

An Exploration of the Application of Food Standards in Food Supervision and Management Issues

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Abstract:

With the increase of negative reports about food quality, national food supervision and management have been strengthened, and all kinds of related food standards have been introduced. In the specific work, because the existence of enterprises on the product positioning is not allowed, the food category is fuzzy, the implementation of food standards expired, cannot be updated in a timely manner, the standard indicators set incomplete, and other issues, the existence of these problems are to a certain extent affects the supervision and management of the efficiency of the food, to the people's diet and consumption of buried hidden dangers. This paper explores the application of the problem.

Keywords:

Food standards; food regulation; food safety

1. Food Inspection Technology Utilization Requirements

Food inspection technology in the application process, in order to ensure the relevance of technology, effectiveness, in the application of inspection technology before the application of the overall level of systematic sorting out the use of food inspection technology requirements, rationalize the use of food inspection technology process, to achieve the rationalization of the application of food inspection technology.

1.1 Consistency of technical standards for food inspection with food inspection standards

Government departments focus on the actual development of "food hygiene and microbiological inspection of the General Principles" and other inspection norms and standards, the basic process of food inspection and technical requirements are clear, in order to ensure that the food inspection works in an orderly manner, to achieve the standardization of food inspection, standardization, the realization of the food quality problems of the rapid identification to provide a basis for, from the system level, to ensure that the food inspection standards of the scientific nature of the food inspection. Staff should be in the application of food inspection technology in strict accordance with the requirements of food inspection standards, always keep the food inspection technology standards, food inspection standards to maintain consistency, reasonable screening of food inspection technology categories, combined with the food inspection object, improve the test method, optimize the inspection process, to better enhance the effectiveness of the inspection work and the reliability of test results.

1.2 Alignment of food inspection technology applications with food inspection needs

Staff in the use of food inspection technology should give full consideration to the type of food, inspection tasks, and other factors, adhere to the demand-oriented, focusing on the type of food, and inspection goals, under the guidance of the relevant technical specifications, an overall analysis of the characteristics of food inspection technology, detection principles and reliability, food inspection technology to carry out targeted selection, in a short period of time to quickly complete the food inspection objectives, to obtain accurate and reliable test Results to ensure that food inspection technology meets the requirements of the inspection task, and gradually optimize the food inspection technology program, to avoid blind inspection work, to promote the orderly development of food inspection work, and objectively reflect the basic situation of the food, to provide direction for the development of subsequent food safety supervision and other activities.

2. Problems of Food Standards in Food Supervision and Management

2.1 Re-conceptualization of Food Safety Standard Limits

With the enhancement of social science and technology levels, especially the continuous improvement of testing instruments, it has been proved that some harmful substances are more harmful to the human body and need to be further reduced [1]. For example, mercury, chromium, lead, and arsenic in the human body have an accumulative effect, which requires their indicators as small as possible, however, with the increase in food processing, heavy metals in the food pathway increases, which requires food heavy metal indicators need to be lowered again, otherwise it is easy to cause accumulation of poisoning. At present, although China's food standards are constantly being updated, they still do not meet the urgent needs of people for food safety.

2.2 Misuse of non-food substances still occurs

Food, especially refined food ingredients is becoming more and more complex, food additives up to more than 2,300 kinds, but there are also unknown non-food substances by some unscrupulous traders to add to the food. For example, all kinds of hormones, freshness preservation ingredients, etc. This shows that in China's food industry, the prevention of non-food substance standards is still lacking, play a monitoring role is not enough, which will lead to non-compliance with the requirements of the food market, resulting in food safety hazards. This is also the reason why some of our exported food products have encountered technical barriers in Korea and Japan.

2.3 Poor enforcement of standards

In specific food inspections, most of the inspections are on whether the processing environment is dirty and disorganized, and there are fewer times when microscopic inspections are carried out in accordance with food standards, partly because the enforcement departments believe that such operations will enhance enforcement costs, and partly because the current testing and inspection equipment does not play a full role, and very often the product remains qualified after inspection, while the product is actually unqualified.

