oil and preparation of methyl esters of triglyceride fatty acids for analysis by gas chromatography (Rapid method)					x
			TCVN 9613:2013	Oilseed residues. Simultaneous determination of oil and water contents. Method using pulsed nuclear magnetic resonance spectroscopy					x
			TCVN 9612:2013	Oilseeds. Simultaneous determination of oil and water contents. Method using pulsed nuclear magnetic resonance spectrometry					x
			TCVN 9611:2013	Oilseeds. Determination of oil content. Method using continuous-wave low-resolution					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
				nuclear magnetic resonance spectrometry (Rapid method)					
			TCVN 9532:2012	Animal and vegetable fats and oils. Determination of peroxide value. Potentiometric end-point determination					x
			TCVN 9531:2012	Animal and vegetable fats and oils. Determination of polycyclic aromatic hydrocarbons					x
			TCVN 9530:2012	Animal and vegetable fats and oils. Determination of trace elements by inductively coupled plasma optical emission spectroscopy (ICP-OES)					x
			TCVN 9529:2012	Animal and vegetable fats and oils. Determination of cadmium content by direct graphite furnace atomic absorption spectrometry					x
			TCVN 9525:2018	Foodstuffs - Determination of trace elements - Pressure digestion					x
			TCVN 9524:2012	Foodstuffs. Determination of ochratoxin A in wine and beer.					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				HPLC method with immunoaffinity column clean-up					
			TCVN 9523:2012	Foodstuffs. Determination of patulin in fruit juice and fruit based puree for infants and young children. HPLC method with liquid/liquid partition cleanup and solid phase extraction and UV detection					x
			TCVN 9522:2012	Foodstuffs. Determination of aflatoxin B1 in cereal based foods for infants and young children. HPLC method with immunoaffinity column cleanup and fluorescence detection					x
			TCVN 9521:2012	Foodstuffs. Determination of trace elements. Determination of total arsenic and selenium by hydride generation atomic absorption spectrometry (HGAAS) after pressure digestion					x
			TCVN 9520:2017	Infant formula and adult nutritionals – Determination of chromium, selenium and molybdenum – Inductively					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
				coupled plasma mass spectrometry (ICP-MS)					
			TCVN 9519-1:2012	Foodstuffs. Determination of sulfite. Part 1: Optimized Monier-Williams method					x
			TCVN 9518:2012	Foodstuffs. Determination of benzoic acid and sorbic acid. Gas chromatographic method					x
			TCVN 9517:2012	Foodstuffs. Determination of trace elements. Determination of iodine by ICP-MS (inductively coupled plasma mass spectrometry)					x
			TCVN 9516:2012	Foodstuffs. Determination of phosphorus content. Spectrophotometric method					x
			TCVN 9515:2017	Infant formula - Determination of nucleotides by liquid chromatography					x
			TCVN 9513:2012	Foodstuffs. Determination of vitamin B6 (including its glycosylated forms) by HPLC					x
			TCVN 9331:2012	Microbiology of food and animal feeding stuffs -- Specific requirements and guidance for					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				proficiency testing by interlaboratory comparison					
			TCVN 9045:2012	Foodstuffs. Determination of niacin by high performance liquid chromatography (HPLC)				x	
			TCVN 9044:2012	Foodstuffs - Determination of total phosphorus content by colorimetric method				x	
			TCVN 9042-2:2012	Fruits, vegetables and derived products -- Determination of carotene content -- Part 2: Routine methods				x	
			TCVN 9041:2012	Fruit and vegetable products -- Determination of 5-hydroxymethylfurfural (5-HMF) content				x	
			TCVN 8988:2012	Microbiology of foodstuffs - Enumeration of <i>Vibrio parahaemolyticus</i>				x	
			TCVN 8987-4:2012	Starch and derived products -- Heavy metals content -- Part 4: Determination of cadmium content by atomic absorption spectrometry with electrothermal atomization				x	

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 8987-3:2012	Starch and derived products -- Heavy metals content -- Part 3: Determination of lead content by atomic absorption spectrometry with electrothermal atomization					x
			TCVN 8987-2:2012	Starch and derived products -- Heavy metals content -- Part 2: Determination of mercury content by atomic absorption spectrometry					x
			TCVN 8987-1:2012	Starch and derived products -- Heavy metals content -- Part 1: Determination of arsenic content by atomic absorption spectrometry					x
			TCVN 8895:2012	Foodstuffs. Determination of sodium borate and boric acid. Qualitative and semiquantitative method					x
			TCVN 8894:2012	Rice noodle and similar products. Determination of formaldehyde. Qualitative and semiquantitative method					x
			TCVN 8473:2010	Foodstuffs. Determination of isomalt, lactitol, maltitol,					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				mannitol, sorbitol and xylitol in foodstuffs					
			TCVN 8427:2010	Foodstuffs. Determination of trace elements. Determination of total arsenic by hydride generation atomic absorption spectrometry (HGAAS) after dry ashing					x
			TCVN 8275-1:2010	Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of yeasts and moulds. Part 1: Colony count technique in products with water activity greater than 0,95					x
			TCVN 3218:2012	Tea. Sensory analysis by presenting mark.					x
