

**MINISTRY OF HEALTH**

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**THE SOCIALIST REPUBLIC OF VIETNAM**

**Independence - Freedom - Happiness**

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No. 17/2023/TT-BYT

Hanoi, September 25, 2023

**CIRCULAR**

**ON AMENDMENTS TO AND ANNULMENT OF CERTAIN LEGISLATIVE DOCUMENTS ON  
FOOD SAFETY PROMULGATED BY THE MINISTER OF HEALTH**

*Pursuant to the Law on Promulgation of Legislative Documents dated June 22, 2015 and the Law on Amendments to the Law on Promulgation of Legislative Documents No. 63/2020/QH-14 dated June 18, 2020;*

*Pursuant to the Law of Food Safety No. 55/2010/QH10 dated June 17, 2010;*

*Pursuant to Government's Decree No. 15/2018/ND-CP dated February 2, 2018 on elaboration of the Law on Food Safety;*

*Pursuant to Government's Decree No. 95/2022/ND-CP dated November 15, 2022 on functions, tasks, powers, and organizational structure of the Ministry of Health;*

*At the request of Director of Vietnam Food Administration,*

*The Minister of Health promulgates a Circular on amendments to and annulment of certain legislative documents on food safety promulgated by the Minister of Health.*

**Article 1. Amendments to Circular 24/2019/TT-BYT dated August 30, 2019 of the Minister of Health on the management and use of food additives**

1. Amendment to clause 8 Article 3:

“8. “a mixed food additive with new uses” is a food additive that contains at least two food additives and has at least one usage different from usages of each additive when used alone.”

2. Amendment to clause 4 Article 5:

“4. Flavors include those in one of the following lists:

a) The flavors that are evaluated and recognized as safe for expected intakes or acceptable daily intakes (ADI) by JECFA.

b) The flavors that are generally recognized as safe (GRAS) by Flavor and Extracts Manufacturers Association (FEMA);

c) The flavors that can be used in food products of EU approved by European Union Parliament and Council.”.

3. Supplementation of Clauses 5 and 6 to Article 5:

"5. Appendix 2A and Appendix 3 are updated in accordance with Table 1 and Table 3 according to the latest General Standard for Food Additives (CODEX STAN 192-1995) of the Codex Alimentarius Commission (CAC).

Any food additives not specified in Appendix 2A and Appendix 3 but regulated in CAC standards on food products may be used in accordance with this standard.

6. When the maximum use level of a food additive in a type of food product specified in Clause 5 of this Article differs from Appendix 2B, Clause 5 of this Article shall apply."

4. Add 18 food additives to Appendix 2B - Maximum use levels of food additives in food products not been regulated in CODEX STAN 192-1995 (2018) specified in Appendix 1 promulgated together with this Circular.

5. Amendment to clause 1 Article 6:

"1. Enclosed with this Circular is Appendix 4 containing the classification and description of food groups to identify the food groups to which Appendix 2A, Appendix 2B, and Appendix 3 are applied. Appendix 4 is updated according to Annex B of the latest CAC standards on food additives.”

6. Amendment to clause 2 Article 17:

"2. The Vietnam Food Administration shall:

a) Guide to look up regulations on the use of food additives of CAC, the list or database on food flavors of JECFA, FEMA and the European Union on the website of the Vietnam Food Administration (address: <https://vfa.gov.vn>).

b) Propose inspection of and amendments to this Circular as per management requirements and requests of organizations and individuals involving in manufacture and sale of food additives and food.”

**Article 2. Amendments to the Regulation on acceptable maximum levels for biological and chemical contaminants in food issued together with Decision No. 46/2007/QĐ-BYT dated December 19, 2007 of the Minister of Health:**

1. Amendments to Part 7:

**“Part 7. List of processing aids permitted to be used in food production and trading, and guidance on the safe use of these processing aids.**

1. List of processing aids permitted to be used in food production and trading is specified in the appendix hereto appended.

2. The safe use of processing aids in food production and trading shall follow the rules in Section 3. Principles for safe use of processing aids in National Standard TCVN 11429: 2016 (CAC / GL 75: 2010) on Guidance on use of processing aids."

2. List of processing aids permitted to be used in food production and trading is specified in Appendix 2 hereto appended.

**Article 3. Amendments to Circular No. 18/2019/TT-BYT dated July 17, 2019 of the Ministry of Health on guidelines for Good Manufacturing Practices (GMP) for health supplements.**

1. Amendments to Article 4:

**“Article 4. Application of GMP and certificates equivalent to the Certificate of compliance with GMP for imported health supplements**

1. Imported health supplements shall be manufactured by a manufacturer that has been granted one of the following certificates with forms equivalent to those of the imported health supplements by a competent authority of the manufacturing country or organization designated or acknowledged by the regulatory authority of the manufacturing country:

a) Certificate of GMP compliance if it is a manufacturer of health supplements;

b) Certificate of compliance with GMP for a manufacturer of pharmaceutical products or food;

c) Regarding the countries or territories that do not issue the certificates specified in Points a and b of this Clause, a certificate which contains at least one of the following is required:

- Compliance with HACCP - Hazard Analysis and Critical Control Point;

- Compliance with ISO 22000 - International Organization for Standardization 22000;

- Compliance with IFS - International Food Standard;

- Compliance with Food Safety Global Standard of BRC - British Retailer Consortium;

- Compliance with FSSC 22000 - Food Safety System Certification 22000.

d) Regarding the countries or territories that do not issue the certificates specified in Points a, b and c Clause 1 of this Article, a certificate or written certification which demonstrates that the manufacturer meets the legislation of that country or territory is required.

2. The certificate specified in clause 1 of this Article shall at least contain:

a) Name of the issuing authority;

b) Date of issue;

c) Expiration date (if the expiration date is not written on the certificate, an assessment report or periodic inspection record is required to prove that the manufacturer still maintains its fulfillment of food safety conditions, or prescribes a time limit for periodic inspection, or assesses the food according to legislation of the country of origin/manufacture);

d) Full name and signature of the issuing person;

dd) Name and address of the certificate holder;

e) Scope covered by the certificate and product types.”

2. Amendments to section 7.11 part VII Quality control in the Appendix hereto:

“7.11. Samples are taken at locations free of from contamination, cross-contamination and mix-ups and following appropriate procedures, including the following:”

**Article 4. Amendments to Circular 43/2014/TT-BYT dated November 24, 2014 of the Minister of Health on the management of functional foods**

1. Amendments to Article 3: “Article 3. Product self-declaration and product disclosure.”

2. Amendment to clause 3 Article 3:

“3. Procedures for product self-declaration and registration of product disclosure:

a) Procedures for product self-declaration are laid down in Chapter II of Decree No. 15/2018/ND-CP dated February 2, 2018 on elaboration of the Law on Food Safety, and clause 1 Article 3 of Chapter I of Decree No. 155/2018/ND-CP dated November 12, 2018 on amendments to regulations on business conditions under authority of the Ministry of Health;

b) Procedures for registration of product disclosure are laid down in Chapter III of Decree No. 15/2018/ND-CP.”

3. Amendment to clause 2, clause 4 Article 4:

“2. The test for effects on human health must be conducted at the organizations licensed to do biomedical research in accordance with Circular No. 04/2020/TT-BYT dated March 5, 2020 of the Minister of Health on establishment, functions, tasks, and rights of Research Ethics Committees in biomedical research and comply with procedures and regulations of law on science and technology.”

“4. If a new problem arises that is not covered by this circular, the receiving agency must report it to the immediate superior agency for timely resolution, taking into account the following factors: compliance with relevant laws and regulations, ensuring the health and safety of consumers, and minimizing disruption to food production and trading of organizations and individuals.”

4. Amendments point a, point b clause 1 Article 8:

“a) A substance shall not be declared if its content is less than 10% RNI threshold or less than 10% of the intake of that substance stated in the given scientific evidence (for a substance without RNI threshold);

b) If a substance reaches at least 10% RNI threshold or at least 10% of the intake of that substance stated in the given scientific evidence (for a substance without RNI threshold), its name and content in a serving or 100g of the product shall be declared;”

5. Amendment to clause 2 Article 8:

“2. Health claims:

a) Health claims about a supplementary substance shall be made only when its content in the product reaches at least 10% RNI threshold and is supported with specific scientific evidence;

b) For a supplementary ingredient without RNI threshold, a health claim shall be made on the label only when the content of such ingredient reaches at least 10% of the intake of such ingredient stated in the given the scientific evidence;

c) Health claims must be clear, consistent, and suitable for the given scientific evidence.”

6. Amendments point b, point d clause 1 Article 10:

“b) The contents of vitamins, minerals in the foods in recommended nutrition intakes provided by manufacturers shall reach at least 15% RNI thresholds specified in Appendix 01 issued together with this Circular or at least 15% of the intakes of those ingredients stated in the given scientific evidence;”

“d) In case Vietnam does not have RNI thresholds and maximum intake thresholds, provisions of CODEX or relevant international organizations shall apply.”

7. Amendments point d, point dd clause 2 Article 10:

“d) When the daily intakes of vitamins and minerals of a product reach at least 15% RNI thresholds or at least 15% of the intakes of those ingredients in the given scientific evidence, their effects may be claimed, provided suitable users and doses are specified;

“dd) When an ingredient does not reach the RNI threshold or but its daily intake reaches at least 15% of its intake in the given scientific evidence, their effects may be claimed, provided suitable users and doses are specified.”

8. Amendments point a, clause 3 Article 10:

“a) The suitable users must be consistent with claimed effects and approved by competent authority that receives and proves the product disclosure.”

