

(Unofficial)

Notification of the Ministry of Public Health

(No. 193) B.E. 2543 (2000)

Re: Production Processes, Production Equipments, and Foods Storages.

It deems appropriate to have food quality assurance measures prescribed for food standards and consumer protection for food safety.

By the virtue of provisions of Section 5 and 6 (7) of the Food Act B.E. 2522 (1979), in which contain provisions in relation to the restriction of Rights and Liberties of the Persons, in respect of which Section 29 and in conjunction with Section 35, Section 48 and Section 50 of the Constitution of the Kingdom of Thailand so permit by virtue of provisions of law; the Minister of Public Health hereby issues the notification as follows:

Clause 1. The following foods are required to be prescribed to production processes, production equipments, and foods storages.

1. Infant Foods and Follow-up Formula Food for Infant and Young Children.
2. Supplementary Foods for Infant and Young Children.
3. Modified Milk for Infants and Follow-up Formula Modified Milk for Infants and Young Children.
4. Ice.
5. Drinking Water in Sealed Containers.
6. Beverages in Sealed Containers.
7. Foods in Sealed Containers.
8. Cow' s Milk.
9. Cultured Milk.
10. Ice Cream.
11. Flavoured Milk.
12. Other Milk Products.
13. Food Additives.
14. Food Colours.
15. Food Enhancers.
16. Sodium Cyclamate and Food containing Sodium Cyclamate.
17. Weight-control Foods.

18. Tea.
19. Coffee.
20. Fish Sauce.
21. Remaining Solution from Mono Sodiumglutamate Production.
22. Natural Mineral Water.
23. Vinegar.
24. Fat and Oil.
25. Peanut Oil.
26. Cream.
27. Butter Oil.
28. Butter.
29. Cheese.
30. Ghee.
31. Margarine.
32. Semi-processed Foods.
33. Some Particular Kinds of Sauces.
34. Palm Oil.
35. Coconut Oil.
36. Electrolyte Drinks.
37. Soybean Milk in Sealed Containers. (Except manufacturers which are not recognised as factory conforming to the Factory Laws.)
38. Chocolates.
39. Jam, Jelly, and Marmalade in Sealed Containers.
40. Special Purposed Foods.
41. Alkaline-preserved Eggs.
42. Royal Jelly and Royal Jelly Products.
43. Food Seasonings derived from the Hydrolysis or Fermentation of Soybean Protein.
44. Honey. (Except manufacturers which are not recognised as factory conforming to Factory Laws.)
45. Fortified Rice with Vitamins.
46. Husked Rice Flour.
47. Brine for Cooking.

48. Sauces in Sealed Containers.
49. Bread.
50. Chewing Gum and Candy.
51. Processed Gelatin and Jelly Desserts.
52. Foods Packed Together with Material Intended for Qualities Control Purpose.
53. Garlic Products.
54. Some Meat Products.
55. Flavouring Agents.
56. Foods containing Aloe Vera.
57. Frozen Foods.

Clause 2. The food producers for sale, as stipulated in Clause 1, are prescribed in the production processes, production equipments, and foods storages to follow the attachments in this notification.

Clause 3. Importers of food for sale, as stipulated in Clause 1, are required to hold certificates of production processes, production equipments, and foods storages not inferior to criteria as prescribed in the attachment in this notification.

Clause 4. Food Manufacturing License, Food Registration, Food Labelling holders, as stipulated in Clause 1, prior to this notification but not follow to Clause 2 or Clause 3, shall be improved or amended to follow this notification within two years as from the come into force date of this notification.

Clause 5. This notification shall come into force after 180 days as from the day following date of its publication in the Government Gazette.

Notified on 19th September 2000.

Signed Korn Thupparungsri
(Mr. Korn Thupparungsri)
Minister of Public Health

(Published in the Government Gazette Vol. 118, Special Part 6 Ngor, dated on 24th January 2001)

Note: This English version of the notification is translated to meet the need of the non-Thai speaking people. In case of any discrepancy between the Thai original and the English translation, the former will take priority.

Attachment to the notification of Ministry of Public Health (No. 193) B.E. 2543 (2000).

Re: Production Processes, Production Equipments, and Foods Storages to follow to good manufacturing practice criteria on food hygiene.

