

UCAPAN

MAJLIS PEMBUKAAN ICE CREAM KINDORI OLEH Y.B. MENTERI KESIHATAN

PADA 15 NOVEMBER 2008 (SABTU)

BERJAYA TIMES SQUARE

Ladies and gentlemen,

Food is essential to sustain life. Good food is necessary for a good life and healthy food will provide us to develop a healthy life even though other factors are also necessary for health. Good food is not confined to safe food but it also includes nutrition and dietetics. Safe food is defined as the condition of being safe, free from danger, risk, harm, hazard or injury and food safety cannot be compromised.

Promotion of food safety and health goes one step further than preventing a disease but to promote a healthier life by ensuring food safety during production, purchasing and consumption as well as ensuring an awareness that will help in producing safe food.

The safety and quality of food sold in the country is regulated by the Food Act 1983 and the Food Regulations 1985. Under the regulations, standards are provided for over 300 types of foods. The standard for foods specifies the composition of the food, use of additives and nutrients, maximum levels for contaminants and labeling requirements. For high risk foods including milk and milk products, standards for microbiological contaminants are provided.

In the case of ice-cream, it needs to comply with the standards specified in Food Regulations 1985. Basically, the standard provides for the definition for "ice cream", use of permitted additives such as coloring substance, permitted flavouring substance and permitted food conditioner. Other provisions for ice cream are the heat treatment requirements, volume of air incorporated, addition of fruit, chocolate or other food, and labeling

requirements. The standard for ice cream is more comprehensive than for the other foods as ice-cream is a high risk food. Other requirements for ice-cream are date marking and microbiological standards.

Ladies and gentlemen,

Food standards in the Food Regulations 1985 does not guarantee the safety of food at the retail premises. The sanitation aspects of the premises is of utmost importance, and needs to comply with the local authority hygiene requirements.

Food handlers are advised to attend food handlers training at the food handlers training schools approved by the Ministry of Health. Until October 2008, a total of 37,122 food handlers have attended such training.

It is crucial for food handlers to attend food handlers training on the basic knowledge of food hygiene and safety as the food handlers contribute significantly to the risk of food poisoning due to unhygienic food preparation practices and contamination of food that they prepare. Some of them may be carriers of food borne diseases such as typhoid, cholera, hepatitis or other diseases. In the year 2007, there were 13,911 food poisoning cases and one death due to food poisoning, 131 cholera cases, 136 dysentery cases, 317 typhoid cases and 91 hepatitis cases.

There are 120 ice cream factories in the country ranging from the small factories to multinational companies. Being a high risk food, it is important for these factories to have a food safety assurance system in place such as Good Manufacturing Practice (GMP) and Hazard Analysis and Critical Control Point (HACCP).

Food safety is the responsibility of three parties namely, the government, the industries and the consumer. It is the onus of the food industries to produce safe foods. The government plays the regulatory role in ensuring food sold to the public is safe. Consumers should not patronize unhygienic food premises and should practice good hygienic in their homes.

Ladies and gentlemen,

Last but not least, I would like to officiate the opening of the Kindori Ice Cream and I wish Kindori (Malaysia) every success.

Thank you.