			TCVN 8472:2010	Foodstuffs. Determination of cyclamate. High performance liquid chromatographic method.					x
			TCVN 8471:2010	Foodstuffs. Determination of acesulfame-K, aspartame and saccharin. High performance liquid chromatographic method.					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 8426:2010	Green coffee. Determination of ochratoxin A by liquid chromatography method with immunoaffinity column cleanup					x
			TCVN 8424-3:2019	Foods of plant origin – Multiresidue methods for the determination of pesticide residues by GC or LC-MS/MS – Part 3: Determination and confirmatory tests					x
			TCVN 8424-2:2019	Foods of plant origin – Multiresidue methods for the determination of pesticide residues by GC or LC-MS/MS – Part 2: Methods for extraction and cleanup					x
			TCVN 8424-1:2019	Foods of plant origin – Multiresidue methods for the determination of pesticide residues by GC or LC-MS/MS – Part 1: General considerations					x
			TCVN 8372:2010	White rice. Determination of translucent, whiteness and whiteness ratio					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 8369:2010	White rice. Determination of gel consistency.					x
			TCVN 8323:2010	Vegetables and fruits. Determination of flusilazole residues. Gas chromatographic method					x
			TCVN 8308:2010	Paper and board intended to come into contact with foodstuffs. Determination of formaldehyde in an aqueous extract					x
			TCVN 8307:2010	Paper and board intended to come into contact with foodstuffs. Preparation of a cold water extract					x
			TCVN 8171-1:2009	Non-fatty food. Determination of N-methylcarbamate residues. Part 1: High performance liquid chromatographic (HPLC) method with solid phase extraction (SPE) clean-up					x
			TCVN 8161:2009	Foodstuffs. Determination of patulin in clear and cloudy apple juice and puree. HPLC method					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
				with liquid/liquid partition clean-up					
			TCVN 8130:2009	Microbiology of food and animal feeding stuffs. Determination of water activity					x
			TCVN 7930:2008	Foodstuffs. Determination of aflatoxin B1, and the sum of aflatoxins B1, B2, G1 and G2 in cereals, shell-fruits and derived products. High performance liquid chromatographic method with post column derivatization and immunoaffinity column clean up					x
			TCVN 7929:2008	Foodstuffs. Determination of trace elements. Determination of lead, cadmium, chromium and molybdenum by graphite furnace atomic absorption spectrometry (GFAAS) after pressure digestion					x
			TCVN 7928:2008	Foodstuffs. Determination of total aerobic count by the pectin gel method					x
			TCVN 7927:2008	Foodstuffs. Detection and enumeration of staphylococcus					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				aureus by most probable number (MPN) method					
			TCVN 7925:2018	Microbiology of the food chain – Carcass sampling for microbiological analysis					x
			TCVN 7924-3:2017	Microbiology of the food chain - Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli - Part 3: Detection and most probable number technique using 5-bromo-4-chloro-3-indolyl- β -D-glucuronide					x
			TCVN 7924-2:2008	Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli. Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide					x
			TCVN 7924-1:2019	Microbiology of the food chain – Horizontal method for the enumeration of beta-					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
				glucuronidase-positive Escherichia coli – Part 1: Colony-count technique at 44 °C using membranes and 5-bromo-4-chloro-3-indolyl beta-D-glucuronide					
			TCVN 7923:2008	Foodstuffs. Determination of total aerobic count. Hydrophobic grid membrane filter method					x
			TCVN 7906:2008	Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of mesophilic lactic acid bacteria. Colony-count technique at 30 degrees C					x
			TCVN 7905-2:2008	Microbiology of food and animal feeding stuffs. Horizontal method for the detection of potentially enteropathogenic Vibrio spp.. Part 2: Detection of species other than Vibrio parahaemolyticus and Vibrio cholerae					x
			TCVN 7905-1:2008	Microbiology of food and animal feeding stuffs. Horizontal method for the detection of potentially					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				enteropathogenic <i>Vibrio</i> spp.. Part 2: Detection of species other than <i>Vibrio parahaemolyticus</i> and <i>Vibrio cholerae</i>					
			TCVN 7904:2008	Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of psychrotrophic microorganisms					x
			TCVN 7853:2008	Foodstuffs. Determination of saccharin content by differential pulse polarographic method					x
			TCVN 7852:2008	Foodstuffs – Enumeration of yeast and mold by dry rehydratable film method (Petrifilm™ method)					x
			TCVN 7771:2007	Fruit and vegetable products. Determination of soluble solids. Refractometric method					x
			TCVN 7770:2007	Fruits, vegetables and derived products. Determination of arsenic content. Method using hydride generation atomic absorption spectrometry					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 7769:2007	Fruit and vegetable products. Determination of tin content. Method using flame atomic absorption spectrometry					x
			TCVN 7731:2008	Foodstuffs. Determination of 3-Monochloropropane-1,2-diol by GC/MS					x
			TCVN 6225-3:2011	Water quality. Determination of free chlorine and total chlorine. Part 3: Iodometric titration method for the determination of total chlorine					x
