

1. INTRODUCTION

This guideline addresses sampling activities for food products as part of an oversight effort to ensure compliance in both food security and food surveillance that comprises priority food samplings, school snacks samplings, and food packaging samplings.

This sampling activity sets out to achieve strengthened fostering of food producers and oversight over food products at both production and distribution facilities, and also strengthened law enforcement in relation to violators in the food sector.

Food samplings are followed by laboratory examinations along food security and food quality parameters while some food types are made subject to nutrient examinations. Examination parameters are fixed in accordance with the requirements that have been identified for that particular food type. Additionally, oversight over labelling conformity is carried out as well, i.e. conformity of the contents/ composition of a food against that indicated on its label.

As part of an effort to protect the public against the migration of food contact substances from food packaging to the food, oversight is carried out also over the security of food packaging in circulation by way of sampling and examination.

Sampling prioritization of food types and food packaging is carried out by means of a risk analysis approach involving food risk studies that address consumer health and the highest food risks. These studies make reference to food exposure of the community, last year's sampling and examination results, a region's circumstance, the number and types of food production and distribution facilities, and the examination capacity of all Drug and Food Supervisory Bodies in terms of equipment, human resources, and access to reference material.

Considering the number and types of food products that are in circulation and the restriction of funding and human resources, all Drug and Food Supervisory Bodies in Indonesia are compelled to use this Food Sampling Guideline for 2013 as part of an effort to strengthen efficient product oversight over both food security compliance and surveillance ends.

2. GENERAL PROVISIONS

Food, both processed and unprocessed, is anything that originates from biological and water sources, is designated as a food or a drink for human consumption, and includes food additives, raw food materials, and other materials used to prepare, process, and or produce foods and drinks.

Registered food product is a food product that has been granted an MD/ ML registration number (circulation permit) by the Drug and Food Supervisory Body that covers approved labels and agreed modifications (P5, if applicable) or by the Regional Government in case of cottage industry food permits (PIRTs).

School snack is food sold by canteens and vendors in environments around schools.

Locally specific food is food characteristic to a given region that falls under the catchment area of the Drug and Food Supervisory Body.

Food packaging is a material that is used to hold and or wrap food, both that comes in direct and indirect contact with food.

Food contact material is food packaging material that is intended to come into contact with food. Examples of food contact material are polycarbonate plastics, melamine plastics, ceramic, metals.

Food contact substance is any substance that is intended to be used as a food packaging material component that is used in the production, package, packaging, and storing of food of which use should not have any technical influence on the food. Examples of food contact substance are bisphenol A as a polycarbonate plastic component, formaldehyde and melamine as melamine plastic components, etc.

3. TYPES OF FOOD SAMPLINGS

3.1. FOOD SAMPLING PRIORITIES

Food sampling priorities comprise regular food samplings and special food samplings such as wheat flour and iodized salt.

3.1.1. Objectives

3.1.1.1. General

Sampling and examination activities as part of a food product oversight and food security surveillance initiative at food distribution and potentially, in some cases, production facilities implemented in an effective and efficient fashion.

3.1.1.2. Specific

To profile the security and quality of food products circulating in the community to a broader extent, addressing, among others:

- 3.1.1.2.1. Availability of SNI compulsory food product security and quality data identified under national programs.
- 3.1.1.2.2. Availability of data on food product security and quality as material for product evaluation, reviewing and or standardizing, programming, and further policy-making.
- 3.1.1.2.3. To identify the extent of compliance of food product producers, importers, and distributors with prevailing regulations of the law specifically with regard to business actors that have been granted [...]

3.1.1.2.4. To strengthen oversight over security and quality of food products that are produced and circulated in Indonesia and that include local products, imported products, foods produced by cottage industries, and locally specific foods.

3.1.1.2.5. To ensure conformity between the contents/ composition of a product and the composition indicated on its label, specifically products produced by producers within the catchment areas of each respective Drug and Food Supervisory Body.

3.1.1.2.6. As data/ information for the prioritization of future samplings.

3.1.2. Sampling Targets

The sampling activity targets food distribution facilities, including: warehouses of importers, distributors, hypermarkets, supermarkets, P & D stores, stalls, kiosks, wet markets, etc., and, if necessary in the addressing of specific cases: production facilities.

3.1.3. Criteria for Priority Samplings

The criteria for priority samplings for the samples taken are as follows:

3.1.3.1. General Criteria

3.1.3.1.1. Processed foods, based on risk studies products are categorized as high risk because of the nature of their active substances, their formulas/ composition, their misleading labels or advertisements.

3.1.3.1.2. Foods that are very popular at both national and sub-national levels.

3.1.3.1.3. As follow-through to a product case/ issue, the availability of reports or information, or confirmed to be TMS by previous examination results.