9. Amendments to Article 11:

“Labels of health supplements must comply with the labeling provisions and the following provisions:”

10. Amendment to clause 4 Article 11:

“4. There must be a phrase: “Attention: This food is not a medicine, and is not a substitute for medicines” right after the product’s effects or with other recommendations (if any).”

**Article 5. Amendments to Circular 48/2015/TT-BYT dated December 1, 2015 of the Minister of Health on regulations on food safety inspection in food production and trading under the administration of the Ministry of Health.**

1. Amendments to clause 1, clause 3 Article 2:

“1. Entities producing and/or trading in food products and groups; goods under the authority of the Ministry of Health specified in Appendix II promulgated together with the Government's Decree No. 15/2018/ND-CP dated February 02, 2018 on elaboration of the implementation of a number of articles of the Law on Food Safety.”

“3. Entities producing and trading food under the management of many agencies or local governments and the cases specified in Clauses 8, 10, Article 36, 5, Article 41 of Decree No. 15/2018/ND-CP that the health sector is assigned to manage and inspect.”

2. Amendment to clause 2 Article 3:

“2. No duplication of inspected entities, location, and time of inspection. Any duplication of the inspection plan of the subordinate food safety authorities and that of the superior authorities shall be solved with the order of priority as follows:

a) If the inspection plan of the subordinate authority coincides with the inspection plan of the superior authority, the latter inspection plan shall prevail;

b) If the interdisciplinary inspection plan coincides with an inspection plan of a branch, the former inspection plan shall prevail;

c) If the inspection plan of a superior authority of product or product group, under the delegation of state management of food safety in Article 36 of Decree No. 15/2018/ND-CP, coincides with an inspection plan of another authority, the former inspection shall prevail.”

3. Amendments point b, point c clause 1 Article 4:

“b) The Departments of Health, Sub-Departments of Food Safety, food safety authorities of provinces and central-affiliated cities (hereinafter referred to as provinces) shall inspect food safety within their provinces;

c) People's Committees of suburban districts, urban districts, towns, provincial cities, cities affiliated to central-affiliated cities (hereinafter referred to as districts) shall inspect food safety within their districts; the Health Committee Division, the Health Center, or a specialized agency shall assist the People's Committee of district in inspecting food safety within the district;"

4. Amendments point a, point b, and point h clause 1 Article 6:

"a) Administrative records and legal certificates:

Business Registration Certificate or Household Business Registration Certificate, Certificate of Fulfillment of Food Safety Conditions (evaluate if they are required to obtain or exempt from a certificate as prescribed in Articles 11, 12, and 28 of Decree No. 15/2018/ND-CP); Certificate of Fitness for Work, Certificate of Training in Food Safety;

b) Acknowledgement of Registration of Product Disclosure, Product Self-declaration, Certificate of advertisement content verification. Evaluate the certificates according to Articles 4, 5, 6, 7, 8, 26 and 27 of Decree No. 15/2018/ND-CP;"

"h) Food samples shall be taken, if necessary. Food sampling shall comply with regulations in the Article 6 of Circular No. 26/2012/TT-BKHHCN dated December 12, 12 of the Minister of Science and Technology on the state inspection of the quality of goods circulating on the market and Clauses 3 and 8 Article 1 of Circular No. 12/2017/TT-BKHHCN dated September 28, 9 of the Minister of Science and Technology on amendments to Circular No. 26/2012/TT-BKHHCN for sampling."

5. Amendments point a, point c clause 2 Article 6:

"a) Administrative records and legal certificates: Inspect according to point a clause 1 of this Article;"

"c) Collect sample of food, food additives, food processing aids, and ingredients and products used for processing and eat for testing, if necessary. Comply with the regulations specified in point h clause 1 of this Article in the process of taking samples for testing."

6. Amendment to clause 3 Article 7:

"3. The planned inspection frequency shall not exceed 1 time per year, except for the case of unscheduled inspection specified in Article 8 of this Circular."

7. Amendments to Part 10:

#### **"Article 10. Actions against inspection result**

1. Actions against violations found during food safety inspection shall be taken in accordance with point c clause 1 Article 69 of the Law of Food Safety. An administrative offense report shall be made against those who commit administrative violations. An administrative offense report shall be made in accordance with Article 12 of Decree No. 118/2021/ND-CP dated December 23, 2021 on elaboration of the Law on Handling of Administrative Violations.

2. Some particular cases of actions against food safety violations are specified as follows:

a) Any violations of food labeling be dealt with in accordance with Clause 1 Article 9 of Circular No. 26/2012/TT-BKHHCN; Clause 6, Clause 8 Article 1 of Circular No. 12/2017/TT-BKHHCN and related legal documents;

b) Food products that fail to meet safety standards based on unsatisfactory sample test results must be handled in accordance with Circular No. 23/2018/TT-BYT of the Minister of Health, dated September 14, 2018 on recall and disposal of disqualified foods under the management of the Ministry of Health and relevant legislative documents;

c) If sample test results fail but do not meet the criteria specified in point b of this clause, the guidance in clause 2 of Article 9 of Circular No. 26/2012/TT-BKHHCN, as amended and supplemented by clause 6 of Article 1 of Circular No. 12/2017/TT-BKHHCN, and Clause 8 of Article 1 of Circular No. 12/2017/TT-BKHHCN and other relevant legal documents shall apply to the handling of such cases;

d) In the event of complaints or disputes regarding food safety related to test results, the inspection agency shall resolve the matter based on Articles 47 and 48 of the Law on Food Safety, Clause 6 of Article 37 of Decree No. 15/2018/ND-CP, and other relevant laws. If a complaint is resolved and the sample is determined to have passed the test, the inspection agency must issue a notice within two working days of receiving the test results, stating that the goods may continue to be circulated on the market. If a complaint is resolved and the sample is determined to have failed the test, the inspection agency shall take actions as prescribed in clause 1 of this Article, point b or point c of this clause.

3. If the jurisdiction of the inspecting agency is exceeded, the documentation shall be transferred to a higher level of authority for processing or to the investigating agency for verification and processing in accordance with the law.

8. Amendments to Part 14:

#### **“Article 14. Implementation**

The Chief of Ministry Office ; Director General of the Food Safety Administration; Ministerial Chief Inspector; Heads of units affiliated to the Ministry of Health; Directors of Health Departments of provinces and cities; Heads of food safety authorities under People's Committees of provinces and centrally-affiliated cities; Heads of health agencies of ministries, and relevant agencies, organizations and individuals shall implement this Circular."

9. Replace Appendices No. 01, 02, 03, 04, 05, 06 of Circular No. 48/2015/TT-BYT dated December 01, 12 of the Minister of Health on food safety inspection activities in food production and trading under the management of the Ministry of Health with corresponding forms in Appendix 3 promulgated together with this Circular.

**Article 6. Amendments to Circular No. 49/2015/TT-BYT dated December 11, 12 of the Minister of Health on declaration of conformity with national regulations and declaration of conformity with other regulations on tobacco**

1. Amend the phrase "At the request of the Director of the Food Safety Administration" with the phrase "At the request of the Director of the Food Safety Administration, Director of the Department of Health Environment Management" in the legal grounds of Circular No. 49/2015/TT-BYT.

2. Amendments point b clause 2 Article 4, point b clause 2 Article 5 as follows:

“b) Step 2: Registration of declaration of conformity with national regulations

Applicants shall make an application for declaration of conformity with national regulations as prescribed in Clause 1 of this Article and submit the application online to the receiving authority as prescribed in Article 7 of this Circular.

Applicants shall access the website of the Health Environment Management Agency affiliated to the Ministry of Health (<https://vihema.gov.vn>), which is linked to the website of the Ministry of Health (<https://moh.gov.vn>) to make the declaration of conformity online.”

3. Amendments point b clause 2 Article 6:

“b) Step 2: Registration of declaration of conformity with other regulations

Applicants shall make an application for declaration of conformity with other regulations as prescribed in Clause 1 of this Article and submit the application online to the receiving authority as prescribed in Article 7 of this Circular.

Applicants shall access the website of the Department of Health Environment Management affiliated to the Ministry of Health (<https://vihema.gov.vn>), which is linked to the website of the Ministry of Health (<https://moh.gov.vn>) to make the declaration of conformity online.”

4. Replace the phrase "Cục An toàn thực phẩm" ("Food Safety Administration") with the phrase "Cục Quản lý Môi trường y tế" ("Department of Health Environment Management") in Clauses 1, 2 and 3 Article 7; Clause 2, Clause 4 of Article 8; Article 9; Article 11; Clause 2 of Article 16; replace the phrase "vfa.gov.vn" with the phrase "vihem.gov.vn" in Clause 3 of Article 9.

5. Remove the phrase "hoặc Chi cục An toàn vệ sinh thực phẩm tỉnh, thành phố trực thuộc trung ương nơi có cơ sở sản xuất, kinh doanh thuốc lá đóng trên địa bàn" ("or the Food Safety and Sanitation Sub-Department of the province or centrally-affiliated city where the tobacco producer/trader is located") in Article 11.

6. Remove the phrase “hoặc đề nghị Chi cục An toàn vệ sinh thực phẩm tỉnh, thành phố trực thuộc trung ương nơi có cơ sở sản xuất, kinh doanh thuốc lá đóng trên địa bàn thực hiện” ("or request the Food Safety and Sanitation Sub-Department of the province or centrally-affiliated city where the tobacco producer/trader is located to take tobacco samples regularly") in Article 11.