			TCVN 6848:2007	Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of coliforms. Colony-count technique					x
			TCVN 6846:2007	Microbiology of food and animal feeding stuffs. Horizontal method for the detection and enumeration of presumptive Escherichia coli. Most probable number technique					x
			TCVN 6761:2017	Animal and vegetable fats and oils. Determination of tocopherol and tocotrienol contents by high-					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
				performance liquid chromatography					
			TCVN 6507-4:2019	Microbiology of the food chain – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 4: Specific rules for the preparation of miscellaneous products					x
			TCVN 6507-3:2019	Microbiology of food chain – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 3: Specific rules for the preparation of fish and fishery products					x
			TCVN 6507-2:2019	Microbiology of the food chain – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 2: Specific rules for the preparation of meat and meat products					x
			TCVN 6507-1:2019	Microbiology of the food chain – Preparation of test samples, initial					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
				suspension and decimal dilutions for microbiological examination – Part 1: General rules for the preparation of the initial suspension and decimal dilutions					
			TCVN 6428:2007	Fruits, vegetables and derived products. Determination of benzoic acid content. Spectrophotometric method					x
			TCVN 6351:2010	Animal and vegetable fats and oils. Determination of ash					x
			TCVN 6222:2008	Water quality. Determination of chromium. Atomic absorption spectrometric methods					x
			TCVN 6121:2018	Animal and vegetable fats and oils. Determination of peroxide value - Iodometric (visual) endpoint determination					x
			TCVN 5162:2008	Foodstuffs. Determination of vitamin B1 by high performance liquid chromatography (HPLC). - 2008.					x
			TCVN 4992:2005	Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				presumptive <i>Bacillus cereus</i> . Colony count technique at 30 °C					
			TCVN 4991:2005	Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of <i>Clostridium perfringens</i> . Colony count technique					x
			TCVN 4884:2015	TCVN 4884-1:2015: Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 1: Colony count at 30 degrees C by the pour plate technique TCVN 4884-2:2015: Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 2: Colony count at 30 degrees C by the surface plating technique					x
			TCVN 4882:2007	Microbiology of food and animal feeding stuffs. Horizontal method for the detection and enumeration of coliforms. Most probable number technique					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 4830-3:2005	Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of coagulase-positive staphylococci (staphylococcus aureus and other species). Part 3: Detection and MPN technique for low numbers					x
			TCVN 4830-2:2005	Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of coagulase-positive staphylococci (staphylococcus aureus and other species). Part 2: Technique using rabbit plasma fibrinogen agar medium					x
			TCVN 4830-1:2005	Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of coagulase-positive staphylococci (staphylococcus aureus and other species). Part 1: Technique using Baird-Parker agar medium					x
			TCVN 10780-1:2017	Microbiology of the food chain - Horizontal method for the detection, enumeration and					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				serotyping of Salmonella - Part 1: Detection of Salmonella spp.					
			TCVN 8170-3:2009	Fatty food. Determination of pesticides and polychlorinated biphenyls (PCBs). Part 3: Clean-up methods					x
			TCVN 7608:2007	Foodstuffs. Methods of analysis for the detection of genetically modified organisms and derived products. General requirements and definitions					x
			TCVN 8133-2:2011	Food products. Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content. Part 2: Cereals, pulses and milled cereal products.					x
			TCVN 5138:2010	Pesticides residues in food. Classification of foods and animal feeds					x
			TCVN 7931:2008	Canned vegetables. Determination of sodium chloride. Potentiometric method					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 7811-3:2007	Fruits, vegetables and derived products. Determination of zinc content. Part 3: Dithizone spectrometric method					x
			TCVN 7811-1:2007	Fruits, vegetables and derived products. Determination of zinc content. Part 1: Polarographic method					x
			TCVN 7810:2007	Fruit and vegetable products. Determination of benzoic acid content (benzoic acid contents greater than 200 mg per litre or per kilogram). Molecular absorption spectrometric method					x
			TCVN 7809:2007	Dehydrated garlic (<i>Allium sativum</i> L.). Specification					x
			TCVN 7807:2013	Fruits, vegetables and derived products. Determination of sorbic acid content					x
			TCVN 7768-2:2007	Fruits, vegetables and derived products. Determination of cadmium content. Part 2: Method using flame atomic absorption spectrometry					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 7768-1:2007	Fruits, vegetables and derived products. Determination of cadmium content. Part 1: Method using graphite furnace atomic absorption spectrometry					x
			TCVN 7767:2007	Fruits, vegetables and derived products. Determination of nitrite and nitrate content. Molecular absorption spectrometric method					x