2.4 Inadequate food testing system

The food testing system is the main system for sampling and inspection of food products on the market, but the operational requirements of this system for quality testing are not meticulous and are easily affected by the on-site environment and testing equipment [2]. In fact, the years of food safety supervision work have also proved that food testing technology and testing equipment are two major factors, it is they make China's food supervision work more passive. The frequent occurrence of food safety incidents shows that there are loopholes in China's food safety supervision so that unscrupulous businessmen have a loophole to exploit.

2.5 Lack of monitoring of standards implementation

There is a lack of transparency in the effective implementation of food standards in food supervision and management, mainly due to the lack of supervision by the relevant authorities. This lack of supervision has also led to a situation in which law enforcement officials can be either lax or tight in enforcing the law.

3. Applied Measures of Food Safety Supervision and Management

3.1 Establishment of a sound food safety production system

China should continuously strengthen the construction of the food safety system, to establish a perfect production system and legal basis. Under the unified deployment of various departments, the regulatory system is standardized, and the food safety emergency response mechanism is included in the unified food safety testing system, through the construction of the food safety credit system, food safety assessment mechanism, online network platform food safety testing and network system research institute, so as to effectively ensure that the level of food safety is constantly improved.

3.2 Construction of a perfect food safety supervision system

The construction of a normative system based on the maintenance of consumers' own rights and interests by market players, the strengthening of the food safety management mechanism, the construction of horizontal and vertical management systems, the improvement of various laws and regulations as well as supporting facilities, the government and enterprises should gradually build a preventive system of key control points of food, and carry out the whole process of control from food production

to food on the table, and emphasize the combination of systematic means and administrative means in the management means. In terms of management means, the combination of institutional and administrative means is emphasized. The type and business behavior of food production enterprises are different from other enterprises, and the market orientation is to maximize profits from the production line. For this reason, some food production enterprises may choose to violate the law to maximize profits. Food safety is affected by many aspects, mainly from the development of the enterprise itself, the government's control of food production, and the consumers' attention to food. Food production enterprises should do a good job of balancing the interests of enterprises and consumers, and the government should strengthen the corresponding control behavior, so that consumers can enjoy high-quality food while identifying food safety, thus enhancing their own degree of food safety [3]. To this end, the government should strengthen the regulatory mechanism of the food market and establish a mechanism to protect the legitimate rights and interests of consumers in an affordable manner. For food suppliers, the responsibility for food planting safety should be well divided, and production enterprises should implement good food safety control.

3.3 Improving food standards

There is a need to actively adopt big data technology to collect food testing data on heavy metals and other hazards related to food over the years, as well as data on the health of the population consuming different types of food, in order to find out the relationship between the hazards contained in food and human health. This will provide credible data to support the development of new standards for food hazards. Alternatively, reference can be made to the food standards of developed countries to update the content of the standards. As far as possible, all kinds of substances currently involved in food processing should be included in the food standards. The most crucial thing is to find out by all means the types and contents of substances added to food by illegal food processors that are not included in the standards, and to study the composition and hazards of these undesirable substances, so as to finally incorporate them into the standards [4]. By increasing the number of food standard items in this way, we will do our best to make the standard play the most binding role in the food industry. When expanding the standard program, we can also refer to the food standards of various countries, especially focusing on the most authoritative countries in the field of food inspection, such as the United States, Japan, South Korea, and so on.

3.4 Enriching food testing and inspection means enhancing the corresponding equipment level

① Reverse the thinking of the food supervision and management departments, invest more funds to improve equipment, enrich the technology, and develop a macro production environment monitoring and micro food ingredients inspection work mode, so as to enhance the authority of the food supervision and management departments. ② The government also needs to fully emphasize the importance of testing methods and tools, and provide new technologies and equipment for food supervision and management departments in a timely manner. Equipment manufacturers can also actively improve the precision of equipment, food supervision, and management work to provide assistance.

Conclusion

The main problem of food standards in food supervision and management is that the implementation of food standards should be put into practice, and there is backward equipment and technology in the law enforcement process, which leads to the lack of deterrence in supervision and management work. Therefore, the strict implementation of food standards, improved equipment, and technical level become the key to ensuring the healthy development of China's food industry.

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