

# Food Laws in Korea

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# History of Major Food Laws

- Food Hygiene Law(1962)
- Meat & Poultry Products Processing Law(1962)
- Agricultural/Fisheries Products Quality Control Law(1999)
- Health Functional Food Law(2002)
- Food Safety Basic Law(2008)



# Purpose

## Protect Consumer Health

- By Preventing Health Hazards present in Foods
- By Providing Relevant Information to Consumers

- Food Hygiene Law -



# Purpose

## Ensuring Healthy & Safe Dietary Life

- Outline Government Organizations and Consumers Role and Responsibilities
- Establish Essential Elements of National Food Safety Policies
- Overall Coordination and Enhanced Cooperation among different authorities involved from Farm to Table

- Food Safety Basic Law -



# Food Laws

Main goals;

- Health Protection from
  - Contaminants, Health Hazards in Foods
  - Unapproved/illegal Use of Drugs/Chemicals
  - Adulterated or Misbranded Foods
  - Misleading Information/Advertisement
- Promote Consumer Education & Awareness



# 2008 Food Safety Basic Law

- Highlighted Enhanced Coordination and Cooperation with other Competent Authorities
- Established Responsibilities of governments and Local governments
- Emphasized the International Harmonization with WTO, Codex Standards, OIE, etc.
- Established Food Safety Council to oversee the national food safety issues



# 2008 Food Safety Basic Law

- Established Expert Committees for sound scientific basis and risk assessment
- Introduced a New Scheme for Emergency Response and Traceability
- Promote Public Information and Risk Communication Activities
- Emphasized the importance of Risk Analysis (Risk Assessment, Risk Management, Risk Communication) approaches



# Food Hygiene Law

- Recently fully Revised .. covering ;
  - Basic hygienic requirements for the manufacture process, distribution, and sales of food
  - Standards / specifications for food, food additives, food packaging materials
  - Quality & Safety Standards
  - Regulatory Actions (enforcement, import control, sales prohibition for illegal/adulterated foods, penalties, punishments )



# Food Hygiene Law

Covers ;

- Prohibition of Sales for Hazardous Substances in Foods
- Prohibition of Sales with Fraudulent Health Claims
- Requirements and Standards for Food Labeling, Nutrition Labeling, Country of Origin Labeling etc.
- Traceability



# Food Hygiene Law

Covers ;

- Establish various standards and specifications for Food (Food Code) and Additives(Food Additive Code)
- Mandatory Risk Assessment for health hazards
- Mandatory Safety Assessment Procedures for GMOs
- Food Import Control Activities
- Foodborne Disease Surveillance Activities



# Food Hygiene Law 2009

Newly introduced ;

- Consumers can request for examination/inspection of certain foods or food processing establishments
- Emergency Response and Contingency Plan
- Establishment of Food Safety Information Center



# Health Functional Food Law 2002

Regulates Food Supplements ;

- Health Claims of the Food supplements are evaluated and approved systematically
- Expands its scope to Functional Foods



# Food Law Aims ....

## Consumer Safety First

- To protect the Health of Consumers
- To ensure Fair Practices in International Food Trade
- Regulations and activities are in line with International Standards and approaches such as Risk Analysis approach



# Risk Analysis

- The principles of risk analysis are applied to all activities of Food Safety
- Risk Assessment, Risk management, and Risk Communication Approaches
- Should include clear, interactive, documented communication among risk assessors and risk managers, and other interested parties
  - Korea Food and Drug Administration (KFDA) –