7. Replace the phrase "Cục An toàn thực phẩm" ("Department of Food Safety") with the phrase "Cục Quản lý Môi trường y tế" ("Department of Health Environment Management") in Forms No. 06, 07, 08, 09 and 10; replace the phrase ".../ATTP-TNCB" with the phrase ".../MT-TNCB" in Form No. 06

and Form No. 09; replace the phrase ".../ATTP-XNCB" with the phrase ".../MT-XNCB" in Form No. 07 and Form No. 10 issued together with Circular No. 49/2015/TT-BYT.

## **Article 7. Annulment of certain legislative documents promulgated by the Minister of Health**

1. Annul Circular No. 14/2011/TT-BYT dated April 01, 04 of the Minister of Health on guidance on sampling for inspection of food quality, hygiene and safety.

2. Partially annul the following legislative documents promulgated by the Minister of Health

a) Annul the following sections in Decision No. 46/2007/QĐ-BYT dated December 19, 2007 of the Minister of Health on promulgation of "Regulation of maximum levels of biological and chemical contaminants in food": Part 1 General Provisions: section 4 (Interpretation of terms) and section 5 (Inspection, supplementation); Part 4. Regulation of hygienic safety for wrapping and tools containing food: section 4.5 (Standards for detergents used for cleaning food-contacted tools and section 4.6 (Maximum Level of heavy metals leaching from food containers for preservation or cooking (excluding those made of ceramic or glass); Part 6. Limit of micro-organisms in food: section 6.5 (Limit of micro-organism in cereal and cereal products), section 6.8 (Limit of micro-organism in flavors and sauces), section 6.11 (Limit of micro-organism in canned food), and section 6.12 (Limit of micro-organism in fats and oils); Part 7 (List of processing aids permitted to be used in food production);

b) Annul Points b, c, d and dd, Clause 10, Article 1 of Circular No. 29/2020/TT-BYT dated December 31, 2020 of the Minister of Health on amendments to and annulment of certain legislative documents promulgated and jointly promulgated by the Minister of Health;

c) Annul section 32 (interpretation of terms; annul sections 3.11.2; 3.17; 3.29 and 3.49 Part III Premises and equipment in the Appendix enclosed with Circular No. 18/2019/TT-BYT dated July 17, 2019 of the Minister of Health guiding Good Manufacturing Practices (GMP) in the production and trading of health supplements;

d) Annul point dd clause 1 Article 6 Circular 48/2015/TT-BYT dated December 1, 2015 of the Minister of Health on regulations on food safety inspection in food production and trading under the administration of the Ministry of Health;

dd) Annul Clauses 2, 3, 4 and 5 of Article 2; Clause 1, Clause 2 of Article 3; Point a, Clause 1, Article 4; Article 5; Article 6; Article 7; Article 9; Point a, Clause 1, Point c, Clause 2, Article 10; Clause 1, Clause 2 of Article 11; Point a, Clause 1, Article 12; Article 13; Clause 2 of Article 14; Clause 2 of Article 15; Chapter VII of Circular No. 43/2014/TT-BYT dated November 24, 11 of the Minister of Health on the management of functional foods.

## **Article 8. Transitional provisions**

1. Food processing aids and foods using food processing aids that have been granted the Acknowledgement of Declaration of Conformity with National Regulations or the Certificate of Declaration of Conformity with Other Regulations on Food Safety before the effective date of this Circular shall continue to be used until the expiry of the validity period of Acknowledgement or Certificate, or the end of shelf life of the product.

2. Food processing aids, foods using food processing aids that obtain the self-declaration or registered product disclosure before the effective date of this Circular, if not in accordance with the provisions of this Circular, shall continue to be used until the expiry date of the product.

**Article 9. Terms of reference**

In case any legislative documents referred to in this Circular are amended, supplemented, or replaced, the new documents shall prevail.

**Article 10. Entry into force**

This Circular comes into force as of November 9, 2023.

**Article 11. Implementation**

The Chief of Ministry Office; Director of the Food Safety Administration; Ministerial Chief Inspector; Heads of units affiliated to the Ministry of Health; Directors of Health Departments of provinces and cities; Heads of food safety authorities under People's Committees of provinces and centrally-affiliated cities; Heads of health agencies of ministries, and relevant agencies, organizations and individuals shall implement this Circular./.

**PP. MINISTER  
DEPUTY MINISTER**

**Do Xuan Tuyen**

**APPENDIX 1**

MAXIMUM USE LEVELS OF FOOD ADDITIVES NOT SPECIFIED IN CODEX STAN 192-1995  
(2018)  
*(Issued together with Circular No. 17/2023/TT-BYT dated September 25, 2023 of the Minister of Health)*

<b>ASCORBYL PALMITATE</b>		
<b>INS</b>	<b>Name of additive</b>	
304	Ascorbyl palmitate	
<b>Food category</b>	<b>ML (mg/kg)</b>	<b>Notes</b>

Dietetic foods intended for special medical purposes (excluding products of food category 13.1 (food category 13.3 of Annex 4))		500	10
<b>ERYTHROSINE</b>			
<b>INS</b>	<b>Name of additive</b>		
127	Erythrosine		
<b>Food category</b>		<b>ML (mg/kg)</b>	<b>Notes</b>
Food supplements (food category 13.6 of Annex 4)		GMP	
<b>POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID</b>			
<b>INS</b>	<b>Name of additive</b>		
476	Polyglycerol esters of interesterified ricinoleic acid		
<b>Food category</b>		<b>ML (mg/kg)</b>	<b>Notes</b>
Shortening (food category 02.1 of Annex 4)		20000	
<b>CURCUMIN</b>			
<b>INS</b>	<b>Name of additive</b>		
100(i)	Curcumin		
<b>Food category</b>		<b>ML (mg/kg)</b>	<b>Notes</b>
Dietetic foods intended for special medical purposes (excluding products of food category 13.1 (food category 13.3 of Annex 4))		50	
<b>TURMERIC</b>			
<b>INS</b>	<b>Name of additive</b>		
100(i)	Turmeric		
<b>Food category</b>		<b>ML (mg/kg)</b>	<b>Notes</b>
Dietetic foods intended for special medical purposes (excluding products of food category 13.1 (food category 13.3 of Annex 4))		GMP	
Food supplements (food category 13.6 of Annex 4)		GMP	
<b>DISODIUM SUCCINATE</b>			
<b>INS</b>	<b>Name of additive</b>		

100(i)	Disodium succinate		
Food category		ML (mg/kg)	Notes
Salts, spices, soups, sauces, salads, protein products (food category 12.0 of Annex 4)		GMP	
<b>TARTRAZINE</b>			
<b>INS</b>	<b>Name of additive</b>		
102	Tartrazine		
Food category		ML (mg/kg)	Notes
Dietetic formulae for slimming purposes and weight reduction (food category 13.4 of Annex 4)		50	
<b>PROPYLENE GLYCOL ALGINATE</b>			
<b>INS</b>	<b>Name of additive</b>		
405	Propylene glycol alginate		
Food category		ML (mg/kg)	Notes
Non-emulsified sauces (food category 12.6.2 of Annex 4)		6000	
<b>CARAMEL I - PLAIN CARAMEL</b>			
<b>INS</b>	<b>Name of additive</b>		
150a	Caramel I- plain caramel		
Food category		ML (mg/kg)	Notes
Non-alcoholic (“soft”) beverages (food category 14.1 of Annex 4)		GMP	
<b>ANNATTO EXTRACT, BIXIN BASED</b>			
<b>INS</b>	<b>Name of additive</b>		
160(i)	Annatto extract, bixin based		
Food category		ML (mg/kg)	Notes
Edible ices, including sherbet and sorbet (food category 03.0 of Annex 4)		25	8
Processed cheese (food category 01.6.4 of Annex 4)		15	Singly or in combination: food

			additive INS 160b(ii)
<b>ANNATTO EXTRACT, NORBIXIN - BASED</b>			
<b>INS</b>	<b>Name of additive</b>		
160b(ii)	Annatto extract, norbixin-based		
	<b>Food category</b>	<b>ML (mg/kg)</b>	<b>Notes</b>
	Edible ices, including sherbet and sorbet (food category 03.0 of Annex 4)	20	185
	Processed cheese (food category 01.6.4 of Annex 4)	8	
<b>SODIUM ALUMINO SILICATE</b>			
<b>INS</b>	<b>Name of additive</b>		
554	Sodium alumino silicate		
	<b>Food category</b>	<b>ML (mg/kg)</b>	<b>Notes</b>
	Cocoa products and chocolate products including imitations and chocolate substitutes (food category 05.1 of Annex 4)	20000	
<b>TAGETES EXTRACT</b>			
<b>INS</b>	<b>Name of additive</b>		
161b(ii)	Tagetes extract		
	<b>Food category</b>	<b>ML (mg/kg)</b>	<b>Notes</b>
	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4 (food category 05.2 of Annex 4)	300	
	Chewing gum (food category 05.3 of Annex 4)	300	
<b>NITRITES</b>			
<b>INS</b>	<b>Name of additive</b>		
249	Potassium nitrite		
250	Sodium nitrite		
	<b>Food category</b>	<b>ML (mg/kg)</b>	<b>Notes</b>
	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts (food	80	32

category 08.2.1 of Annex 4)			
Heat-treated processed meat, poultry, and game products in whole pieces or cuts (food category 08.2.2 of Annex 4)		80	32
Non-heat treated processed comminuted meat, poultry, and game products (food category 08.3.1 of Annex 4)		80	32
Heat-treated processed comminuted meat, poultry, and game products (food category 08.3.2 of Annex 4)		80	32
<b>NITRATES</b>			
<b>INS</b>	<b>Name of additive</b>		
251	Sodium nitrate		
252	Potassium nitrate		
<b>Food category</b>		<b>ML (mg/kg)</b>	<b>Notes</b>
Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts (food category 08.2.1 of Annex 4)		100	30
Non-heat treated processed comminuted meat, poultry, and game products (food category 08.3.1 of Annex 4)		100	30
<b>GUM ARABIC (ACACIA GUM)</b>			
<b>INS</b>	<b>Name of additive</b>		
414	Gum arabic		
<b>Food category</b>		<b>ML (mg/kg)</b>	<b>Notes</b>
Infant formulae (food category 13.1.1 of Annex 4)		10	65 & 72
Follow-up formulae (food category 13.1.2 of Annex 4)		10	65 & 72
Formulae for special medical purposes intended for infants (food category 13.1.3 of Annex 4)		10	65 & 72
<b>SILICON DIOXIDE, AMORPHOUS</b>			
<b>INS</b>	<b>Name of additive</b>		
551	Silicon dioxide, amorphous		
<b>Food category</b>		<b>ML (mg/kg)</b>	<b>Notes</b>
Infant formulae (food category 13.1.1 of Annex 4)		10	65 & 72
Follow-up formulae (food category 13.1.2 of Annex 4)		10	65 & 72

