



CHILE:

On the western coast of South America (4.200 km long and 152 km wide on average)
Inhabitants: 17.094.275
Urban: 86.6%
Life expectancy at birth (y): 75.5 M / 81.5 F
Electricity: 99.5 %
Tap water: 98.1 %
Sewerage: 82.8 %
Literacy: 95.8 %

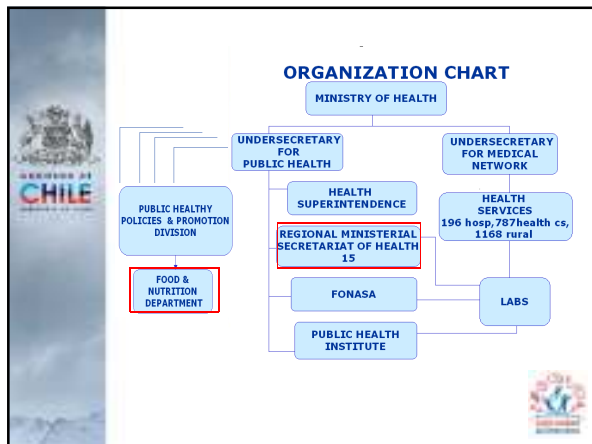
ORGANIZATION AND SYSTEMS RELATED TO FOOD CONTROL AND INSPECTION

The Ministry of Health is the national sanitary authority in charge of sanitary administration and control on food products for domestic use (imported food and local production).

Two other major regulatory bodies are in charge of the food sanitary administration regarding international trade agreements on food products for export. The Agricultural and Livestock Service (SAG), depending on the Ministry of Agriculture; and the National Fisheries Service (SERNAPESCA), depending on the Ministry of Economy.

MINISTRY OF HEALTH

The mission of Ministry of Health (MINSAL) is to contribute to elevate the level of the population's health; to develop the systems of health harmoniously, centered in people; to strengthen the control of the factors that can affect the health and to reinforce the administration of the national network. All this to collect opportunely needs of the people, families and communities, with the obligation of to render accounts to the citizenship and to promote the participation of the same ones in the exercise of their rights and their duties.



MINISTRY OF HEALTH

Food Safety Area:

MINSAL is responsible of protecting consumers health, promoting healthful nutritional habits and it has legal attributes in reducing all kind of contaminants in foods, assuring the safety and quality of them. To comply with this role, the Ministry takes permanent sanitary control and inspection measures appropriately at each stage of the food chain.

MINSAL carries out a range of work to make sure that food is safe to eat. Some activities to achieve these goal are:

From the central level:

- Developing, updating and harmonizing the food regulation, according current requirements and international guidance.
- Coordinating policies in food sanitation, according to strategies indicated in the Public Health National Plan.



From regional level, through regional offices (SEREMI).

- Food establishment authorization
- Sanitary inspection on Food establishments
- Control and surveillance of food
- Meat and poultry inspection
- Control of Food Imports
- Monitoring, Investigation and control of food poisoning
- Control of labeling
- Monitoring and controlling poisonings by Red Tide.



GENERAL CONDITION OF FOOD CONTROL AND INSPECTION

- **The Sanitary Code** is the main official regulatory document on sanitary matters, assigning responsibilities and authority to the different regulatory bodies, and constitutes the basis for the more specific regulations.
- **The Food Sanitary Regulation** is the document that regulates all those matters concerning manipulation, storage and manufacture of food products. It also specifies the minimal nutritional qualities, and the maximum levels permitted of chemical and biological residues.



This regulation applies to imported food products and local production, and is executed by the Regional Health Secretariats (SEREMI) through their inspecting and analytical divisions.

The Public Health Institute (ISP) is the appointed reference laboratory for the analytical laboratories of the public health system.

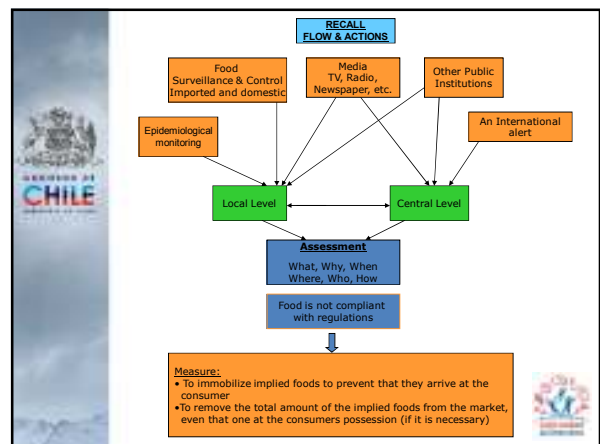
The monitoring programs are mainly directed to the most sensitive issues, according to the specific needs of the different regions.

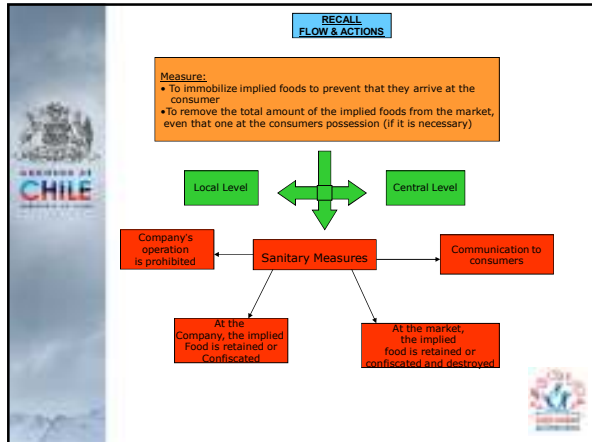
SANITARY CODE
TITLE III
ABOUT SANCTIONS AND SANITARY MEASURES

Article 178 (169).: The authority, as sanitary measure, will be able to order in justified cases the closing, prohibition of operation of houses, premises or establishments, paralyzation of tasks, seizure, destruction and denature of products.

FOOD SANITARY REGULATION
TITLE II
FOODS
General provisions

Article 102.- The manufacture, import, possession, distribution, marketing or transfer for any reason of foods that are altered, contaminated, adulterated and falsified is prohibited.





Minsal prohíbe manufacture and sale to any kind of foods "ADN"

•Hotline

- ❖ In spite of sanitary regulation does not consider any indications about how to develop a Recall, regulation frame is strong enough to give us support on different sanitary measures to avoid consumer exposition.
- ❖ The following points must be our challenge the next coming years:
 - Plants are not maintaining enough time the records or documents or they are not sufficient
 - Communication between stakeholders and sanitary authority must be more fluently
 - Stakeholders are understanding that their own recall procedures are an important part of pre requirement programs
 - Information about food incidents may not be clear for consumers
 - Exist a delay to close food events and make the final evaluation.

THANK YOU

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