Production processes, production equipments, and foods storages shall be prescribed and considered to the followings:

No.	Items	Descriptions
1.	Location and manufacturing buildings	<p>1.1 Location and surrounding of food manufacturing buildings shall locate in area which may not cause the food easily to be contaminated by:</p> <p>1.1.1 Buildings location and surrounding shall be clean and no accumulation of non-use materials or garbage which may hatch animals and insects including to pathogenic micro-organisms.</p> <p>1.1.2 Locate away from heavy dust area.</p> <p>1.1.3 Not to locate near repugnant area.</p> <p>1.1.4 Not to locate in dirty or flooded area and well drained pipeline connect to public sewage pipeline. In case where food production buildings are located in unsuitable area or not conform to phrases 1.1.1 - 1.1.4, there must be effective measures in protection and elimination of insects and infection carriers, dust and other causes of contaminations as well.</p> <p>1.2 Production buildings shall be in suitable size, which are well designed for easy maintenance, cleaning, and convenient to work by:</p> <p>1.2.1 Floor, wall, and ceiling of production buildings shall be constructed by plain and durable materials, clean and repair to good condition at all time.</p> <p>1.2.2 Production area shall be isolated from residential area.</p> <p>1.2.3 Preventive measures to prevent animals and</p>

insects to pass into production area.

1.2.4 Enough and isolated area to locate tools and production equipments for each line of production in order to prevent contaminants to the produced food.

1.2.5 No non-use or irrelevant materials for production in production areas.

1.2.6 Enough lightings and ventilations suitable for work in the production area.

2. Tools, machineries and production equipments.

2.1 Production vessels or equipments, which contact to food, shall be made of non react-to-food materials and cause no hazard to consumers.

2.2 Contact surface of tables used in production shall be made of non rusting materials, easy to clean, non react-to-food and cause no hazard to consumer' s health. Furthermore, it has to have enough tables with suitable height.

2.3 The whole tools, machineries, and equipments are suitably well designed, by taking into account of contaminants prevention, and easy for cleaning, including their surrounding area.

2.4 Number of tools, machineries, and equipments must be adequate for works.

3. Control of production process.

3.1 Every steps of raw materials and production ingredients acceptance, transference, preparation, production, packaging, restoration and transportation shall be controlled in good sanitation.

3.1.1 Selection of production ingredients and raw materials shall be clean, good quality suitable for production to consume. Rinse and clean, when necessary, to eliminate dirt or contaminants on raw materials and restore under prevention of contamination with least deterioration and effectively rotational use of

raw material and food ingredient stocks.

3.1.2 Vessels for packaging and transportation, and ingredients in food production shall be suitable and non-contaminate to food during production.

3.1.3 Ice and steam utilized in production process which may contact to food shall follow to the notification of the Ministry of Public Health, Re: Ice and Drinking Water and their sanitary utilization.

3.1.4 Water to be used in food production process shall be clean water and quality to follow to the notification of the Ministry of Public Health, Re: Drinking water and their sanitary utilization.

3.1.5 Production, storage, transferation, and transportation of food products shall be able to prevent contamination and deterioration of food, and also the containers.

3.1.6 The production process control shall be under appropriate conditions.

3.2 Records and reports at least to the followings:

3.2.1 Products analysis reports.

3.2.2 Types and quantities of production and production date shall be recorded and kept for at least two years.

4. Sanitation.

4.1 Water to be used in the factory shall be clean and treated to requirement, if necessary.

4.2 Provide enough number of toilets and sinks in front of rest rooms shall be suitably proportional to numbers of workers and in healthy conditions. Sinks for hand washing shall be fully equipped. Toilets shall be isolated from production area or not directly exposed to the production area.

4.3 Provide enough numbers of hand washing sinks and

are fully equipped in the production area.

4.4 Provide appropriate preventive methods and elimination of animals and insects in production area.

4.5 Provide enough trash cans with lids and proper trash elimination system.

4.6 Provide proper and effective sewage and dirt gutter which will not cause contamination back to food production process.

5. Cleaning and maintenances.

5.1 Production buildings shall be clean and kept clean at all time.

5.2 Cleaning, maintaining, and keeping tools, machineries, and production equipments clean both before and after production. Micro-organisms deposition or contamination on machinery parts shall be clean by proper method.

5.3 Contact surface area of machineries and production equipments shall be frequently clean.

5.4 Tools, machineries, and production equipments shall be inspected and maintained for efficiently usage.

5.5 Chemical agents for washing or chemicals for production shall be used under safe conditions and isolately kept for safety.

6. Personnel and hygiene workers.

6.1 Workers in production area shall not be infected from contagious disease or repugnant disease as prescribed in the Ministerial Laws, or lacerated which may cause contamination to the products.

6.2 During production process, all workers which have direct contact to food, ingredients, or any surface which may have contact to food must to follow:

6.2.1 Wear clean and proper clothes for work. In case of wearing overcoat also shall be clean.

6.2.2 Washing hands every time both before work

and after contamination.

6.2.3 Using clean and good condition gloves, which are made of non soluble material to contaminate to food and impermissible to liquid, for grassing or contacting food. In case which gloves are not required, the workers shall clean their hands, nails, or arms.

6.2.4 Workers shall not wear ornaments in work and keep their hands and nails healthy and clean at all time.

6.2.5 Wear hats or head cover or net.

6.3 Provide training to workers about general hygiene and general knowledge of appropriated food production.

6.4 Personnel not relevant to production shall follow to 6.1 - 6.2 when in production area.

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