Formulae for special medical purposes intended for infants (food category 13.1.3 of Annex 4)		10	65 & 72
<b>STARCH SODIUM OCTENYL SUCCINATE</b>			
<b>INS</b>	<b>Name of additive</b>		
1450	Starch sodium octenyl succinate		
<b>Food category</b>		<b>ML (mg/kg)</b>	<b>Notes</b>
Infant formulae (food category 13.1.1 of Annex 4)		100	65 & 72
Follow-up formulae (food category 13.1.2 of Annex 4)		100	65 & 72
Formulae for special medical purposes intended for infants (food category 13.1.3 of Annex 4)		100	65 & 72

## APPENDIX 2

### LIST OF PROCESSING AIDS PERMITTED TO BE USED IN FOOD PRODUCTION AND TRADING

*(Issued together with Circular No. 17/2023/TT-BYT dated September 25, 2023 of the Minister of Health)*

No.	Vietnamese name	English name	Use	MRL (mg/kg)
<b>I</b>	<b>Các chất chống tạo bọt</b>	<b>Antifoam agents</b>		
1	Methyl este của acid béo	Fatty acid methyl ester		
2	Este poly alkyl glycol của acid béo	Fatty acid polyalkylene glycol ester	Vegetable protein	
3	Alcohol béo C8-C30	Fatty alcohols (C8-C30)	Vegetable protein	
4	Dầu dừa hydro hóa	Hydrogenated coconut oil	Confectionery	5-15
5	Các oxoalcohol C9-C30)	Oxoalcohols (C9-C30)		
6	Este polyoxyethylen của acid béo C8-C30	Polyoxyethylene esters of C8-C30 fatty acids	Vegetable protein	
7	Este polyoxyethylen của oxoalcohol C9-C30	Polyoxyethylene esters of C9-C30 oxoalcohols	Vegetable protein	
8	Hỗn hợp este polyoxyethylen và polyoxypropylen của các acid béo C8-C30	Mixtures of polyoxyethylene and polyoxypropylene esters of C8-C30 fatty acids	Vegetable protein	
<b>II</b>	<b>Catalysts</b>	<b>Catalysts</b>		

9	Nhôm	Aluminum	Hydrogenated food oils	
10	Chromi	Chromium	Hydrogenated food oils	< 0,1
11	Đồng	Copper	Hydrogenated food oils	< 0,1
12	Đồng chromat	Copper chromate	Hydrogenated food oils	
13	Đồng chromite	Copper chromite		
14	Mangan	Manganese	Hydrogenated food oils	< 0,4
15	Molybden	Molybdenum	Hydrogenated food oils	< 0,1
16	Paladi	Palladium	Hydrogenated food oils	< 0,1
17	Platin	Platinum	Hydrogenated food oils	< 0,1
18	Kali kim loại	Potassium metal	Interesterified food oils	< 1
19	Kali methylat (methoxide)	Potassium methylate (methoxide)	Dầu thực phẩm este hóa	< 1
20	Kali ethylat (ethoxide)	Potassium ethylate (ethoxide)	Interesterified food oils	< 1
21	Bạc	Silver	Hydrogenated food oils	< 0,1
22	Natri amid	Sodium amide	Interesterified food oils	< 1
23	Natri ethylen (natri ethylat)	Sodium ethylene (sodium ethylate)	Interesterified food oils	< 1
24	Natri methylat (methoxide)	Sodium methylate (methoxide)	Interesterified food oils	< 1
25	Acid trifluormethan sulfonic	Trifluoromethane sulfonic acid	Cocoa butter substitute	< 0,01
26	Zirconi	Zirconium		
27	Nickel	Nickel	Polyols	
<b>III</b>	<b>Các chất làm trong/các chất trợ lọc</b>	<b>Clarifying agents/ filtration aids</b>		

28	Albumin	Albumin		
29	Amiăng	Asbestos		
30	Bentonite	Bentonite	Starch hydrolysis	
31	Diatomit	Diatomaceous earth	Fruit juices, Starch hydrolysis	
32	Copolyme divinylbenzen-ethylvinylbenzen	Divinylbenzene-ethylvinylbenzene copolymer	Aqueous foods (excluding carbonated beverages)	0.00002 extractives from copolymer
33	Magnesi acetat	Magnesium acetate		
34	Peclit	Perlite	Starch hydrolysis	
35	Acid polymaleic và natri polymaleat	Polymaleic acid and sodium polymaleate	Sugar processing	< 5
36	Than hoạt tính (Carbon thực vật có hoạt tính)	Vegetable carbon (activated)	Starch hydrolysis	
37	Than không có hoạt tính (Carbon thực vật không có hoạt tính)	Vegetable carbon (unactivated)		
38	Đất sét hấp thụ (tẩy trắng, đất tự nhiên hoặc đất hoạt tính)	Absorbent clays (bleaching, natural or activated earths)	Starch hydrolysis	
39	Nhựa divinylbenzen chloromethyl hóa và amin hóa	Chloromethylated animated styrene- divinylbenzene resin	Sugar processing	< 1
40	Nhựa trao đổi ion	Ion exchange resins (see Ion exchange Resins)	Fruit juices	
41	Isinglass (Thạch)	Isinglass (Agar)		
42	Cao lanh	Kaolin	Fruit juices	
43	Tanin	Tannin (to be specified) Tannic Acid	Fruit juices	GMP
44	Gelatin (từ collagen da)	Gelatin (from skin collagen)	Fruit juices	
<b>IV</b>	<b>Các chất làm lạnh và làm mát</b>	<b>Contact freezing &amp; cooling agents</b>		
45	Dichlorofluormethan	Dichlorofluormethane	Frozen food	100
<b>V</b>	<b>Các chất làm khô/ Các chất chống đông vón</b>	<b>Desiccating agent/anticaking agents</b>		

46	Nhôm stearat	Aluminum Stearate		
47	Calci Stearat	Calcium Stearate		
48	Magnesi Stearat	Magnesium stearate		
49	Octadecyl amoni acetat (trong amoni chloride)	Octadecyl ammonium acetate (in ammonium chloride)		
50	Kali nhôm silicat	Potassium aluminum silicate		
51	Natri calci silicoaluminat	Sodium calcium silicoaluminate		
52	Calci phosphat (tricalci phosphat)	Calcium phosphate (tricalcium phosphate)		
<b>VI</b>	<b>Các chất tẩy rửa (Các chất làm ẩm)</b>	<b>Detergents (wetting agents)</b>		
53	Diethyl natri sulfosuccinat	Diethyl sodium sulfosuccinate	Fruit drinks	< 10
54	Hợp chất amoni bậc bốn	Quaternary ammonium compounds		
55	Natri lauryl sulphat	Sodium lauryl sulphate	Food fats and oils	< 1
56	Natri xylen sulphonat	Sodium xylene sulphonate	Food fats and oils	< 1
<b>VII</b>	<b>Các chất cố định enzym và chất mang</b>	<b>Enzyme immobilization agents &amp; supports</b>		
57	Polyethylenimin	Polyethylenimine		
58	Glutaraldehyde	Glutaraldehyde		
59	Diethylaminoethyl Cellulose	Diethylaminoethyl Cellulose		
<b>VIII</b>	<b>Các chất keo tụ</b>	<b>Flocculating agents</b>		
60	Nhựa acrylat-acrylamid	Acrylate-acrylamide resin	Sugar processing	10 in sugar liquor
61	Chitin/Chitosan	Chitin/Chitosan		
62	Phức của muối nhôm hòa tan và acid phosphoric	Complexes of soluble aluminum salt and phosphoric acid	Drinking water	
63	Copolyme dimethylamin - epichlorohydrin	Dimethylamine - epichlorohydrin copolymer	Sugar processing	< 5
64	Huyết tương khô và dạng bột	Dried and powdered blood plasma		
65	Nhựa acrylamid biến tính	Modified acrylamide resin	Sugar, boiler	

