

Shanghai to be a model city in food safety

18 August 2017 | News

Shanghai is working towards becoming a national food safety model city. A self-evaluation is to be submitted to the Food Safety Commission of the State Council early next year in terms of fulfilling 90 requirements made up from international food safety standards.



Food surveillance systems have been installed at over 170 food businesses.

Shanghai is working towards becoming a national food safety model city. A self-evaluation is to be submitted to the Food Safety Commission of the State Council early next year in terms of fulfilling 90 requirements made up from international food safety standards.

Most of the requirements have been met, according to Shanghai Food and Drug Administration.

Over the first half of the year, food intake rate is 0.19 per 100,000 capita, which is lower than the five per 100,000 capita requirement.

Food safety pass rate is 97.3 percent, higher than the 97 percent demand, according to the administration's report. Putting unlicensed food businesses on record is one reason for food safety improvements.

New technology is also why food safety has improved. Food surveillance systems have been installed at over 170 food businesses.

Two leading food-ordering websites report to the administration about food safety problems from their customers' reviews online.

Researchers are working on updating the system to monitor whether food operators are wearing masks, headgears and being sanitized.

A new reward system for customer reports has also seemed effective for finding unlicensed vendors.