

(Unofficial translation)

Notification from the Ministry of Public Health

(NO 342) B.E. 2012

RE: Manufacturing Procedures, Production Equipment and Appliance, and Food Storage of Pre-packaged Processed Foods

In order to encourage consumption of clean and safe foods, it is necessary to enforce quality control of processed foods to reduce physical, chemical and biological contamination and increase standards for the manufacturing procedures of processed foods to prepare for Thailand's integration into the ASEAN Economic Community.

By virtue of the provision of Section 5, 6(7) of the Food Act B.E. 2522 (1979), which restricts personal rights and liberties of the public in conjunction with Sections 29, 33, 41, 43, and 45 of the Constitution of the Kingdom of Thailand, the Minister of Public Health, advised by the Food Committee, issues the notification as follows:

Clause 1: "Pre-packaged Processed Foods" are defined as foods that have passed through processing procedures such as trimming, roasting, drying, fermenting, or foods that have passed through processing procedures resulting in characteristic changes or foods which have passed through manufacturing processes and been packed into pre-packaged containers for sale to the consumer excluding specific controlled foods, standardized foods, and foods that require specific labeling as enforced by the Ministry of Public Health (MOPH) "Production Processes, Production Equipment, and Food Storage."

Clause 2: Pre-packaged processed food products shall be designated for manufacturing procedures, production equipment and appliance, and food storage.

Clause 3: Manufacturers of food products as stipulated in Clause 2 shall comply with manufacturing procedures, production and appliance, and food storage of processed foods, and pre-packaged processed food products based on the minimum requirements as designated in attachment 1 of this notification.

Inspection of food mentioned above should be followed as required according to the evaluation criteria as described in attachment 2 and 3 of this notification.

Clause 4: Importers of food products as stipulated in Clause 2 shall provide certificates of guarantee of standards for manufacturing procedures, production equipment and appliance, and food storage of processed food products and foodstuff not inferior to criteria as prescribed in attachment 1 of this notification.

Clause 5: Holders of a Food Manufacturing License, Manufacturing Number, or Food Import License who have been given permission to import food products as stipulated in Clause 2 prior to this notification become effective and do not comply with provisions as stated in Clause 3 and 4, shall improve and change their current practices to comply with the new standards as outlined by this notification within three years following the date of this notification is enforced.

Clause 6: This notification shall not apply to pre-packaged food products as stipulated in clause 2 in the case that the producer or manufacturer sells directly to the consumer.

Clause 7: This notification will be enforced when exceed 180 days from the day following its announcement of it by the Government Gazette.

Notified on 17th April B.E. 2555 (2012)

WittayaBuranasiri

(Mr. WittayaBuranasiri)

Minister of Public Health

(Published in Government Gazette Vol. 129 Special part 78 NGOR, dated 10th March B.E. 2555 (2012).)

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

Attachment 1 of the notification of Ministry of Public Health (No. 342) B.E. 2555 (2012).

Re: Manufacturing Procedures, Production Equipment and Appliance, and Food Storage of Pre-packaged Processed Foods

Item	Heading	Content
1	Location and production buildings	<p>1.1 Food manufacturing buildings and surrounding areas shall not be located where there is risk for contamination of food products being manufactured, by abiding by the following:</p> <p>1.1.1 Buildings and their surrounding locations shall be clean and free from accumulated, unused materials, including those which may attract animals, insects, and/or pathogenic microorganisms.</p> <p>1.1.2 Buildings shall be located away from areas that are exposed to high amounts of dust.</p> <p>1.1.3 Buildings shall not be located near any repugnant areas.</p> <p>1.1.4 Buildings shall not be located in dirty or flooded areas and shall have a well-drained pipeline connected to public sewage pipelines. In the case that food production buildings are located in unsuitable areas and do not adhere to phrases 1.1.1-1.1.4, there shall be standard measures in place to protect food products from, and eliminate insects and other carriers of infection and dust, as well as other sources of contamination.</p> <p>1.2 The production building and surrounding area shall be clean and maintain in good sanitation.</p> <p>1.2.1 Buildings and production areas shall maintain in good sanitation by eliminating all unused or irrelevant materials from production areas.</p> <p>1.2.2 Production areas shall be isolated from residential areas.</p> <p>1.2.3 All production areas shall have adequate lighting and ventilation for employees to be able to work to their highest potential.</p> <p>1.2.4 Internal pipeline shall be provided to remove all waste water from manufacturing processes to the public sewage system.</p>