			water	
66	Acid polyacrylic	Polyacrylic acid	Sugar	
67	Polyacrylamid	Polyacrylamide	Sugar (sugar beet)	
68	Natri polyacrylat	Sodium polyacrylate	Sugar (sugar beet)	
69	Trinatri diphosphat	Trisodium diphosphate		
70	Trinatri orthophosphat	Trisodium orthophosphate		
<b>IX</b>	<b>Nhựa trao đổi ion, màng và rây phân tử</b>	<b>Ion exchange resins, membranes, and molecular sieves</b>		
71	Copolyme của methyl acrylat, divinylbenzen và acrylonitril bị thủy phân hoàn toàn	Completely hydrolyzed copolymers of methyl acrylate, divi-nylbenzene and acrylonitrile	Starch hydrolysis	<1 (calculated at total organic carbon)
72	Diethylenetriamin, triethylenetetramin, tetraethylenpentamin được tạo mạng liên kết chéo với epichlorohydrin	Diethylenetriamine, triethylenetetramine, tetraethylenepentamine cross - linked with epichlorohydrin		
73	Copolyme của acid metacrylic-divinylbenzen	Methacrylic acid-divinylbenzene copolymer		
74	Copolyme của acid metacrylic-divinylbenzen với các nhóm hoạt động RCOO	Methacrylic acid-divinylbenzene copolymer with RCOO active groups		
75	Polystyren - divinylbenze cầu hóa bằng các nhóm trimethylamoni	Polystyrene divinylbenzene reticulum with trimethylammonium groups	Sugar, distilled liquors	Migrants from resin <1
<b>X</b>	<b>Chất bôi trơn, các chất loại bỏ và chống kẹt cứng, trợ khuôn</b>	<b>Lubricants, release and anti stick agents, moulding aids</b>		
76	Dimethylpolysiloxan	Dimethylpolysiloxane		
77	Bentonit	Bentonite	Confectionery	
<b>XI</b>	<b>Các chất kiểm soát vi sinh vật</b>	<b>Micro-organism control agents</b>		
78	Chlor dioxide	Chlorine dioxide	Flours	
79	Hypochlorit	Hypochlorite	Food oils	

80	Iodophors	Iodophors	Food oils	
81	Hệ enzym lactoperoxidase (lactoperoxidase, gluco oxidase, muối thiocynat)	Lactoperoxidase system (lactoperoxidase, glucose oxidase, thiocyanate salt)		
82	Acid Peracetic	Peracetic acid		
83	Hợp chất amoni bậc bốn	Quaternary ammonium compounds	Food oils	
84	Muối của acid sulfur trioxide	Salts of sulfurous acid	Starch hydrolysis of milled corn	< 100
<b>XII</b>	<b>Các chất nuôi dưỡng vi sinh vật và chất nuôi dưỡng vi sinh vật bổ sung</b>	<b>Microbial nutrients and microbial nutrient adjuncts</b>		
85	Amoni phosphat	Ammonium phosphates	Fermented food	
86	Biotin	Biotin	Fermented food	
87	Đồng sulfat	Copper sulphate (Cupic sulphate)	Fermented food	
88	Niacin	Niacin	Fermented food	
89	Acid pantothenic	Pantothenic acid	Fermented food	
90	Kẽm Sulfat	Zinc sulfate	Fermented food	
91	Sắt (II) sulfat	Ferrous sulfate	Fermented food	
92	Inositol	Inositol	Fermented food	
93	Magnesi sulfat	Magnesium sulfate	Fermented food	
94	Polysorbat 80	Polysorbate 80	Fermented food	
95	Silic dioxide	Silicon dioxide	Fermented food	
96	Gôm Acacia	Acacia Gum	Fermented food	
97	Acid phosphoric	Phosphoric acid	Fermented food	
98	Acid nitric	Nitric acid		
99	Acid citric	Citric acid	Fermented food	
100	Glycin	Glycine		
101	Natri bicarbonat	Sodium bicarbonate	Fermented food	
102	Lecithin đậu tương	Soy lecithin	Fermented food	
103	Amoni chloride	Ammonium chloride	Fermented food	
104	Natri lauryl sulfat	Sodium lauryl sulphate	Fermented food	

105	Amoni sulfat	Ammonium sulphate	Fermented food	
106	Propyl galat	Propyle gallate	Fermented food	
107	Natri phosphat, monobasic	Sodium phosphate, monobasic	Fermented food	
<b>XIII</b>	<b>Các chất đẩy toi và các khí bao gói</b>	<b>Propellant and packaging gases</b>		
108	Không khí	Air		
109	Argon	Argon		
110	Carbon dioxide	Carbon dioxide		
111	Chloropentafluoroethan	Chloropentafluoroethane		
112	Heli	Helium		
113	Hydro	Hydrogen		
114	Nito oxide	Nitrous oxide		
115	Octa fluorocyclobutan	Octafluorocyclobutane		
116	Propan	Propane		
117	Triclorofluoromethan (F11)	Trichlorofluoromethane (F11)		
118	Dichlorodifluoromethan (F12)	Dichlorodifluoromethane (F12)		
<b>XIV</b>	<b>Các dung môi, quá trình chiết và chế biến</b>	<b>Solvents, extraction &amp; processing</b>		
119	Amyl Acetat	Amyl acetate	Flavourings, colors	
120	Benzyl alcohol	Benzyl alcohol	Flavourings and colors of fatty acids	
121	Butan 1,3-diol	Butane-1,3-diol	Flavourings	
122	Butyl acetat	Butyl acetate		
123	Cyclohexan	Cyclohexane	Flavourings and food oils	< 1
124	Dibutyl ete	Dibutyl ether	Flavourings	< 2
125	1,2 Dichloroethan	1,2 Dichloroethane	Decaffeination of products	< 5
126	Dichlorodifluoromethan	Dichlorodifluoromethane	Flavourings	< 1
127	Diethyl citrat	Diethyl citrate	Flavourings, colors	

128	Diethyl ete	Diethyl ether	Flavourings, colors	<2
129	Ethyl acetat	Ethyl acetate		
130	Ethyl methyl keton (Butanon)	Ethyl methyl ketone (butanone)	Fatty acid, flavourings, decaffeination of coffee, tea	<2
131	Glycerol tributyrat	Glycerol tributyrate	Flavourings, colors	
132	Isobutan	Isobutane	Flavourings	< 1
133	Các hydrocacbon từ isoparafinic dầu mỏ	Isoparaffinic petroleum hydrocarbons	Citric acid	
134	Isopropyl myristat	Isopropyl myristate	Flavourings, colors	
135	Methylen chloride (Dichloromethan)	Methylene chloride (dichloromethane)	Food oils	< 0,02
136	Methyl propanol-I	Methyl propanol-I	Flavourings	1
137	n-Octyl alcohol	n-Octyl alcohol	Citric acid	
138	Pentan	Pentane	Flavourings and food oils	< 1
139	Ete dầu hỏa	Petroleum ether (light petroleum)	Flavourings and food oils	< 1
140	Propan 1,2 - diol	Propane-1,2-diol	Fatty acids, flavourings, colors	
141	Propan-1-ol	Propane-1-ol	Fatty acids, flavourings, colors	
142	1,1,2 - trichloroethylen	1,1,2-Trichloroethylene	Flavourings and food oils	<2
143	Tridodecylamin	Tridodecylamine	Citric acid	
144	Toluen	Toluene	Flavourings	< 1
145	Aceton (Dimethyl keton)	Acetone (Dimethyl ketone)	Flavourings, colors, food oils	
146	Butan	Butane	Flavourings and food oils	< 1,01
147	Ethanol	Ethanol	Vegetable protein	

148	Hexan	Hexane	Fats and oils	1
149	Tert butyl alcohol	Tertiary butyl alcohol	Flavourings, colors, food oils	
150	Trichlorofluoromethan	Trichlorofluoromethane	Flavourings	< 1
151	Butan -1-ol		Fatty acids	< 1000
152	Butan -2-ol		Flavourings	1
153	Glycerol tripropionat	Glycerol tripropionate	Flavourings, colors	
<b>XV</b>	<b>Các chất tẩy rửa và bóc vỏ</b>	<b>Washing and peeling agents</b>		
154	Amoni orthophosphat	Ammonium orthophosphate	Vegetables and fruits	
155	Diamoni orthophosphat nồng độ 5% trong nước	Diammonium orthophosphate: 5% aqueous solution	Canned vegetables and fruits	
156	Dithiocacbammat	Dithiocarbamate	Sugar beet	
157	Ethylen dichloride	Ethylene dichloride	Sugar beet	0,00001 trong củ cải đường; và không được có trong đường
158	Ete ethylen glycol monobutyl	Ethylene glycol monobutyl ether	Sugar beet	0,00003 trong củ cải đường; và không được có trong đường
159	Monoethanolamin	Monoethanolamine	Sugar beet	0,0001 trong củ cải đường; và không được có trong đường
160	Natri hypochloride	Sodium hypochlorite	Vegetables and fruits	
161	Tetrakali pyrophosphat	Tetrapotassium pyrophosphate	Sugar beet	0,00002 trong củ cải đường, không được có trong