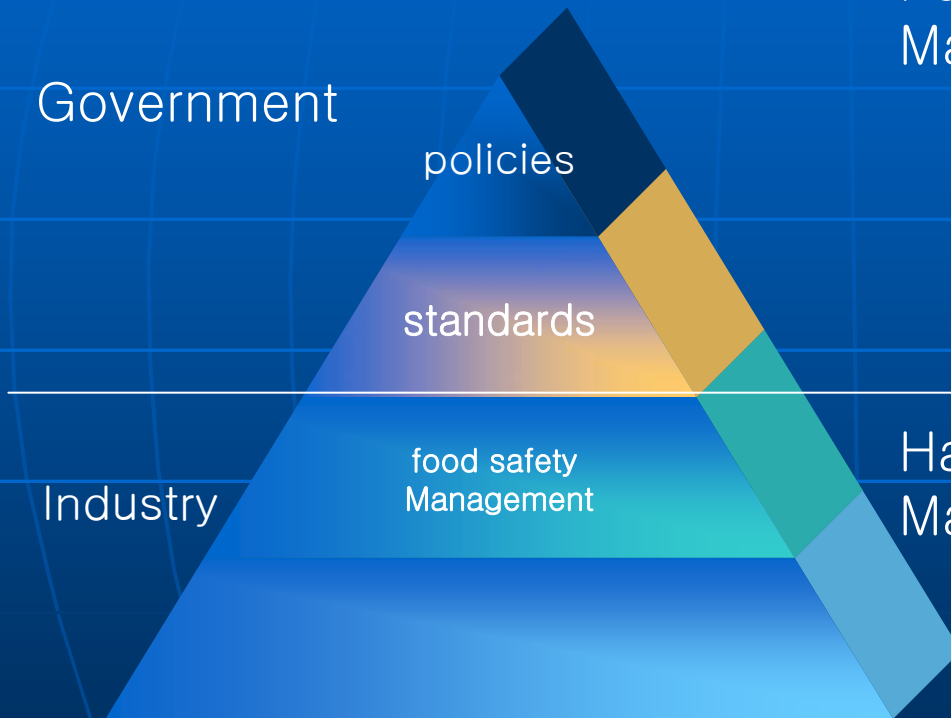


# Risk Analysis

- Should be applied in consistent, open, transparent, and documented form
- Should follow a structured approach linking three components (risk assessment, risk management, and risk communication)
- Interaction between risk managers and risk assessors is essential for practical application



# FOOD SAFETY MANAGEMENT



Food Safety Control/Risk Management:

- high level, generic
- Policy based guidance
- specific standards, criteria

Hazard Control/Food Chain Management:

Local, specific management at supply chain level

(ICMSF, 2004)