3.1.3.1.4. Inspection results for production facilities, producers have yet to implement good manufacturing practices (GMP).

3.1.3.1.5. Sampling and examination results off the 2012 Baseline Data Survey.

3.1.3.2. Special Criteria

3.1.3.2.1. Foods that frequently and allegedly contain hazardous ingredients not allowed to be used in food, or that frequently give rise to issues.

3.1.3.2.2. Foods of which producers have domicile inside the catchment area of the relevant Drug and Food Supervisory Body.

3.1.3.2.3. Foods identified under national programs, e.g. iodized salt and wheat flour.

3.1.3.2.4. Locally specific foods of each respective region.

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3.1.5.2. Wheat Flour Monitoring

3.1.5.2.1. Target

The target of the activity is any wheat flour that is in circulation (vendors/ retailers/ agents/ distributors), that either has or has not a trade name, at the district/ city circulation level.

3.1.5.2.2. Activity Implementation

3.1.5.2.2.1. Time Frame

Samplings are conducted once (one stage) in a year, i.e. during July 2013.

3.1.5.2.2.2. Sampling

In taking samples of wheat flour, the following things should be taken into account:

- Samplings are conducted for any wheat flour trade name in circulation; samples are randomly picked from retailers/ vendors/ agents/ distributors.

- Samples are taken at districts/ cities periodically or as programmed by stakeholder instrumentalities on either an individual or collective basis.

- During each stage, samplings are carried out for 2 (two) identified districts/ cities, and for each of the districts/ cities 2 (two) sub-districts are picked in a random fashion.

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- In each selected sub-district, 1 (one) retailer/ vendor/ agent/ distributor is identified. The sub-district's largest marketplace should be picked as the sampling location.

- Samplings at retailers/ vendors/ agents/ distributors are conducted as follows:
 - From each identified market retailer/ vendor/ agent/ distributor, pick at least 2 (two) packages of which combined weight equals 4kg, one pack for laboratory examination [...]
 - For a clearer description, sampling of edible wheat flour at the circulation level **per stage for each trade name** is as given in the following illustrative table.

District/ city	Selected sub-district	Number of vendors at sample location	Sample size for each vendor per trade name	Total sample size per stage per trade name
District/ City 1	A	1	2x2kg	4kg
	B	1	2x2kg	4kg
District/ City 2	C	1	2x2kg	4kg
	D	1	2x2kg	4kg
Sample size for wheat flour that should be taken for each trade name per stage.				16kg

- Take note of the identity of each sample. Information recorded for the sample should at least cover:
 - Sampling data, time, and location.
 - Name and signature of the sampler.
 - Name and address of the producer/ importer/ supplier.
 - Product features (package, shape, product hygiene, etc.).
 - Other information that may be needed, for example sample size, storage conditions.

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- The sample is then examined for Fe, Zn, vitamin B1, vitamin B2 fortification by using methods identified in SNI No. 01-3517-2006 and its revision (Wheat Flour as a Foodstuff).

- Package and Label Examination

Labels are examined in accordance with Government Regulation 69/1999 concerning Food Labels and Advertisement. Wheat flour labels in packages that are in circulation should at least mention:

- Type name
- Trade name
- Net weight or content
- Registration number (MD/ML)
- Composition
- Expiry date
- Production code
- SNI mark or logo
- Product Registration Number (NRP) for imported wheat flour and Goods Registration Number (NPB) for domestically produced wheat flour.

3.1.5.2.3. Recordation and Reporting

The overall results for the wheat flour quality and fortification monitoring activity are recorded onto the formatted Report of Monitoring Results for Wheat Flour at the Circulation Level (Annex 7) and onto the formatted Visual Observation Results for Labelling Compliance for Wheat Flour as a Foodstuff (Annex 8).

Examination results for wheat flour that came back **TMS** should immediately be reported with:

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- Chief of the National Drug and Food Examination Centre, by attaching the CP-LCP.
- Examination results for examination parameters included in the list of examination parameters made self-contained for the Drug and Food Supervisory Body as attached in Annex 14 need not report the CP-LCP with the chief of the National Drug and Food Examination Centre or be made subject to a validity examination at the National Drug and Food Examination Centre. Examination results can be followed through by the Drug and Food Supervisory Body and be reported with the director for Food Inspection and Certification with a courtesy copy made to the chief of the National Drug and Food Examination Centre.
- The director for Food Inspection and Certification. Reports of examination results for food products that came back **TMS** are sent as hard copies by mail and as soft copies to inspekipangan@yahoo.com and panganppomn@gmail.com in MS Excel format as attached in Annex 9.

3.1.5.2.4. Follow-Through

Examination results that came back TMS as reported by Drug and Food Supervisory Body will be followed through by the director for Food Inspection and Certification in the name of the deputy for Oversight of Food Security and Hazardous Materials in accordance with prevailing regulations.