			TCVN 5496:2007	Fruit and vegetable products. Determination of tin content					x
			TCVN 7848-1:2015	Wheat flour. Physical characteristics of doughs. Part 1: Determination of water absorption and rheological properties using a farinograph					x
			TCVN 7848-2:2015	Wheat flour. Physical characteristics of doughs. Part 2: Determination of rheological properties using an extensograph					x
			TCVN 9026:2011	Cereals and cereal products. Common wheat (<i>Triticum aestivum</i> L.). Determination of alveograph properties of dough at constant hydration from					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
				commercial or test flours and test milling methodology					
			TCVN 8319:2010	Vegetables and fruits. Determination of pesticide multiresidues. Gas chromatographic-mass spectrometric method					x
			TCVN 8318:2010	Vegetables and fruits. Determination of chlorothalonil residues. Gas chromatographic-mass spectrometric method					x
			TCVN 8122:2009	Fruit and vegetable products. Determination of benzoic acid and sorbic acid concentrations. High-performance liquid chromatography method					x
			TCVN 8121:2009	Liquid fruit and vegetable products. Determination of sulphur dioxide content (Routine method)					x
			TCVN 8120:2009	Fruits. Vegetables and derived products. Determination of alkalinity of total ash and of water-soluble ash					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 8117:2009	Fruits. Vegetables and derived products. Decomposition of organic matter prior to analysis. Wet method					x
			TCVN 7813:2007	Fresh and quick-frozen maize and peas. Determination of alcohol-insoluble solids content					x
			TCVN 7812-2:2007	Fruit and vegetable products. Determination of formic acid content. Part 2: Routine method					x
			TCVN 7812-1:2007	Fruit and vegetable products. Determination of formic acid content. Part 1: Gravimetric method					x
			TCVN 7805:2007	Fruit and vegetable products. Determination of mineral impurities content					x
			TCVN 7804:2007	Fruit and vegetable products. Determination of water-insoluble solids					x
			TCVN 8210:2009	Cereals and milled cereal products. Determination of titratable acidity					x
			TCVN 8125:2015	Cereals and pulses. Determination of the nitrogen					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
				content and calculation of the crude protein content. Kjeldahl method					
			TCVN 8124:2009	Cereals, pulses and by-products. Determination of ash yield by incineration					x
			TCVN 8123:2015	Cereals and pulses. Determination of the mass of 1 000 grains					x
			TCVN 8049:2009	Rice. Determination of pesticide multiresidues. Gas chromatography method					x
			TCVN 7967:2016	Starches and derived products. Determination of sulfur dioxide content. Acidimetric method and nephelometric method					x
			TCVN 7871-4:2008	Wheat and wheat flour. Gluten content. Part 4: Determination of dry gluten from wet gluten by a rapid drying method					x
			TCVN 7871-3:2008	Wheat and wheat flour. Gluten content. Part 3: Determination of dry gluten from wet gluten by an oven drying method					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 7871-2:2008	Wheat and wheat flour. Gluten content. Part 2: Determination of wet gluten by mechanical means					x
			TCVN 7871-1:2008	Wheat and wheat flour. Gluten content. Part 1: Determination of wet gluten by a manual method					x
			TCVN 7847-3:2008	Cereals and pulses. Determination of hidden insect infestation. Part 3: Reference					x
			TCVN 7847-2:2008	Cereals and pulses. Determination of hidden insect infestation. Part 2: Sampling					x
			TCVN 7847-1:2008	Cereals and pulses. Determination of hidden insect infestation. Part 1: General principles					x
			TCVN 7407:2004	Cereals, pulses and oil seeds. Determination of aflatoxins by immunoaffinity column method					x
			TCVN 6117:2018	Animal and vegetable fats and oils – Determination of conventional mass per volume (“litre weigh in air”)					x
			TCVN 6765:2000	Animal and vegetable fats and oils. Determination of dilatation					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 6764:2000	Animal and vegetable fats and oils. Determination of gallates content. Molecular absorption spectrometric method					x
			TCVN 6763:2017	Animal and vegetable fats and oils. Determination of oxidation stability (Accelerated oxidation test)					x
			TCVN 6760:2007	Animal and vegetable fats and oils. Determination of residual technical hexane content					x
			TCVN 6564:2015	Animal and vegetable fats and oils. Recommended international Code of Practice for Storage and transport of Edible Oils and Fats in bulk					x
			TCVN 6562:1999	Animal and vegetable fats and oils. Estimation of milk fat content					x
			TCVN 6354:1998	Animal and vegetable fats and oils. Determination of arsenic. Silver diethyldithiocarbamate					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 6353:2007	Animal and vegetable fats and oils. Determination of lead by direct Graphite furnace atomic absorption spectroscopy					x
			TCVN 6352:1998	Animal and vegetable fats and oils. Determination of copper, iron and nickel contents. Graphite furnace absorption method					x
			TCVN 6351:2010	Animal and vegetable fats and oils. Determination of ash					x
			TCVN 6350:1998	Animal and vegetable fats and oils. Determination of butylhydroxyanisole (BHA) and butylhydroxytoluene (BHT). Gas liquid chromatographic method					x
