

Strategies in Food Safety in Thailand: *Case study*

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Dr.Panadda Silva
Director, Test kit Center

Thailand Kitchen of The World

(MOPH) World

Imported
Food

Local Consumption

(MOA)

Imported
Raw Material

Local production

Exported

Local Manufacturers/SME

(MOPH)

- Custom
- Food Inspection

- Custom
- Buyer Regulation
- Food Inspection

Food Safety Program

☞ International Level
- INFOSAN

☞ National Level
- FDA
- DMSc
- MOA
- Country Focal Point
(Food safety operating Center)

Promotion/Preventive

Consumer Protection Philosophy :
Ultimate goal is No work for CPA

Effective strategies :
Local government /
Organizations
(including schools, temples,
Markets, suppliers ets.)
And consumers

Most of the activities need a laboratory results to justify

Disadvantages of Laboratories

- **Costly**
- **Times**
- **personnel / professional / expert**
- **accommodation / facilities**
- **accessibility**

Solution.....Test kits

Challenges

- Suitable tools (according to the need, suitable , easy to use and cheap
- Can be used by inexperienced personnel/ local communities
- Acceptable by stakeholders (FDA, CPA, Local governments, consumers and distributors)
- Local government support
- Migration of vendors / sellers

***Strength to overcome
the challenges***





Regional centers (14)

- closed relationship with local government
- Expertise



New local governments

- have their own budgets
- covered the whole country

Regional Medical Sciences Centers

THAILAND
Political Map



Center 10 (Chiang Mai)

Center 13 (Chiang Rai)

Center 2 (Udon Thani)

Center 6 (Khon Kaen)

Center 9 (Phitsanulok)

Center 7 (Ubon Ratchathani)

Center 8 (Nakhon Sawan)

Center 5 (Nakhon Ratchasima)

Center 3 (Chonburi)

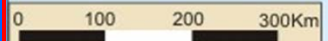
Center 4 (Samut Songkhram)

Center 11 (Surat Thani)

Center 14 (Phuket)

Center 12 (Songkhla)

Center 1 (Trang)



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- - - International Boundary
- - - Province(tinh) Boundary
- National Capital