				đường
162	Tetranatri ethylendiamintetraacetat	Tetrasodium ethylenediaminetetraacetate	Sugar beet	0,000003 trong củ cải đường, không được có trong đường
163	Triethanolamin	Triethanolamine	Sugar beet	0,00005 trong củ cải đường, không được có trong đường
164	Hydro peroxide	Hydrogen peroxide		
165	Kali bromide	Potassium bromide	Vegetables and fruits, sugar beet	
166	Amoni chloride (bậc 4)	Ammonium chloride (quaternary)		
167	Acid sulfuric	Sulfuric acid	Locust bean	
168	Natri dodecylbenzen sunfonat	Sodium dodecylbenzene sulphonate	Fruits and	
<b>XVI</b>	<b>Các enzym thực phẩm (kể cả các enzym đã được cố định trên chất mang)</b>	<b>Food Enzymes (including immobilized enzymes)</b>		
169	Men rượu ( <i>Saccharomyces cerevisiaa</i> )	Alcohol dehydrogenase ( <i>Saccharomyces cerevisia</i> )		
170	Catalase (Gan bò)	Catalase (bovine liver)		
171	Chymosin (bê, dê non, cừ non)	Chymosin (calf, kid, or lamb abomasum)		
172	Lipase (dạ dày bò) (tuyến nước bọt hoặc thực quản của bê, dê non, cừ non) (Tụy lợn hoặc tụy bò)	Lipase (bovine stomach) (salivary glands or fore stomach of calf, kid, or lamb) (hog or bovine pancreas)		
173	Lysozim (Lòng trắng trứng)	Lysozime (egg whites)	Butter, cheese	
174	Pepsin A (của gia cầm)	Pepsin A - Poultry proventricum		
175	Phospholipase A (tụy bò)	Phospholipase A - Bovine pancreas	Baking	
176	Rennet (dạ dày bê, dê non, cừ non)	Rennet (calf or kid, lamb)		

	non)	stomach)		
177	Chymosin ( <i>Escherichia coli</i> K-12)	Chymosin ( <i>Escherichia coli</i> K-12)	Milk clotting in cheese and other milk-derived products	
178	Chymosin B	Chymosin B		
179	Chymopapain (từ quả đu đủ)	Chymopapain ( <i>Carica papaya</i> )		
180	Alpha galactosidase (Melibiaza)	Alpha galactosidase (Melibiase)		
181	Arabinofuranosidase	Arabinofuranosidase		
182	Beta glucanase	Beta glucanase		
183	Dextranase	Dextranase		
184	Endo beta glucanase	Endo beta glucanaza	Beer	
185	Esterase	Esterase		
186	Exo-alpha glucosidase (được cố định trên chất mang) (cùng nguồn như trên) không nhiều hơn 10 mg/kg glutaraldehyde)	Exo-alpha glucosidase (immobilized) (same source as above) no more than 10 mg/kg glutaraldehyde		
187	Glucoamylase hoặc amyloglucosidase	Glucoamylase or amyloglucosidase	Starch hydrolysis, Gluco syrup production	
188	Glucose isomerase	Glucose isomerase	Isomerized glucose syrups	
189	Hemicellulase	Hemicellulase	Vegetable processing, fruit juice processing, baking, beer production, starch production, coffee/tea/spices extraction	
190	Inulinase	Inulinase		
191	Invertase	Invertase		
192	Isoamylase	Isoamylase		
193	Lactase	Lactase	Production of milk products	

194	Decarboxylase đối với acid malic	Malic acid decarboxylase		
195	Maltase hoặc alpha glucosidase	Maltase or alpha glucosidase		
196	Enzym khử nitrat	Nitrate reductase		
197	Pectin lyase	Pectin lyase		
198	Pectin esterase	Pectin esterase		
199	Polygalacturonase	Polygalacturonase		
200	Protease (bao gồm các enzym đông tụ sữa)	Protease (including milk clotting enzymes)		
201	Pullulanase	Pullulanase	Starch hydrolysis	
202	Serin proteinase	Serine proteinase		
203	Tannase	Tannase		
204	Xenlulase	Cellulase		
205	Cellobiase (Beta d-glucosidase)	Cellobiase (Beta d-glucosidase)		
<b>XVII</b>	<b>Phụ gia nước nồi hơi</b>	<b>Boiler water additives</b>		
206	Natri tripolyphosphat	Sodium tripolyphosphate	Boiler water	
207	Polyethylen glycol	Polyethylene glycols	Boiler water	
208	Tetranatri diphosphat	Tetrasodium diphosphate	Boiler water	
209	Natri hexameta phosphat	Sodium hexametaphosphate	Boiler water	
210	Magnesi sulfat	Magnesium sulfate	Boiler water	
211	Natri polyacrylat	Sodium polyacrylate	Boiler water	
<b>XVIII</b>	<b>Các chất hỗ trợ chế biến khác</b>	<b>Other Processing aids</b>		
212	Nhôm oxide	Aluminum oxide		
213	Acid Erythorbic	Erythorbic acid		
214	Calci tetrat	Calcium tartrate		
215	Acid Giberelic	Gibberellic acid		
216	Magnesi tartrat	Magnesium tartrate		
217	Kali giberelat	Potassium gibberellate		
218	Natri	Sodium		

219	Natri silicat	Sodium silicate		
220	Ethyl parahydroxybenzoat	Ethyl parahydroxybenzoate		
221	Acid citric	Citric acid	Dầu và chất béo	
222	Other processing aids assessed as safe in accordance with point 3.3 and 3.4 Section 3. Principles for safe use of processing aids in National Standard TCVN 11429: 2016 (CAC / GL 75: 2010) on “Guidance on use of processing aids permitted to be used in food production and trading”.			

*Notes* MRL means maximum residue limit.

### APPENDIX 3

#### FORMS USED IN INSPECTION OPERATIONS

*(Issued together with Circular No. 17/2023/TT-BYT dated September 25, 2023 of the Minister of Health)*

Form No.	Description
Form No. 01	Food safety inspection plan
Form No. 02	Food safety inspection decision
Form No. 03	Report of inspection of food producer/trader
Form No. 04	Report of inspection of food and beverage establishments
Form No. 05	Report of inspection of street food vendors
Form No. 06	Report on food safety inspection findings

**Form No. 01**

.....<sup>(1)</sup>  
.....<sup>(2)</sup>

**THE SOCIALIST REPUBLIC OF VIETNAM**  
**Independence - Freedom - Happiness**

No. /KH-...<sup>(3)</sup>

[Location] .....[date] .....

**PLAN**

**Inspection .....<sup>(4)</sup>**

*Pursuant to the Law of Food Safety dated June 17, 2010;*

*Pursuant to ....(5);*

*Pursuant to Circular 48/2015/TT-BYT dated December 1, 2015 of the Minister of Health on regulations on food safety inspection in food production and trading under the administration of the Ministry of Health;*

*Pursuant to Circular No. /2023/TT-BYT on amendments to and annulment of certain legislative documents on food safety promulgated by the Minister of Health.*

*.....<sup>(2)</sup> ... develop a food safety inspection plan for the year ...<sup>(4)</sup> as follows:*

### **I. Purposes and requirements**

1. Purposes
2. Requirements

### **II. Plan details**

1. Inspected entities, checklist, location, and time of inspection: ...<sup>(6)</sup>
2. Establishment of inspection team:...<sup>(7)</sup>
3. Resources to implement the plan:....<sup>(8)</sup>

### **III. Implementation**

1. Assignments:...<sup>(9)</sup>
2. ....<sup>(10)</sup>

**HEAD OF INSPECTION AGENCY**  
(Signature, full name, seal)

### Notes

<sup>(1)</sup> *Name of the governing body.*

<sup>(2)</sup> *Name of inspection agency.*

<sup>(3)</sup> *Symbol of the inspection agency*

<sup>(4)</sup> *Name of the plan and year of implementation.*

<sup>(5)</sup> *Related Laws and Decrees.*

<sup>(6)</sup> Pursuant to Article 7 of this Circular; based on analysis of food safety situation and management requirements to make a plan; determine the inspection area, inspection time...

<sup>(7)</sup> The establishment of inspection teams and assignment of inspection according to inspection areas/inspected entities; leading entities, coordinating entities, etc.

<sup>(8)</sup> Resources: human resources, funding, means... to implement the plan.

<sup>(9)</sup> Specify the names and responsibilities of the units and individuals leading/coordinating the implementation of the plan.

<sup>(10)</sup> Others (if any).

**Form No. 02**

.....<sup>(1)</sup>  
.....<sup>(2)</sup>  
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**THE SOCIALIST REPUBLIC OF VIETNAM**  
**Independence - Freedom - Happiness**

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No. /QD-...<sup>(3)</sup>

[Location] .....[date] .....

**DECISION (\*)**

**Inspection .....<sup>(4)</sup>**

**AUTHORITY TO PROMULGATE DOCUMENTS<sup>(5)</sup>**

*Pursuant to the Law of Food Safety dated June 17, 2010;*

*Pursuant to ....<sup>(6)</sup>;*

*Pursuant to Circular 48/2015/TT-BYT dated December 1, 2015 of the Minister of Health on regulations on food safety inspection in food production and trading under the administration of the Ministry of Health;*

*Pursuant to Circular No. /2023/TT-BYT on amendments to and annulment of certain legislative documents on food safety promulgated by the Minister of Health;*

*Pursuant to ....<sup>(7)</sup>;*

*Pursuant to ....<sup>(8)</sup>;*

*At the request of...<sup>(9)</sup>.*

**HEREBY DECIDES:**

**Article 1.** Inspect ...<sup>(10)</sup>

Inspection form: ...<sup>(11)</sup>

Inspection time limit: ...<sup>(12)</sup> days from the date of announcement of the Inspection Decision.