			TCVN 6349:1998	Animal and vegetable fats and oils. Detection and indentification of antioxidants. Thin-layer chromatographic method					x
			TCVN 6127:2010	Animal and vegetable facts and oils. Determination of acid value and acidity					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 6126:2015	Animal and vegetable fats and oils. Determination of saponification value					x
			TCVN 6125:2020	Animal and vegetable fats and oils – Determination of insoluble impurities content					x
			TCVN 6123:2007	Animal and vegetable fats and oils. Determination of unsaponifiable matter. Method using diethyl ether extraction					x
			TCVN 6122:2015	Animal and vegetable fats and oils. Determination of iodine value					x
			TCVN 6121:2018	Animal and vegetable fats and oils – Determination of peroxide value – Iodometric (visual) endpoint determination					x
			TCVN 6120:2018	Animal and vegetable fats and oils. Determination of moisture and volatile matter content					x
			TCVN 6119:2007	Animal and vegetable fats and oils. Determination of melting point in open capillary tubes (slips point)					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 6118:1996	Animal and vegetable fats and oils. Determination of water content. Entrainment method					x
			TCVN 6032:1995	Animal and vegetable fats and oil - Determination of titre					x
			TCVN 7040:2002	Spices and condiments. Determination of moisture content. Entrainment method					x
			TCVN 7039:2013	Spices, condiments and herbs. Determination of volatile oil content (hydrodistillation method)					x
			TCVN 7038:2002	Spices and condiments. Determination of total ash					x
			TCVN 6487:1999	Iodated seasoning powder. Method for determination of iodate content					x
			TCVN 6341:1998	Iodated salt. Method for determination of iodate content					x
			TCVN 5604:1991	Food products, spices and condiments. General conditions for sensory analysis					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 5486:2002	Spices and condiments. Determination of non-volatile ether extract					x
			TCVN 5484:2002	Spices and condiments – Determination of acid-insoluble ash					x
			TCVN 5104:1990	Food and spice products - Method for determination of taste ability					x
			TCVN 7814:2007	Foodstuffs. Determination of nitrate and/or nitrite content. Part 2: HPLC/LC method for the determination of nitrate content of vegetables and vegetable products					x
			TCVN 8276:2018	Foodstuffs – Determination of vitamin E by high performance liquid chromatography – Measurement of α -, β -, γ - and δ -tocopherol					x
			TCVN 8171-2:2009	Non-fatty food. Determination of N-methylcarbamate residues. Part 2: High performance liquid chromatographic (HPLC) method					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				with clean-up on a diatomaceous earth column					
			TCVN 8170-4:2009	Fatty food. Determination of pesticides and polychlorinated biphenyls (PCBs). Part 4: Determination, confirmatory tests, miscellaneous					x
			TCVN 8170-2:2009	Fatty food. Determination of pesticides and polychlorinated biphenyls (PCBs). Part 2: Extraction of fat, pesticides and PCBs, and determination of fat content					x
			TCVN 8170-1:2009	Fatty food. Determination of pesticides and polychlorinated biphenyls (PCBs). Part 1: General					x
			TCVN 8169-3:2009	Non-fatty foods. Determination of dithiocarbamate and thiuram disulfide residues. Part 3: UV spectrometric xanthogenate method					x
			TCVN 8169-2:2009	Non-fatty foods. Determination of dithiocarbamate and thiuram disulfide residues. Part 2: Gas chromatographic method					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 7788:2007	Canned foods. Determination of tin content by atomic absorption spectrophotometric method					x
			TCVN 8160-4:2009	Foodstuffs. Determination of nitrate and/or nitrite content. Part 4: Ion-exchange chromatographic (IC) method for the determination of nitrate and nitrite content of meat products					x
			TCVN 7749:2007	Foodstuffs. DNA Comet Assay for the detection of irradiated foodstuffs. Screening method					x
			TCVN 7748:2007	Foodstuffs. Detection of irradiated food using direct epifluorescent filter technique/Aerobic plate count (DEFT/APC). Screening method					x
			TCVN 7746:2017	Foodstuffs. Detection of irradiated food using photostimulated luminescence					x
			TCVN 7607:2017	Foodstuffs -- Molecular biomarker analysis -- Protein-based methods					x
			TCVN 7596:2007	Foodstuffs -- Determination of aflatoxin B1, and the total content of aflatoxin B1, B2, G1 and G2 in					x

Vietnamese National Standards (TCVN) and Technical regulations (QCVN)									
Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				cereals, nuts and derived products – High-performance liquid chromatographic method					
			TCVN 7595-1:2007	Foodstuffs. Determination of ochratoxin A in cereals and cereal products. Part 1: High performance liquid chromatographic method with silica gel clean up					x
			TCVN 7412:2004	Foodstuffs. Thermoluminescence detection of irradiated food from which silicate minerals can be isolated					x
			TCVN 8169-1:2009	Non-fatty foods. Determination of dithiocarbamate and thiuram disulfide residues. Part 1: Spectrometric method					x
			TCVN 8132:2009	Foodstuffs. Determination of antimony content by spectrophotometric method					x