Item	Heading	Content
		1.2.5 Protective measures shall be provided ensuring that no animals or insects pass through the production area or come in contact with food products
2	Tools, machinery and production equipment	<p>2.1 Tools and equipment shall be appropriately designed, considering contamination may occurred and ease and thoroughness all over of cleaning for equipment, tools and install area.</p> <p>2.2 Production vessels or equipment which come into contact with food shall be made of non-hazardous materials, cause no harm to consumers and be easy to clean.</p> <p>2.3 Tables and surfaces used during food production shall be made of non-rusting materials, be easy to clean, not react with food products and not be harmful to consumers' health. Specifically, the production area should have tables and surfaces of suitable height for ease of cleaning, to perform measures to protect food products from, and for removing contaminants.</p>
3	Control of production process	<p>3.1 Ingredients and raw materials used in production shall be clean, of good quality, and suitable for human consumption. Wash and rinse raw materials when necessary to remove dirt and contaminants. Store raw materials in a suitable environment to reduce spoilage and deterioration, and rotate raw food materials that are on stock to reduce chances of using expired ingredients. If food additives will be used, it is necessary to follow the notification from the Ministry of Public Health, Re: Food Additives.</p> <p>3.2 Every step involving raw materials and production ingredients including receiving, transferring, preparation, production, packaging, and transportation shall be controlled in good sanitation.</p> <p>3.3 Vessels for packaging and transportation of ingredients in food production shall be suitable and shall not contaminate food products.</p> <p>3.4 Water to be used in food production and processing shall be clean and of good quality as defined by the Ministry of Public Health, Re: Drinking Water and its Sanitary Utilization.</p> <p>3.5 Ice and steam utilized in food processing which may come in contact with food and/or be incorporated into</p>

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		<p>food products shall be complied with the notification from the Ministry of Public Health, Re: Ice and Drinking Water and their Sanitary Utilization.</p> <p>3.6 Production, storage, transfer, and transportation methods of food products shall protect food products from contamination and deterioration.</p>
4	Sanitation	<p>4.1 Any water used in the factory shall be clean and treated according to government standards.</p> <p>4.2 Adequate amounts of lidded trash cans and proper trash elimination systems for all types of trash must be available.</p> <p>4.3 There must be an adequate number of toilets and sinks proportional to the number of workers, and these facilities must be maintained in sanitary conditions. It should be regularly ensured that all sinks and toilets are in proper working order. Sinks for hand washing shall be fully equipped. Toilets shall be isolated from production areas and should not be directly exposed to production areas.</p> <p>4.4 Adequate amounts of fully equipped hand washing sinks in the production area must be provided.</p> <p>4.5 Proper and effective sewage systems for waste water well as dirt gutters for waste material which will not contaminate any part of the food production process or food products, must be instated.</p>
5	Cleaning and maintenance	<p>5.1 Production buildings shall be clean and maintained at all times.</p> <p>5.2 Tools, machinery and production equipment shall be inspected and maintained for efficient use at all times.</p> <p>5.3 Chemical agents for washing and/or chemicals for production shall be stored and used under safe conditions and be isolated from production areas. Additionally, they must all have clear, correct labeling.</p>
6	Personnel and employee hygiene	<p>6.1 Workers and personnel in production areas shall not be infected with any communicable or contagious disease as prescribed in the Ministerial regulation, or have any wound which may contaminate equipment or food products.</p> <p>6.2 During production processing, all workers and personnel who may have direct contact to food, ingredients,</p>

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		<p>or any surface which may have contact with food shall adhere to the following:</p> <p>6.2.1 Wear clean and proper clothes, suitable for work. If a coat is worn, it shall also be clean.</p> <p>6.2.2 Wear appropriate shoes for the production facility, for example have shoes specifically to be worn in the production facility, or place shoes in sanitizing chemical before entering the production facility to prevent contaminants from entering the facility.</p> <p>6.2.3 Shall not wear jewelry while working and keep their hands and nails healthy and clean at all times.</p> <p>6.2.4 Shall keep clean nails and wash their hands and nails before work and after any kind of contamination.</p> <p>6.2.5 Shall wear a hat, head covering, or hairnet at all times in the production facility.</p> <p>6.3 All workers and personnel shall be warned against and prevented from expressing inappropriate behavior in the production facility. Such behavior includes smoking and spitting.</p> <p>6.4 All workers and personnel not involved with food production shall adhere to phrases 6.1 – 6.2 when in the production facility.</p>