

2022年10月18日 星期二

## 答复 食品局以科学方式处理食品安全问题

谨答复《联合早报·交流站》于10月11日刊登的朱劲堃读者投函《食品应贴“可安全食用”标志》：

朱先生建议检测所有食品，并贴上“可安全食用”的标签。

从生产到食用，食品在供应链的任何一个环节都有可能受到污染。对市面上的所有食品进行检测或贴上标签，是不实际或不可行的。

因此，与世界各地的食品安全机构一样，新加坡食品局采取基于科学的风险管理方式，来处理食品安全问题。针对污染风险较高的食品，食品局会进行更多的管控和检测。

食品局的食品安全制度包括对高风险食品来源的认证，对进口食品抽样、检验和检测。食品局也迅速回应公众反馈和关切，检验和检测有关食品。本地生产和进

口的食品都必须符合食品局的食品安全要求。不符合安全标准的食品不允许销售。

例如，肉类和鸡蛋可能带有从动物传染给人类的疾病，这类食品必须来自获认证的来源。它们都得接受食品局的微生物和化学危害的检验和检测。

一旦发现违反食品安全的情况，食品局将采取措施减轻消费者的风险，如与业者合作，迅速召回受影响的食品，并通知海外当局调查和采取行动。如果食品局评估有持续的高风险，也可能停止进一步的进口。根据新加坡食品数据，96%的受检食品符合我们的食品安全标准，食源性疾病的暴发率一直保持在较低水平。

食品局也与其他国际监管机构合作，并实行全面审视工作，以了解可能影响在新加坡销售的食品的安全的

发展。

然而，保障食品安全需要政府、食品业和消费者的共同努力。虽然食品局监管食品业，确保它们保持符合我们要求的高食品安全标准，但食品业也有责任。食品业必须在管理制度、农业和生产作业中采用良好的食品安全保证，并确保员工得到良好培训，以确保食品可安全食用。

消费者也可以发挥作用，在购买食品时做出明智的决定，并采取良好的食品安全处理法。消费者可以上食品局的网站，了解有关安全的食品选择、处理和储存方法的建议。我们也吁请消费者就任何食品安全问题向食品局提供反馈。

新加坡食品局  
联合行动署  
运营管理部署长  
侯秀冬

**English translation (SFA's reply to Lianhe Zaobao's forum, 18 October 2022)**

Title: SFA takes a science-based and risk management approach to food safety

We refer to 朱劲堃's letter on 11 October (食品应贴“可安全食用”标志). The writer suggested for all food products to be tested and labelled as “safe for consumption”.

Food can potentially be contaminated anywhere along the supply chain; from the time it is produced to the time it is consumed. It is not practical or feasible to inspect or label all food in the market.

Hence, like food safety authorities around the world do, SFA adopts a science-based and risk management approach to food safety. SFA targets food with a higher risk of contamination and subjects them to more controls and checks.

SFA's food safety regime includes accreditation of sources of high-risk food, post-import sampling, inspection, and testing. SFA would also respond promptly to public feedback or concerns by conducting inspections and testing. Both locally produced and imported food must meet SFA's food safety requirements. Products that do not meet safety standards will not be allowed for sale.

For example, meat and eggs which can carry diseases that pass from animals to people must come from accredited sources. They are subjected to SFA's inspection and testing for microbiological and chemical hazards.

Once a breach in food safety is detected, SFA will take measures to mitigate risks to consumers, such as working with the industry to quickly recall the affected products and notifying the overseas authorities to investigate and take actions. SFA may also stop further imports if we assess there is continual high risks. According to the Singapore Food Statistics, 96% of food tested meet our food safety standards and foodborne outbreaks have been kept low.

SFA also works with other international regulatory agencies and conducts its own horizon scanning to keep abreast with developments that can impact the safety of food sold in Singapore.

However, we need the combined efforts of the government, the food industry, and the consumer to ensure food safety. While SFA regulates the food industry to ensure that they maintain high food safety standards that comply with our requirements, the food industry also has responsibilities. The industry must adopt good food safety assurance in their management systems, agricultural and manufacturing practices, and keep their personnel well trained to ensure their products are safe for consumption.

Consumers too can play a role by making informed decisions when making food purchases and adopting good food safety practices. Consumers can visit SFA's website for tips on safe food selection, handling and storing practices. Consumers are also encouraged to provide feedback to SFA on any food safety concerns.

**Ms How Siew Tang 侯秀冬**

**Director 署长**

**Operations Management Department 运营管理部**

**Joint Operations Division 联合行动署**

**Singapore Food Agency 新加坡食品局**

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## 食品应贴“可安全食用”标志

朱劲堃

身边的外国朋友都很羡慕我生长在新加坡，因为国土面积小，比较容易治理，优良政治与良好治安让国人安居乐业。政府也很关心国人的健康问题，对年长者尤其关注，提倡饮食应该少糖少盐和多运动，也用心良苦让我们在超市和商店购买食品时，可选择印有健康标志的产品，以吃得健康和安心。

媒体近日报道，本地市面上售卖的两款韩式风味，以及咖喱口味和鸡汤口味（Soto）快熟面，因为被新加坡食品局检测出不可用

于食品的杀虫剂环氧乙烷（ethylene oxide），须全面下架。读了报道，我心惊胆跳，同时对这种事为何会发生在新加坡感到纳闷。

如果没记错，食品局是以抽样方式检测进口食品，而不是检测每样食品，合格后才批准售卖。这种检测方式难免让人不放心，如果某些食品含有毒素却逃过食品局的检测而上架，消费者吃了有损健康甚至导致死亡，那应该由谁负责呢？是商家还是食品局？我认为食品局应该为检测过的食品贴上“可安全食用”标志，让消费者放心购买，安心地吃。