			TCVN 7926:2008	Foodstuffs. Determination of salmonella by rapid colorimetric immunoenrichment-based creening method					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 7747:2007	Foodstuffs. Detection of irradiated food containing crystalline sugar by ESR spectroscopy					x
			TCVN 8670:2011	Foodstuffs. Determination of rhodamine B by high performance liquid chromatography (HPLC)					x
			TCVN 8667:2011	Foodstuffs. Determination of diquat and paraquat residues by high performance liquid chromatography (HPLC)					x
			TCVN 8162:2009	Foodstuffs. Determination of fumonisins B1 and B2 in maize. HPLC method with solid phase extraction clean-up					x
			TCVN 7604:2007	Foodstuffs. Determination of mercury content by flameless atomic absorption spectrophotometric method					x
			TCVN 7603:2007	Foods – Determination of cadmium content by atomic absorption spectrophotometric method					x
			TCVN 7602:2007	Foodstuffs – Determination of lead content by atomic					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				absorption spectrophotometric method					
			TCVN 7601:2007	Foodstuffs – Determination of arsenic content by silver diethyldithiocarbamate method					x
			TCVN 7595-2:2007	Foodstuffs. Determination of ochratoxin A in cereals and cereal products. Part 2: High performance liquid chromatographic method with bicarbonate clean up					x
			TCVN 7411:2004	Foodstuffs. Detection of irradiated food containing cellulose by ESR spectroscopy					x
			TCVN 7410:2004	Foodstuffs. Detection of irradiated food containing bone. Method by ESR spectroscopy					x
			TCVN 7409:2010	Foodstuffs. Detection of irradiated food containing fat. Gas chromatographic/mass spectrometric analysis of 2-alkylcyclobutanones					x
			TCVN 7408:2004	Foodstuffs. Detection of irradiated food containing fat. Gas					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				chromatographic analysis of hydrocarbons					
			TCVN 5154:2009	Microbiology of food and animal feeding stuffs. Detection of Bacillus anthracis					x
			TCVN 5140:2008	Portion of commodities to which codex maximum residue limits apply and which is analyzed					x
			TCVN 7765:2007	Fruit and vegetable products. Determination of ash insoluble in hydrochloric acid					x
			TCVN 5090:2008	Sensory analysis. Guidelines for the use of quantitative response scales					x
			TCVN 8322:2010	Vegetables and fruits. Determination of 2,4-D residues. Gas chromatographic method					x
			TCVN 8119:2009	Fruits. Vegetables and derived products. Determination of iron content. 1, 10- Phenanthroline photometric method					x
			TCVN 6641:2000	Fruits, vegetables and derived products. Determination of total sulfur dioxide content					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 8668:2011	Fruits. Determination of ethephon residue by gas chromatography.					x
			TCVN 8324:2010	Vegetables and fruits. Determination of cymoxanil residues. Gas chromatographic method					x
			TCVN 6640:2000	Fruits, vegetables and derived products. Qualitative method for the detection of sunfur dioxide					x
			TCVN 5483:2007	Fruit and vegetable products. Determination of titratable acidity					x
			TCVN 3216:1994	Fruit and vegetable canned roducts.Sensory analysis by using scorepoints method					x
			TCVN 5103:1990	Agricultural food products. Determination of crude fibre content. General method					x
			TCVN 4996-2:2011	Cereals. Determination of bulk density, called \"mass per hectolitre\". Part 2: Routine method					x
			TCVN 4996-1:2011	Cereals - Determination of bulk density, called \"mass per					x

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			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				hectolitre" - Part 1: Reference method					
			TCVN 4994:2008	Test sieves for cereals					x
			TCVN 4850:2010	Cashew kernel					x
			TCVN 2640:2020	Animal and vegetable fats and oils - Determination of refractive index					x
			TCVN 7277:2003	The determination of the polarisation of raw sugar by polarimetry - Official					x
			TCVN 7276:2003	The determination of lead in sugar products by a colorimetric method					x
			TCVN 7275:2003	The determination of arsenic and lead in white sugar by atomic absorption spectroscopy					x
			TCVN 7274:2020	Sugar and sugar products – Determination of arsenic in refined sugar products by a colorimetric method					x
			TCVN 7273:2020	Sugar and sugar products – Determination of insoluble matter					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				in white sugar by membrane filtration					
			TCVN 7269:2003	White sugar. Method of the determination of turbidity					x
			TCVN 6960:2023	Sugar and sugar products – Determination of reducing sugars in products with low reducing sugars – Knight and Allen EDTA method (Reference method)					x
			TCVN 6333:2001	White sugar. Method of determination of colour. Official					x
			TCVN 6332:2010	The determination of sugar moisture by loss on drying.					x
			TCVN 6331:1997	Determination of loss on drying at 120oC for 16 hours (United states phamacopolia method)					x
			TCVN 8321:2010	Tea. Determination of chlorpyriphos residues. Gas chromatographic method					x
			TCVN 8320:2010	Tea and coffee. Determination of pesticide multiresidues. Liquid chromatographic and tandem mass spectrometric method					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 7519:2020	Cocoa beans – Specification and quality requirements					x
			TCVN 7035:2002	Roasted ground coffee. Determination of moisture content. Method by determination of loss in mass at 103°C (Routine method)					x