Inspection period: ...<sup>(13)</sup>

**Article 2.** Establish an inspection team composed of the following members:

1. Full name and position:..... Head of inspection team.

2. Full name and position:..... Deputy head of inspection team (if any).

3. Full name and position:..... Member.

**Article 3.** The inspection team has the following duties:...<sup>(14)</sup>

**Article 4.** This Decision comes into force from the date of signing.

**Article 5...**<sup>(15)</sup>

**HEAD OF INSPECTION AGENCY**

(Signature, full name, seal)

Notes

*(\*) This form is used to issue the Inspection Decision specified in Article 9 of this Circular. In case of thematic inspection (food advertising/product disclosure registration, product self-declaration/food safety conditions...), record information relevant to the inspection.*

*(1) Name of the governing body.*

*(2) Name of inspection agency.*

*(3) Symbol of the inspection agency*

*(4) Name of inspection.*

*(5) Authority of the agency to make the inspection decision: For example: Director of the Food Safety Department, Director of the Food Safety and Hygiene Sub-Department, People's Committee of District...*

(6) *Related Laws and Decrees.*

(7) *Document regulating the functions, tasks, and powers of the inspection agency.*

(8) *The inspection plan that has been approved by the competent authority for planned inspection: signs of violation according to Article 8 of this Circular for unscheduled inspection.*

(9) *Unit that submitted the Decision.*

(10) *Name of the inspection, inspected entities, inspection area. In case the inspected entities include many establishments, a list can be included.*

(11) *Scheduled or unscheduled.*

(12) *Number of inspection days.*

(13) *Depending on the requirements of the inspection, for example: From January 1, 2021 to the inspection date and the relevant previous period or from January 1, 2021 to December 31, 2021 and related periods before and after...*

14) *Inspect the establishments named in Article 1 of this Decision if they meet requirements... (in accordance with the inspection requirements and checklist); sampling for testing: take actions, request actions to be taken as per the law; perform duties and powers specified in Article 70 of the Law on Food Safety, etc.*

(15) *Responsibilities of inspected entities...*

**Form No. 03**

.....<sup>(1)</sup>  
.....<sup>(2)</sup>

-----  
No. <sup>(3)</sup>/BB-KT

**CỘNG HÒA XÃ HỘI CHỦ NGHĨA VIỆT NAM**  
**Độc lập - Tự do - Hạnh phúc**

-----  
[Location] .....[date] .....

**REPORT <sup>(\*)</sup>**

**Inspection ..... <sup>(4)</sup>**

Pursuant to ....<sup>(5)</sup>, today at..... [time].....[date] at (\*\*),.... <sup>(2)</sup>....We undertake an inspection visit of <sup>(6)</sup>

Reasons for making an inspection report at the inspection agency/inspection team's headquarters or another location:...

**I. Composition of the Inspection Team**

- 1 ..... Position: Head of Inspection Team
- 2 ..... Member
- 3 .....

**II. Representative of inspected entity**

- 1..... Position:
- 2.....

**III. With the participation of (if any):**

- 1..... Position:
- 2.....

**IV. Checklist and inspection findings**

.....<sup>(7)</sup>  
 .....

**V. Comments, recommendations, and actions**

- 1.....<sup>(8)</sup>
- 2....<sup>(9)</sup>
- 3...<sup>(10)</sup>

**VI. Opinions of the inspected entity**

.....

The inspection report was made at [time] on [date]. The report was then read to the inspection members and the representative of the inspected entity for their acknowledgment and signatures. The report is prepared in three identical copies with equal legal value. One copy is given to the inspected entity, and the Inspection Team retains the other two copies./.

**<In case the representative does not sign the inspection report>**

Reason for not signing the inspection report: .....

**Representative of inspected entity** (\*\*\*)  
(Signature, full name), seal (if any)

**Head of inspection team**  
(Signature, full name)

**Inspection members**  
(Signatures, full names)

**Witnesses**  
(Signature, full name), (if any)

**Government representative**  
(Signature, position, and full name), (if any)

Notes

(\*) *This form is used to make an inspection report for the entity mentioned in Clause 1, Article 6 of this Circular. In case of thematic inspection (food advertising/product disclosure registration, product self-declaration/food safety conditions...), record information relevant to the inspection.*

(\*\*) *Insert the address where the inspection will be conducted (address of headquarters, business location; place where food is stored, etc.). Reasons for making an inspection report at the inspection agency/inspection team's headquarters or another location.*

(\*\*\*) *If the representative of the inspected entity refuses to sign the report, the person authorized to prepare the report must secure the signature of the representative of the People's Committee of the commune/ward/town where the violation occurs or of at least one witness.*

- *In case of a witness, insert the full name, occupation, and address of that person.*

- *In case of a representative of the commune-level government, insert the full name, position of the representative and the name of the People's Committee of the commune/ward/town where the violation occurred.*

(1) *Name of inspection agency.*

(2) *Inspection team of Decision No...., for example: Inspection team of Decision No. 01/QD-ATTP.*

(3) *Insert the ordinary number of the inspected entities, for example: If the inspection team in Decision No. 01/QD-ATTP is assigned the task of inspecting 9 entities, the inspection report will be numbered from 01, 02, 03... to 09.*

(4) *Insert the name, title, or summary of the Inspection Decision.*

(5) *Insert the inspection decision number.*

<sup>(6)</sup> Name, address, phone, and information about the inspected entity according to business registration, Receipt of product disclosure registration/Product self-declaration, Certificate of eligibility for food safety conditions...

<sup>(7)</sup> Inspect and evaluate the contents in Clause 1, Article 6 of this Circular (The report fully records the inspection checklist and evaluation if the inspected entity complies with relevant regulations. For example: evaluation if the inspected entity complies with regulations on product self-declaration according to Articles 4 and 5 of Decree No. 15/2018/ND-CP; product disclosure registration according to Articles 6, 7 and 8 of Decree No. 15/2018/ND-CP; general conditions for ensuring food safety in food production and trading according to Section 1 Chapter IV of the Law on Food Safety, Decree No. 155/2018/ND-CP; advertising according to Articles 26 and 27 of Decree No. 15/2018/ND-CP; food safety conditions in the production of health supplements according to Article 28 of Decree No. 15/2018/ND-CP, Circular No. 18/2019/TT-BYT dated July 17, 2019 of the Ministry of Health guiding good manufacturing practices (GMP) in the production and trading of health supplements; labeling products according to Articles 24 and 25 of Decree No. 15/2018/ND-CP, Decree No. 43/2017/ND-CP dated April 14, 2017 of the Government on goods labels, Decree No. 111/2021/ND-CP dated December 9, 2021 of the Government on amendments to Decree No. 43/2017/ND-CP etc.). If samples are taken, make a sampling report attached; request the presentation of documents for inspection, evaluation, and collection of copies with the inspected entity's seal of relevant documents.

<sup>(8)</sup> Matters in which the inspected entity has complied with relevant regulations.

9)(

<sup>(10)</sup> Specify matters that the Inspection Team requires the inspected entity to implement, comply with, or correct, along with deadlines for corrective actions, etc. for example: The Inspection Team orders Company A to temporarily cease distribution of the product batches ... [details] that violate product labeling regulations; the Inspection Team also orders Company A to submit production documentation for the batch of health supplements ... [details] sent to the Inspection Agency at.... [address] by ....[date].

**Form No. 04**

.....<sup>(1)</sup>  
.....<sup>(2)</sup>  
-----  
No. <sup>(3)</sup>/BB-KT

**THE SOCIALIST REPUBLIC OF VIETNAM**  
**Independence - Freedom - Happiness**

-----  
[Location] .....[date] .....

**REPORT**

**Inspection .....<sup>(4)</sup>**

Pursuant to ....<sup>(5)</sup>, today at..... [time].....[date] at (\*\*)...,.... <sup>(2)</sup>....We undertake an inspection visit of..... <sup>(6)</sup>.

**I. Composition of the Inspection Team**

- 1 ..... Position: Head of Inspection Team
- 2 ..... Member
- 3 .....

**II. Representative of inspected entity**

- 1 ..... Position:
- 2 .....

**III. With the participation of (if any):**

- 1 ..... Position:
- 2 .....

**IV. Checklist and inspection findings <sup>(7)</sup>**

**1. Administrative records and legal certificates:**

- Enterprise registration certificate/Household business registration certificate: (Yes/No)  
.....  
.....
- Certificate of eligibility for food safety conditions (inspected and evaluated according to the type of entity that is subject to or exempt from issuance specified in Articles 11, 12, 28 of Decree No. 15/2018/ND -CP).  
.....
- Number of employees:..... In which: Direct employees:..... Indirect employees:  
.....
- Check if regulated entities obtain Certificates of fitness for work and Certificates of training in food safety knowledge as per the regulations.  
.....
- Others: .....

**2. Food safety conditions:**

No.	Checklist	Passed	Failed	Notes
2. 1	The kitchen is arranged to prevent cross-contamination between unprocessed and processed foods.			
2. 2	There is a sufficient supply of water that meets technical standards for processing and business activities.			
2. 3	Have adequate tools to collect and store waste to ensure sanitation.			
2. 4	Sewers in the shop and kitchen areas must be clear, free of stagnation, and covered.			
2. 5	The restaurant must be well-ventilated, cool, well-lit, clean, and have measures in place to prevent pests.			
2. 6	Have equipment for food preservation, toilets, hand washing facilities, and daily waste collection.			
2. 7	Have separate utensils and containers for raw and cooked foods.			
2. 8	Cooking and processing utensils must be safe and hygienic.			
2. 9	Eating utensils must be made of safe materials and kept clean and dry.			
2. 10	Food and food ingredients must be of clear origin and safe.			
2. 11	Food must be processed safely and hygienically.			
2. 12	Food displayed for sale must be kept in glass cabinets or hygienic storage equipment that is resistant to dust, rain, sun, and pests, and must be sold on a table or above the ground.			
2. 13	Conduct three-step food authentication and store food samples in accordance with the Ministry of Health's instructions.			
2. 14	Equipment and means of transporting and storing food must be hygienic and prevent food contamination.			
2. 15	Others:			

**3. Check and evaluate other matters:<sup>(8)</sup>**

.....  
.....  
.....

