

答复 食品局定期检验进口蔬菜的残余农药水平

谨答复《联合早报·交流站》于6月20日刊登的洪秀丹读者投函《泰国玉蜀黍可安全食用吗?》。

新加坡食品局采取基于风险的方法来处理食品安全问题,并建立了从农场到餐桌的综合食品安全制度,以确保食品可安全食用。

食品局检查和抽样各种进口食品,并把重点放在风险较高的进口食品。抽样食品会接受检验,以确定它们是否符合食品局的监管要求。

对于不符合要求的食品,食品局将采取风险管理措施,例如禁止销售、下令从市场召回、在等待检验期间扣留未来进口的食品,或对进口商采取执法行动,要求进口商同其海外供应商纠正有关问题。

食品局检验水果和蔬菜样本,确保其农药残留量不超标。迄今为止,所有来自2019年和2020年从泰国进口的玉蜀黍的样本,都符合我们的食品安全标准。

由于每天都有大量食品运抵我国,不是市场上的每一种食品都受到检查和检验。世界各地的食品安全部门都面临着这一挑战。因此,进口商也有责任确保其进口食品符合我国的安全要求。

虽然食品局继续保持警惕,努力确保监管措施到位,并得到适当执行,但我们也要食品行业和消费者尽一分力。消费者可通过我们的网站([sfa.gov.sg/food information](http://sfa.gov.sg/food-information)),了解更多关于如何确保食物安全的信息。

处理蔬菜的一些小贴士包括:

一、把蔬菜洗干净。先冲洗30秒,然后浸泡15分钟,最后再冲洗,这可将清除大部分的残余农药,而无须使用特殊的清洁剂或洗涤剂。

二、要特别注意蔬菜茎的根部,因为那里往往有泥土或残留物。

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Translation:

Regular testing done on imported vegetables for pesticide residues

We refer to 洪秀丹's letter (泰国玉蜀黍可安全食用吗?, June 20).

The Singapore Food Agency (SFA) adopts a risk-based approach to food safety, and has in place an integrated food safety system from farm-to-fork to ensure that food is safe for consumption.

SFA inspects and samples a range of imported food, with a focus on food imports of higher risks. Samples are tested to check if they meet SFA's regulatory requirements.

For food products that do not meet our requirements, SFA will take risk management measures such as not allowing sale, directing a recall from market, detaining future incoming imports while pending testing, or taking enforcement actions against the importers and requiring importers to rectify the issue with their suppliers from overseas.

SFA tests samples of fruits and vegetables to ensure that they do not contain excessive pesticide residues. Thus far, all the samples of corn imported from Thailand in 2019 and 2020 have met our food safety standards.

With the large volume of food arriving on our shores every day, not every single food item in the market can be inspected and tested. Food safety authorities around the world face this challenge. Therefore, importers also have the responsibility to ensure that their food imports can meet Singapore's requirements.

While SFA continues to be vigilant and works to ensure that regulatory measures are in place and properly enforced, we need the food industry and consumers to play their part too. Consumers can learn more about how they can keep their food safe via our website (sfa.gov.sg/food-information). Some tips on handling vegetables include:

1. Wash vegetables well. A 30-second rinse followed by a 15 minutes' soak and a final rinse will help to remove a significant portion of pesticide residues. Special detergents or washes are not needed.
2. Pay particular attention to the base of vegetable stems since dirt or residues tend to get trapped there.

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Original forum letter

Lianhe Zaobao, 20 June 2020

泰国玉蜀黍可安全食用吗?

洪秀丹

6月9日U频道播出的节目“食在有价值2”，介绍了泰国玉蜀黍被害虫侵食，毁了几乎九成的农田。于是，农民使用大量灭虫

剂，喷在植株的根、茎、叶上。

新加坡超市和巴刹有售卖泰国生产的玉蜀黍，请问新加坡食品局，这些泰国玉蜀黍可以安全食用吗?