

Taiwan launches inspection project for Breakfast and Brunch catering

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To safeguard food safety and sanitation for consumers



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The Taiwan Food and Drug Administration (TFDA) is launching an Inspection Project for Breakfast and Brunch catering of 2022 to inspect a variety of breakfast and brunch shops as well as samples, and test their products in conjunction with Public Health Bureaus under local governments to safeguard food safety and sanitation.

The focus of the inspection includes the compliance with the regulations on governing the Registration of Food Businesses, the regulations on Good Hygiene Practice for Food (GHP), the regulations on labelling, preserving the related source documents of the raw materials, semi-products and end products, and verifying the expiration dates of raw materials/ingredients, as well as the sampling and testing of related products. Those who are found to be violating the Act Governing Food Safety and Sanitation (Food Safety Act) will be punished in accordance with the law.

TFDA calls on breakfast and brunch business owners to practice self-management and comply with the relevant provisions of the Food Safety Act, or else those found to have violated the regulations will be punished according to the law in order to safeguard food safety and sanitation for consumers.

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