**4. Take samples for testing:**

.....

*(Request to present documents for inspection, evaluate and collect copies with the entity's seal of relevant documents).*

**V. Comments, recommendations, and actions**

1... <sup>(9)</sup>

2.... <sup>(10)</sup>

3... <sup>(11)</sup>

**VI. Opinions of the inspected entity**

.....

The inspection report was made at [time] on [date]. The report was then read to the inspection members and the representative of the inspected entity for their acknowledgment and signatures. The report is prepared in three identical copies with equal legal value. One copy is given to the inspected entity, and the Inspection Team retains the other two copies./.

**<In case the representative does not sign the inspection report>**

Reason for not signing the inspection report: .....

**Representative of inspected entity <sup>(\*)</sup>**  
*(Signature, full name), seal (if any)*

**Head of inspection team**  
*(Signature, full name)*

**Inspection members**  
*(Signature, full name)*

**Witnesses**

**Government representative**  
*(Signature, position, and full name), (if*

*(Signature, full name), (if any)*

*any)*

### Notes

*(\*) If the representative of the inspected entity refuses to sign the report, the person authorized to prepare the report must secure the signature of the representative of the People's Committee of the commune/ward/town where the violation occurs or of at least one witness.*

*- In case of a witness, insert the full name, occupation, and address of that person.*

*- In case of a representative of the commune-level government, insert the full name, position of the representative and the name of the People's Committee of the commune/ward/town where the violation occurred.*

*(1) Name of inspection agency.*

*(2) Inspection team of Decision No...., for example: Inspection team of Decision No. 01/QD-ATTP.*

*(3) Insert the ordinary number of the inspected entity, for example: If the inspection team in Decision No. 01/QD-ATTP is assigned the task of inspecting 9 entities, the inspection report will be numbered from 01, 02, 03... to 09.*

*(4) Insert the name, title, or summary of the Inspection Decision.*

*(5) Insert the inspection decision number.*

*(6) Name, address, telephone, and other information about the inspected entity.*

*(7) Checklist and inspection findings.*

*(8) Check and evaluate the matters in Clause 2, Article 6 of this Circular, except for the matters in Sections 1 and 2, Part IV of this Report.*

*(9) Matters in which the inspected entity has complied with relevant regulations.*

*(10) Identify specific inadequacies and breaches.*

*(11) Specify matters that the Inspection Team requires the inspected entity to implement, comply with, or correct, along with deadlines for corrective actions, etc. for example: The Inspection Team orders entity A to take corrective actions against the inadequacies and breaches mentioned above, and then send a report on corrective actions to the Inspection Agency, at ... [address] by.... [date] etc...*

.....<sup>(1)</sup>  
.....<sup>(2)</sup>  
-----  
No. <sup>(3)</sup>/BB-KT

**THE SOCIALIST REPUBLIC OF VIETNAM**  
**Independence - Freedom - Happiness**

-----  
[Location] .....[date] .....

**REPORT**

**Inspection .....<sup>(4)</sup>**

Pursuant to ....<sup>(5)</sup>, today at..... [time].....[date] at (\*\*),....<sup>(2)</sup>.... We undertake an inspection visit of.....<sup>(6)</sup>.

**I. Composition of the Inspection Team**

- 1 ..... Position: Head of Inspection Team  
2 ..... Member  
3 .....

**II. Representative of inspected entity**

- 1 ..... Position:  
2 .....

**III. With the participation of (if any):**

- 1 ..... Position:  
2 .....

**IV. Checklist and inspection findings<sup>(7)</sup>**

4.1. Administrative records and legal certificates:

- (Based on reality) .....

- Number of employees: ..... In which: Direct employees:..... Indirect employees: .....

- Check if regulated entities obtain Certificates of fitness for work and Certificates of training in food safety knowledge as per the regulations.

.....

- Others: .....

4.2. Food safety conditions:

4.2.1. Business location, environment: ... ..

4.2.2. Business design and layout:

a) Place to store raw materials: .....

b) Place of preliminary processing and processing:  
.....

c) Place of sale, business, eating and drinking: .....

d) Place for cleaning tools and waste collection: .....

4.2.3. Origin of raw materials and food: .....

4.2.4. Equipment, utensils, and tools:

a) Equipment and tools for preserving raw materials: .....

b) Raw food processing utensils: .....

c) Cooked food processing utensils: .....

d) Eating and drinking utensils: .....

dd) Food containers: .....

e) Food display equipment and tools (tables, racks, shelves): .....

g) Food transport equipment: .....

h) Food preservation equipment and tools: .....

i) Packaging and materials in direct contact with food: .....

k) Equipment to protect against sun, rain, dirt, and pests:  
.....

4.2.5. Water for processing and business: .....

4.2.6. Others: .....

4.3. Check and evaluate other matters:<sup>(8)</sup>

.....

4.4. Take samples for testing:

.....

**V. Comments, recommendations, and actions**

1....<sup>(9)</sup>

2....<sup>(10)</sup>

3...<sup>(11)</sup>

**VI. Opinions of the inspected entity**

.....

The inspection report was made at .... [time] on....[date] ; The report was then read to the inspection members and the representative of the inspected entity for their acknowledgment and signatures. The report is prepared in three identical copies with equal legal value. One copy is given to the inspected entity, and the Inspection Team retains the other two copies./.

**<In case the representative does not sign the inspection report>**

Reason for not signing the inspection report: .....

**Representative of inspected entity<sup>(\*)</sup>**  
*(Signature, full name), seal (if any)*

**Head of inspection team**  
*(Signature, full name)*

**Inspection members**  
*(Signature, full name)*

**Witnesses**  
*(Signature, full name), (if any)*

**Government representative**  
*(Signature, position, and full name), (if any)*

Notes

*(\*) If the representative of the inspected entity refuses to sign the report, the person authorized to prepare the report must secure the signature of the representative of the People's Committee of the commune/ward/town where the violation occurs or of at least one witness.*

*- In case of a witness, insert the full name, occupation, and address of that person.*

*- In case of a representative of the commune-level government, insert the full name, position of the representative and the name of the People's Committee of the commune/ward/town where the violation occurred.*

*(1) Name of inspection agency.*

*(2) Inspection team of Decision No...., for example: Inspection team of Decision No. 01/QD-ATTP.*

*(3) Insert the ordinary number of the inspected entity, for example: If the inspection team in Decision No. 01/QD-ATTP is assigned the task of inspecting 9 entities, the inspection report will be numbered from 01, 02, 03... to 09.*

*(4) Insert the name, title, or summary of the Inspection Decision.*

*(5) Insert the inspection decision number.*

*(6) Name, address, telephone, and other information about the inspected entity.*

*(7) Checklist and inspection findings.*

*(8) Check and evaluate the matters in Clause 2, Article 6 of this Circular, except for the matters in Sections 4.1 and 4.2, Part IV of this Report.*

*(9) Matters in which the inspected entity has complied with relevant regulations.*

*(10) Identify specific inadequacies and breaches.*

*(11) Specify matters that the Inspection Team requires the inspected entity to implement, comply with, or correct, along with deadlines for corrective actions, etc. for example: The Inspection Team orders entity A to take corrective actions against the inadequacies and breaches mentioned above, and then send a report on corrective actions to the Inspection Agency, at ... [address] by.... [date] etc...*

**Form No. 06**

.....<sup>(1)</sup>  
.....<sup>(2)</sup>  
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**THE SOCIALIST REPUBLIC OF VIETNAM**  
**Independence - Freedom - Happiness**  
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No. /BC-....

[Location] .....[date] .....

**REPORT ...<sup>(3)</sup>**

.....<sup>(4)</sup>

**I. GENERAL SITUATION ...<sup>(5)</sup>**

**II. INSPECTION FINDINGS**

1. Number of inspected entities, inspection areas...<sup>(6)</sup>
2. Evaluate compliance with food safety regulations...<sup>(7)</sup>
3. Actions taken and actions proposed to be taken...<sup>(8)</sup>

**III. GENERAL EVALUATION...<sup>(9)</sup>**

**IV. RECOMMENDATIONS, SUGGESTIONS...<sup>(10)</sup>**

(Appendixes attached to the report:..... )

**HEAD OF INSPECTION AGENCY  
or INSPECTION TEAM LEADER**

*(Signature, full name)*

Notes

<sup>(1)</sup> *Name of the governing body of the inspection agency (if any) or name of the inspection agency.*

<sup>(2)</sup> *Insert the name of the Inspection Team according to the inspection decision number, and symbol of issuing authority*

<sup>(3)</sup> *Quick report or report.*

<sup>(4)</sup> *Name of inspection.*

<sup>(5)</sup> *Summary of inspected entities and the inspection areas; inspection agency, inspection coordination and inspection team.*

<sup>(6)</sup> *Summary of inspection entities and areas, evaluation based on the inspection checklist.*

<sup>(7)</sup> *Summary of inspected entities that comply with food safety regulations, and inspected entities that violate relevant regulations, and analyze the violations, and food safety issues in the inspection areas ..*

<sup>(8)</sup> *If it is a quick report, insert actions taken and actions proposed to be taken; and then summarize the actions against violations.*

<sup>(9)</sup> *General evaluation of compliance with food safety laws, advantages, and disadvantages; difficulties and inadequacies of policies and laws through inspection and recommendations of inspected entities.*

<sup>(10)</sup> *Insert recommendations and suggestions on actions against inspection findings; recommend promulgation of and amendment to legislative documents (if any).*

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