			TCVN 7034:2002	Instant coffee. Determination of free-flow and compacted bulk densities					x
			TCVN 7033:2002	Instant coffee - Determination of free and total carbohydrate contents - Method using high-performance anion-exchange chromatography					x
			TCVN 7032:2007	Green coffee. Defect reference chart					x
			TCVN 7031:2002	Green and roasted coffee. Determination of free-flow bulk density of whole beans (Routine method)					x
			TCVN 6928:2007	Green coffee. Determination of loss in mass at 105°C					x

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			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 6604:2000	Coffee. Determination of caffeine content (reference method)					x
			TCVN 6601:2000	Green coffee. Determination of proportion of insect-damaged beans					x
			TCVN 12398:2018	Honey – Determination of pH and of free acidity by titration to pH 8.3					x
			TCVN 5270:2008	Honey. Determination of hydroxymethylfurfural by spectrophotometric method					x
			TCVN 5268:2008	Honey. Determination of diastatic activity					x
			TCVN 7966:2008	Sugar products. Determination of conductivity ash in raw sugar, brown sugar, juice, syrup and molasses					x
			TCVN 7965:2008	Refined sugar products. Determination of conductivity ash					x
			TCVN 7964:2008	Sugar and sugar products. Determination of dry substance					x
			TCVN 7963:2008	Sugar and sugar products. Determination of the moisture by Karl Fischer method					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 6329:2008	Sugar and sugar products. The determination of sulfite by the rosaniline colorimetric method					x
			TCVN 5616:1991	Tea. Determination of broken and dust contents					x
			TCVN 5615:1991	Tea. Method for determination of foreign matters content					x
			TCVN 5714:2007	Tea. Determination of crude fibre content					x
			TCVN 5614:1991	Tea. Method for determination of iron content					x
			TCVN 5613:2007	Tea - Determination of loss in mass at 103 oC					x
			TCVN 5612:2008	Tea. Determination of acid-insoluble ash					x
			TCVN 5611:2007	Tea. Determination of total ash					x
			TCVN 5610:2007	Tea - Determination of water extract					x
			TCVN 5084:2007	Tea. Determination of water-soluble ash and water-insoluble ash					x

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			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 3218:1993	Black and green tea. Sensory analysis. Points score method					x
			TCVN 1054:1986	Tea leaves. Determination of water quantity on surface of tea leaves					x
			TCVN 1053:1986	Tea leaves. Determination of fiber					x
			TCVN 6537:2007	Green coffee. Determination of water content (Basic reference method)					x
			TCVN 6536:1999	Green coffee. Determination of moisture content (Routine method)					x
			TCVN 6604:2000	Coffee. Determination of caffeine content (reference method)					x
			TCVN 5567:1991	Instant coffee. Determination of loss in mass at 70oC under reduced pressure					x
			TCVN 5253:1990	Coffee - Determination of ash contents					x
			TCVN 5252:1990	Milled coffee - Methods for determination					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 7983:2015	Rice. Determination of the potential milling yield from paddy and from husked rice					x
			TCVN 6555:2017	Cereals, cereals-based products and animal feeding stuffs - Determination of crude fat and total fat content by the Randall extraction method					x
			TCVN 6129:1996	Pulses. Determination of impurities, size, foreign odours, insects, and species and variety. Test methods					x
			TCVN 6027:1995	Wheat flour. Physical characteristics of doughs. Determination of rheological properties using an alveograph					x
			TCVN 6026:1995	Wheat flour - Physical characteristics of doughs. Determination of water absorption and rheological properties using a farinograph					x
			TCVN 5716-2:2017	Rice. Determination of amylose content. Part 2: Routine methods					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 5716-1:2017	Rice. Determination of amylose content. Part 1: Reference method					x
			TCVN 5715:1993	Rice. Determination of gelatinization temperature by alkali digestibility					x
			TCVN 5645:2000	Rice. Determination of milling degree					x
			TCVN 5617:1991	Cereals. Determination of aflatoxin					x
			TCVN 5164:2018	Foodstuffs – Determination of vitamin B1 by high performance liquid chromatography					x
			TCVN 4848:1989	Soya-bean products. Determination of cresol index					x
			TCVN 4847:1989	Soya bean products - Determination of urease activity					x
			TCVN 1874:1995	Wheat flour - Determination of wet gluten					x
			TCVN 6542:1999	Fruit, vegetables and derived products. Determination of mercury content. Flameless atomic absorption method					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 6541:1999	Fruit, vegetables and derived products. Determination of copper content. Method using flame atomic absorption spectrometry					x
			TCVN 6540:1999	Fruit, vegetables and derived products. Determination of iron content. Method using flame atomic absorption spectrometry					x
			TCVN 6429:2007	Fruit and vegetable products. Determination of ethanol content					x
			TCVN 6428:2007	Fruits, vegetables and derived products. Determination of benzoic acid content. Spectrophotometric method					x
			TCVN 6427:2:1998	Fruit, vegetables and derived products. Determination of ascorbic acid content. Part 2: Routine methods					x