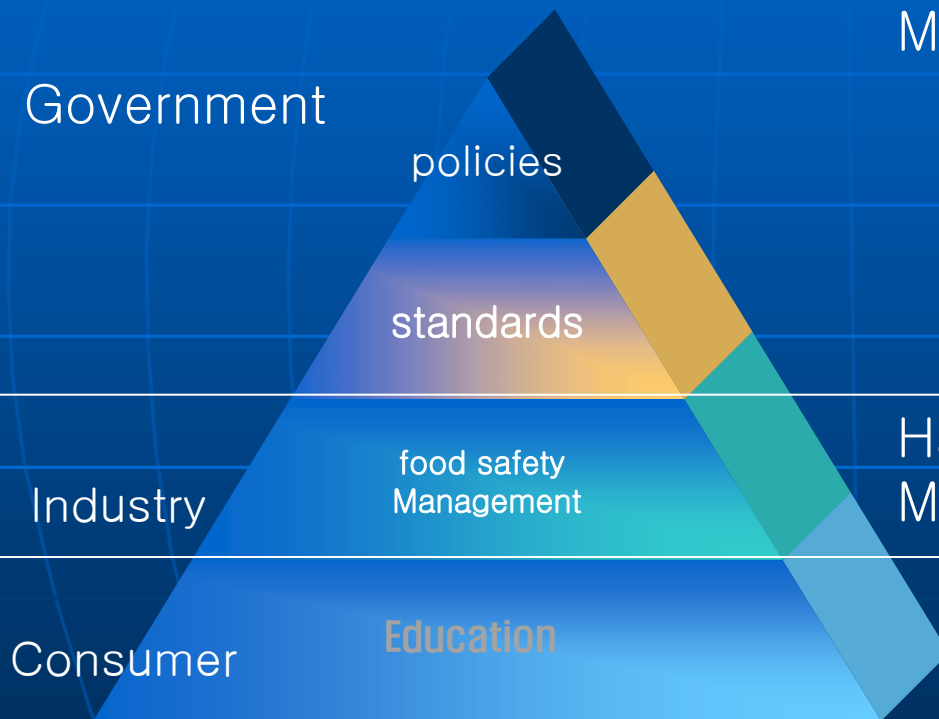


# FOOD SAFETY MANAGEMENT

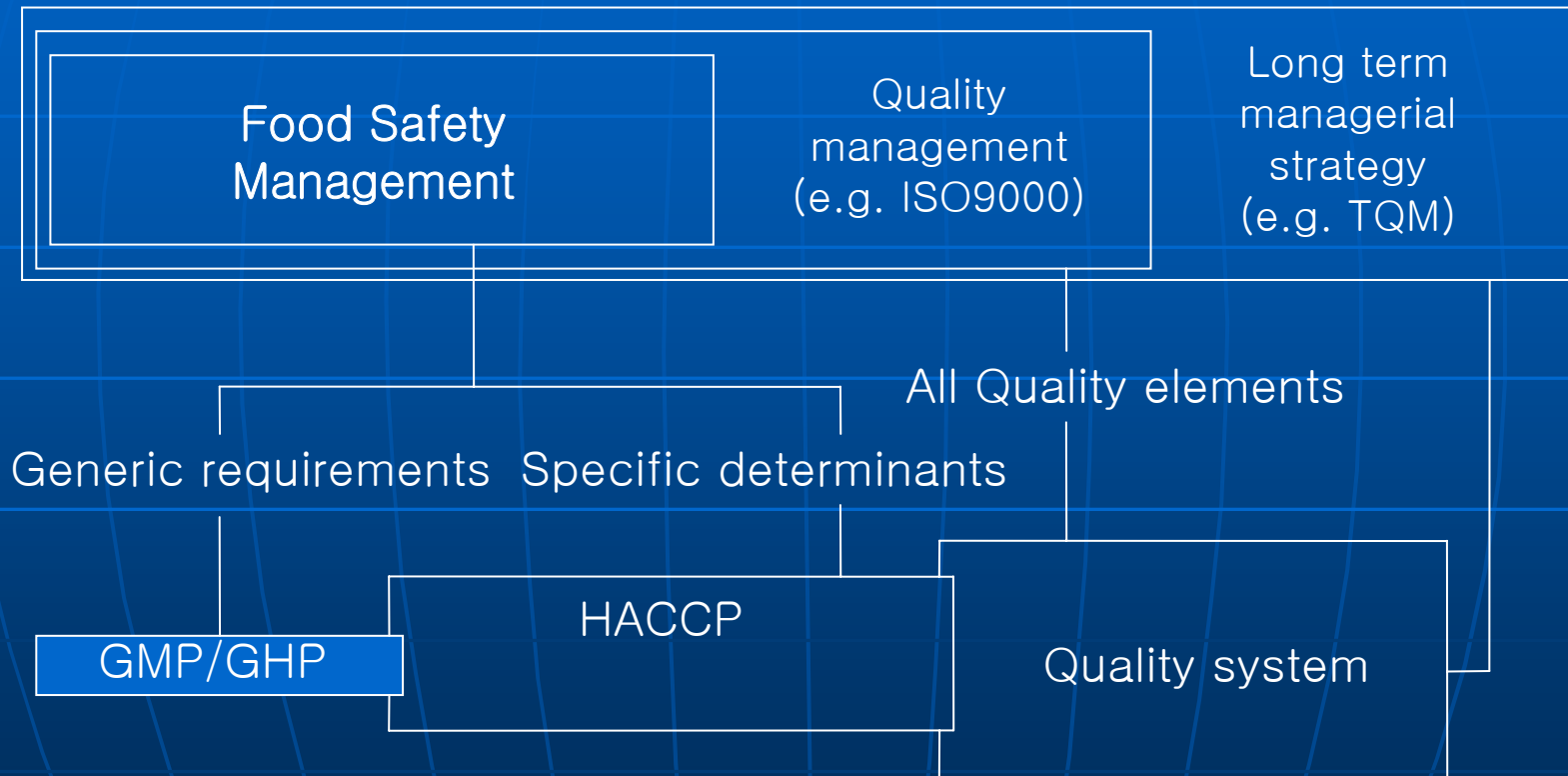
Food Safety Control/Risk Management:

- high level, generic
- Policy based guidance
- specific standards, criteria

Hazard Control/Food Chain Management: local, specific



# Management of Food Safety



ILSI-Europe. 1998



# GMP (우수제조관행)

- Personnel (관리자,사원)
- Facility, Building (시설, 건물)
- Equipment (기기)
- Processing (공정)
- Sanitation (위생)
- Defect level, Recall



# Traceability

- Currently not mandatory requirement yet
  - Interested parties can register at the government traceability system
- Newly adopted approaches are currently developed to Identify the origin and sources of the food by combining document records, tracking numbers, Bar Codes, RFID chips to enhance traceability and public confidence



# Automatic Sales Blocking System

- Voluntary Program is currently being developed to introduce and promote immediate withdrawal of hazardous/adulterated foods,
- Using the Bar Codes of the product, internet and government testing results are to be connected to the Sales Point of certain food sales establishments



# Transparency

- The consumer confidence is an essential outcome of a successful food policy.
- Transparency of legislation and effective public consultation are essential elements of building public confidence



# Summary

1. Korean food safety regulations have been improved since first legislation in 1962.
2. Health Functional Food Law introduced in 2002 is unique.
3. Korean government has made efforts to restructure the public confidence.
4. International cooperation on food safety issues is essential for global harmonization.

