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「食品安全資訊」網頁
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市政署食品安全資訊



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食品安全資訊

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Food Safety Standards

The production and operation of food, as well as the use of food additives and food-related products in the processes thereof, are required to comply with the food safety standards, which include:

- Limits of pathogenic microorganisms, pesticide residues, veterinary drug residues, heavy metals, radioactive substances, and other substances harmful to human health contained in food;
- Types, applications and dosages of food additives;
- Requirements concerning nutrient ingredients in food intended for infants and young children, and other specific groups of people;
- Hygiene requirements for the production and operation of food;
- Quality requirements related to food safety.

The food safety standards are prescribed in supplementary administrative regulations and are legally binding.

Food Safety Standards Categories of Macao came into effect

Food Additives



- Food additives in foodstuffs

Prohibited Substances in Food



- Prohibited Substances for Use in Food

Residues in Food



- Pesticide Residues
- Veterinary Drug Residues

Microorganisms in Food



- Pathogenic Microorganisms in Powdered Infant Formulae
- Pathogenic Microorganisms in Milk Products

Contaminants and Toxins in Food



- Radionuclides
- Mycotoxins
- Heavy Metal Contaminants

Nutritional Composition of Food Products



- Infant Formula



市政署
INSTITUTO PARA OS
ASSUNTOS MUNICIPAIS

Law No. 5/2013

Food Safety Law

Effective as of 20 October 2013



“Food Safety Law” regulates food safety supervision and management, precautionary, control and contingency measures against food safety risks, and the mechanism for handling food safety incidents to safeguard the health and safety of the public.



Scope of Application

“Food Safety Law” is applicable to food production and operation, as well as the use of additives and food-related products during the processes.

This Law is not applicable to medicines including proprietary Chinese medicines or Chinese herbal medicines legally sold in Chinese pharmacies, which are governed by other relevant laws.

Food

Any substance intended to be consumed by humans (including drinks and chewing gum) and any ingredient used in food manufacture, preparation, or processing.

Production and Operation

Any activities related to the production, processing, preparation, packaging, transport, import, export, transit, storage, sales, or supply of food intended for public consumption.

Food Additives

Substances intentionally added during food production or operation, which are mixed with food to create conversion products or modify characteristics of food in order to achieve certain technical or organoleptic effects. (Substances added to food for improving nutritional qualities are not included here.)

Food-related Products

- Facilities, equipment or tools used for food production and operation;
- Packing materials, containers, detergents, and disinfectants used for food;
- Cookware.

Duties of Food Producers and Business Operators

To ensure food safety, food producers and business operators are required to:

- Abide by food safety standards in their production and operation;
- Establish an effective internal system to manage food safety;
- Keep purchase and sales records or relevant receipts for a designated period;
- Report to the Municipal Affairs Bureau (IAM) any potential food safety risks;
- Recall food that is subject to food safety risks in a timely manner.

Crime of the Production and Operation of Harmful Food

Production or operation of the food listed below that are hazardous to human health constitutes a crime and is subject to a maximum penalty of five years’ imprisonment or 600 days’ fine:

- Food incorporated with non-food raw materials or chemical substances other than food additives;
- Food subject to misuse of food additives;
- Food that contains waste or expired food as raw materials;
- Food that contains pathogenic microorganisms, pesticide residues, veterinary drug residues, heavy metals, radioactive substances, or other substances harmful to human health;
- Food that contains the meat of animals that died of diseases or died from poison or unknown causes, parts of such animals or products made from such animals;
- Food that contains uninspected substances that are legally subject to inspection or those that have failed inspection;
- Food that has been adulterated, spoiled or deteriorated;
- Food with reduced nutritional value due to the removal of a certain ingredient or element.

Administrative Violations

Production or operation of the food listed below constitutes an administrative violation and is subject to a fine of MOP 50,000 to MOP 600,000 even without actual harm to individuals’ health:

- Food incorporated with non-food raw materials or chemical substances other than food additives;
- Food that contains waste or expired food as raw materials;
- Food that contains the meat of animals that died of diseases or died from poison or unknown causes, parts of such animals or products made from such animals;
- Food that contains uninspected substances that are legally subject to inspection or those that have failed inspection;
- Food that has been adulterated, spoiled or deteriorated;
- Food that fails to meet food safety standards.



Prevention and Control Measures

When there is a food safety risk, the government shall take appropriate prevention and control measures contingent on the gravity and scope of the risk. Such measures include:

- Cleaning and disinfection of relevant sites, establishments, facilities, equipment or tools and the improvement of their conditions;
- Recall of the food or food additives;
- Temporary ban on or restriction of production, operation and use;
- Suspension of operation of the establishment.

These measures shall be terminated once the food safety risk is proven to be removed.

Supervisory Authority

IAM is responsible for supervising compliance with this Law and is entitled to:



Coordinate the oversight and management of food safety



Investigate and deal with food safety incidents



Supervise the sites or establishments where food is produced or traded



Take prevention and control measures



Monitor and assess food safety risks



Promote food safety training, publicity and education