			TCVN 6427:1:1998	Fruit, vegetables and derived products-Determination of ascorbic acid .Part 1: Reference methods					x
			TCVN 5561:1991	Food products. Qualitative identification of saccharine					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 5517:1991	Food products. Determination of water soluble synthetic organic colouring matters content					x
			TCVN 5496:1991	Fruit and vegetable products. Determination of tin by colorimetric method					x
			TCVN 5487:1991	Fruits, vegetables and derived products. Determination of zinc content					x
			TCVN 5483:1991	Fruit and vegetable products. Determination of titratable acidity					x
			TCVN 5449:1991	Canned food. Preparation of solutions of reagents, dyes, indicators and nutrient mediums for microbiological analysis					x
			TCVN 5368:1991	Fruit and vegetable products. Determination of copper content. Spectrophotometric method					x
			TCVN 5367:1991	Fruits, vegetables and derived products. Determination of arsenic content. Silver diethyldithiocarbamate spectrophotometric method					x
			TCVN 5366:1991	Fruit and vegetable products. Determination of dry matter					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
				content by drying under reduced pressure and of water content by azeotropic distillation					
			TCVN 5247:1990	Canned meat and meat with vegetables. Determination of nitrite and nitrate contents					x
			TCVN 5245:1990	Fruits, vegetables and derived products. Determination of volatile acids content					x
			TCVN 5244:1990	Vegetable products. Determination of chloride content					x
			TCVN 4716:1989	Canned vegetables and fruits. Determination of ethanol content					x
			TCVN 4715:1989	Canned vegetables and fruits. Determination of vitamin C (ascorbic acid) content					x
			TCVN 4714:1989	Canned vegetables and fruits. Determination of benzoic acid content					x
			TCVN 4713:1989	Canned vegetables and fruits. Determination of sorbic acid content					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 4712:1989	Canned vegetables and fruits. Determination of sulfurous anhydride content					x
			TCVN 4622:1988	Powder and sweetened condensed milk - Method of mineralisation of sample for the determination of lead and arsenic contents					x
			TCVN 4594:1988	Canned foods - Determination of total sugar, reducing sugar and starch content					x
			TCVN 4593:1988	Canned foods - Determination of total protein					x
			TCVN 4592:1988	Canned foods - Determination of free and total fat					x
			TCVN 4591:1988	Canned foods - Determination of sodium chloride content					x
			TCVN 4590:1988	Canned foods - Determination of cellulose content					x
			TCVN 4589:1988	Canned foods - Determination of acide content					x
			TCVN 4588:1988	Canned foods - Determination of ash content and alkalinity of ash					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Govern-ment	MARD	MOH	MOST
			TCVN 4587:1988	Canned foods - Determination of mineral foreign matters content					x
			TCVN 4415:1987	Canned foods - Determination of water content					x
			TCVN 4414:1987	Canned foods - Determination of soluble solids content. Refractometric method					x
			TCVN 4413:1987	Canned foods. Preparation of samples for chemical analysis					x
			TCVN 4412:1987	Canned foods - Method for determination of can appearance, tightness and inner surface state					x
			TCVN 4411:1987	Canned foods - Method for determination of net mass and components rate					x
			TCVN 4410:1987	Canned foods. Sensory analysis					x
			TCVN 1981:1988	Canned foods. Determination of tin content by titrimetric method					x
			TCVN 1980:1988	Canned foods. Determination of iron content by photometric method					x

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			TCVN 1979:1988	Canned foods. Determination of zinc content by photometric method					x
			TCVN 1978:1988	Canned foods. Determination of lead content by photometric method					x
			TCVN 1977:1988	Canned foods. Determination of copper content by photometric method					x
			TCVN 1976:1988	Canned foods. Determination of heavy metal contents. General regulations					x
		Standard setting	TCVN 11014:2015	Standard for whole maize (corn) meal					x
			TCVN 4832:2015	General standard for contaminants and toxins in food and feed					x
			QCVN 10:2011:BYT	National technical regulation for edible ice				x	
			QCVN 9:1:2011:BYT	National technical regulation on food grade iodated salt				x	
			QCVN 01:134:2013:BNNPTNT	National technical regulation on grinding facility, milled of paddy and rice			x		

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Policy cluster	Policy sub-cluster	Policy group	Document information						
			Document number	Document content	Issuing authority				
					National Assembly	Government	MARD	MOH	MOST
			QCVN 01:133:2013:BNNPTNT	National technical regulation on Storehouses of paddy			x		
			QCVN 01:132:2013:BNNPTNT	National Technical Regulation on Fresh Vegetable, Fruit and Tea - Conditions for Ensuring Food Safety in Production and Packing			x		
			TCVN ISO 22000:2007	Food safety management systems - Requirements for any organization in the food chain					x
			TCVN 7399:2004	General standard for vegetable protein products (VPP)					x
			TCVN 9738:2013	Tea. Preparation of ground sample of known dry matter content					x
			TCVN 6333:2010	The determination of sugar solution colour at pH 7.0					x
		Safety assurance conditions for imported/exported food							