Private sector

- Existing / business**
- Other products roots**



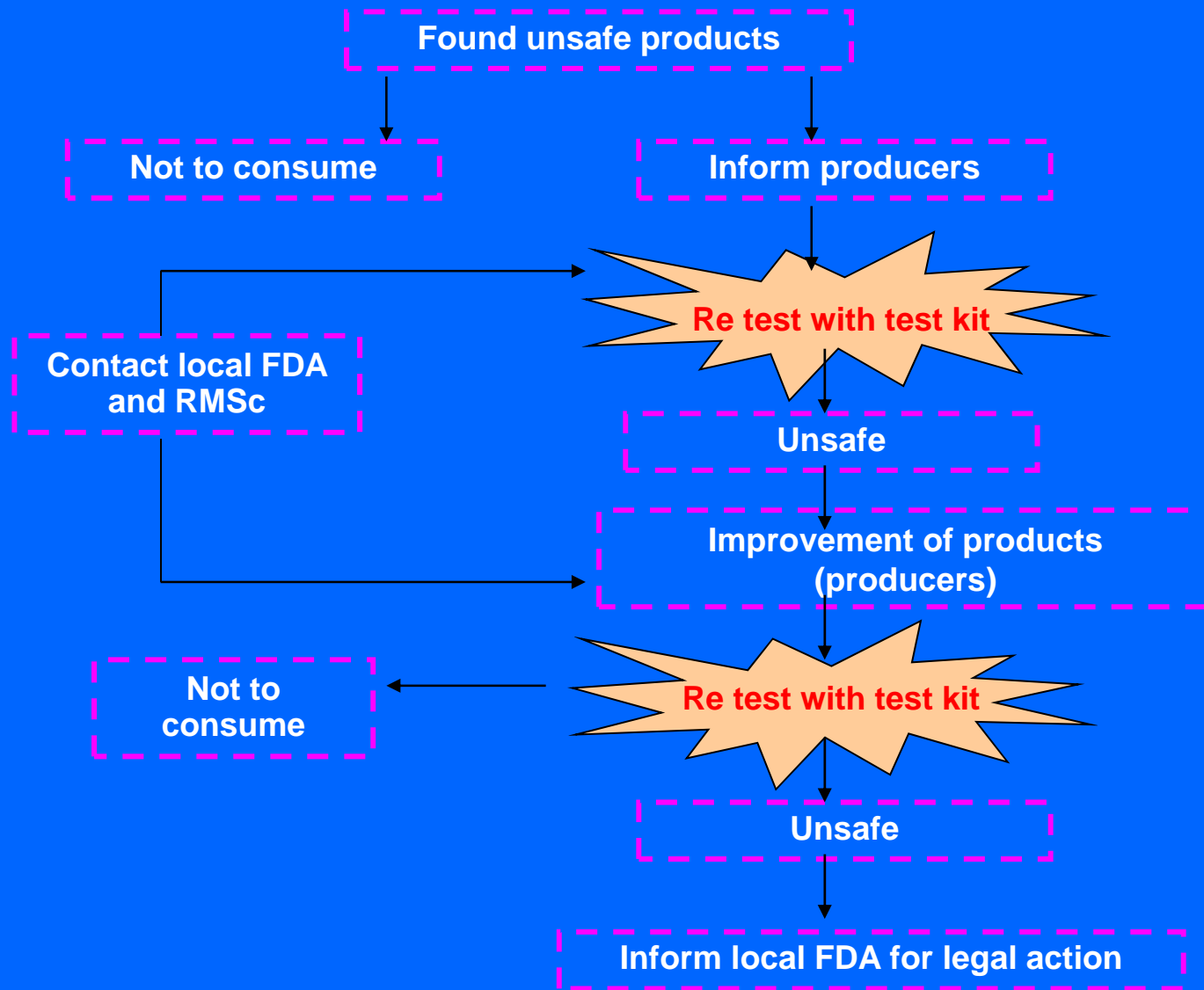
Awareness of consumers

DMSc

- Research
- Transfer of technology
- Distribute
- Create awareness
- Technology support

RMSc
Local partners
Implement
Yearly evaluate and award

Flowchart of test kit



- Next goal** : - Useful for other countries in the region and Neighboring countries
- Through WHO or ASEAN

Food Test Kit

1. MJPK Test Kit screen pesticide residues in vegetable and fruits
2. TLC MedSci Pest Kit (Thin Layer Chromatography Pesticide Kit)
3. MedSci Pest Kit (Screening 4 groups)
4. Test kit for borax in food
5. Test kit for Formalin in Food



Food Test Kit

6. Test kit for cleanliness of Food-Contact Articles and Hands
7. Test kit for Sodium Hydrosulfite in Food
8. Test kit for Coliform in Water and Ice
9. Test Kit for Detection of Coliform in Food
10. Test Kit for Bacterial Count in Food
11. Test kit for Salicylic acid (antifungal agent) in Food



Food Test Kit

- 12. Test kit for in drink water Hardness
- 13. Test kit for iodine Quantity in Iodated Table salt
- 14. Test kit for Synthetic Dye (Dye-Prohibited Food)
- 15. Test kit for Free Mineral Acid in Vinegar (Fake Vinegar)
- 16. Test kit for Acetic Acid Quantity in vinegar
- 17. Test kit for Determination of Drug Residues in Milk and Milk Products



Food Test Kit

18. Test kit for Determination of Drug Residues in Meat
19. Test kit for Hypochlorite in Food (Bleaching-Chlorine group)
20. Test kit for Peroxide Value of Cooking Oil (Rancidity)
21. Test kit for Acid Value of Cooking Oil
22. Test kit for Sulfiting Agents in Food
23. Test kit for Yeast and Mold in Food and Beverage
24. Test kit for Lead in Ceramic wares
25. Test kit for Total Polar Compounds in Repeatedly Used Cooking Oil
25. Test kit for Tetrodotoxin



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Thank you ...