

## Taiwan launches special food inspection project

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### To strengthen the hygiene management of food manufacturers



Baked goods become the choice of meals and snacks for the public with its highly diversified options and the nature of easy to pack.

If high-risk raw materials are used such as food additives and liquid eggs, they may affect the health of the general public if these raw materials are not properly managed or stored.

To strengthen the hygiene management of food manufacturers, the Food and Drug Administration at Taiwan will launch the "2020 Special Inspection Project of Food Manufacturing by Small-sized Bakery in the Form of Full-Stream-of-Service-and-Production (Front Shop, Back Factory model)" with the local health bureaus perform random inspection of bakeries within their jurisdiction.

The focus of the inspection includes food industry login, the implementation of Good Hygiene Practice for Food (GHP), product liability insurance, warehouse management and the product traceability and management of raw materials.

Foods that are not baked at high temperatures, ready-to-eat baked goods which include "lettuce" and "salad," and cakes and breads with fillings sold at room temperature will be inspected.

Any food manufacturer who violates the "Act Governing Food Safety and Sanitation" is liable to punishment according to the relevant regulations and laws handled by the local health bureau to uphold the food safety of the general public.