



Republic of the Philippines
OFFICE OF THE SECRETARY
Elliptical Road, Diliman
Quezon City 1100, Philippines

DEPARTMENT ORDER

NO. 01
Series of 2022

SUBJECT: DELINEATION OF FUNCTIONS ON DA FOOD SAFETY-RELATED TRAININGS AMONG THE DA FOOD SAFETY REGULATORY AGENCIES (FSRAS), BUREAU OF AGRICULTURE AND FISHERIES STANDARDS (BAFS), FOOD DEVELOPMENT CENTER (FDC), AND AGRICULTURAL TRAINING INSTITUTE (ATI)

Whereas, Section 15 Article V of the Food Safety Act of 2013 mandates the Department of Agriculture (DA) to be responsible for food safety in the primary production and post-harvest stages of the food supply chain and foods locally produced or imported in this category;

Whereas, Section 31, Article XI of the Food Safety Act of 2013 (Training and Consumer Education) emphasized the need and importance of food safety skills trainings and shall be regularly provided to food business operators, food handlers and to government personnel:

Whereas, Rule 31.3 of the IRR authorizes the DA to partner with other government institutions, the academe, professional associations and third party service providers in providing food safety trainings

Whereas, the DA Food Safety Strategic Plan (2019-2023) recognizes the importance of Capability-building, Information, Education, and Communication as one of the major pillars of food safety for various stakeholders along the Food Safety Chain (Farm to Fork) to capacitate them towards creating a Food Safety Culture that will enhance awareness of everyone to be responsible in food safety.

IN VIEW THEREOF, this Order is hereby issued to delineate the functions and responsibilities of the FSRAs, ATI, BAFS and FDC in the conduct of food safety-related trainings and encourage collaborative and partnering in the conduct of food safety trainings at all levels and ensure that corresponding budgets are available to support the conduct of these trainings and other capability-building activities on food safety.

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SECTION I

OBJECTIVES

This Department Order shall have the following objectives:

- 1.1 Delineate the functions of DA FSRAs, BAFS, FDC, and ATI, FSRAs, BAFS and FDC in relation to the conduct of food safety-related trainings
- 1.2 Strengthen coordination and collaboration between and among DA FSRAs, BAFS, FDC, and ATI in building capacity of relevant stakeholders in relation to food safety.

SECTION II

SCOPE AND COVERAGE

This Order shall cover the following agencies, Offices/units under the Department of Agriculture:

- 2.1 Bureau of Plant Industry (BPI)
- 2.2 Bureau of Animal Industry (BAI)
- 2.3 Bureau of Fisheries and Aquatic Resources (BFAR)
- 2.4 National Meat Inspection Service (NMIS)
- 2.5 National Dairy Authority (NDA)
- 2.6 Fertilizer and Pesticide Authority (FPA)
- 2.7 Philippine Coconut Authority (PCA)
- 2.8 Sugar Regulatory Administration (SRA)
- 2.9 Agricultural Training Institute (ATI)
- 2.10 Bureau of Agriculture and Fisheries Standards (BAFS)
- 2.11 Food Development Center (FDC)
- 2.12 DA Regional Field Offices (RFOs)
- 2.13 Policy Research Service (PRS)
- 2.14 Office of the Assistant Secretary for Regulations (OASR)

SECTION III

DEFINITION OF TERMS

For the purpose of this Order, the following terms shall be defined as follows:

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- 3.1 **DA Food Safety Regulatory Agencies (FSRAs)**-refers to the following national government agencies under the DA doing regulatory functions on food safety, namely: BAI, BFAR, NMIS BPI, FPA, PCA, SRA, and NDA.
- 3.2 **DA Food Safety Support Agencies** - refers to the following national government agencies under the DA providing support functions to the DA FSRAs in relation to food safety: BAFS, FDC, and ATI
- 3.3 **Food Business Operator (FBO)**- person engaged in food business including one's agents and is responsible for ensuring that the requirements of this Act are met by the food business under one's control.
- 3.4 **Food Safety Compliance Officer (FSCO)**- designated by the Food Business Operator to ensure compliances in food safety requirements and standards and trained by the concerned FSRAs.
- 3.5 **Food Safety Focal Group (FSFG)** - an internal consultative and coordinating mechanism in the DA composed of FSRAS and Food Safety Support Agencies designed for unified coordination and collaboration on food safety between and among agencies under DA.
- 3.6 **Food safety training** - refers to programs/activities designed to capacitate DA Food Safety Regulatory Agencies (FSRAs), stakeholders, government and private along the food safety chain within the mandate of the DA as per Food Safety Act of 2013
- 3.7 **Good Agricultural Practices (GAP)**-refers to practices used to prevent or reduce the risk of hazard occurring during production, harvesting and post-harvest handling produce.
- 3.8 **Good Animal Husbandry Practices (GAHP)** -refers to practices used to prevent or reduce the risk of hazards occurring during production, harvesting and post-harvest handling of poultry, livestock and their products as source of human food as well as ensuring animal health and welfare.
- 3.9 **Good Aquaculture Practices (GAqP)**- refers to practices used to prevent or reduce the risk of hazards occurring during production, harvesting and post-harvest handling of aquaculture products as well as ensuring aquatic animal health and welfare.
- 3.10 **Good Hygienic Practices** -refer to all practices regarding the conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.

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- 3.11 **Good Manufacturing Practices (GMP)**-refers to a quality assurance system aimed at ensuring that products are consistently manufactured, packed, repacked or held to quality standards appropriate for the intended use. It is concerned with both manufacturing and quality control procedure.
- 3.12 **Hazard Analysis Critical Control Points (HACCP)**- refer to a science-based system which identifies, evaluates and controls hazards which are significant for food safety at critical points during a given stage in the food supply chain.
- 3.13 **Post-Harvest Stages**-refers to the stages in the food supply chain involving the minimal transformation of plant and animal foods after primary production such as removal of field heat for fruits, slaughter of animals, sorting, grading and cutting of fresh plant and animal foods, icing and freezing and the milling and storage of grains.
- 3.14 **Primary Production**-refers to the production, rearing or growing of primary products including harvesting, milking and farmed animal production up to slaughter, and the rearing and growing of fish and other sea foods in aquaculture ponds. It also includes fishing, hunting and catching of wild products.
- 3.15 **Risk Analysis** – refer to a process consisting of three (3) interrelated components: risk assessment, risk management and risk communications.
- 3.16 **Risk Assessment** -refers to scientific evaluation of known or potential adverse health effects resulting from human exposure to biological, physical and chemical hazards.
- 3.17 **Risk-based Inspection** – refers to inspection focused on risk factors (i.e. those that may cause food-borne disease in consumers if left uncontrolled) to determine the adequacy of a food business operator's quality and safety management.
- 3.18 **Risk Communication** -refers to interactive exchange of information and opinions during the course of risk analysis on the hazards and risk assessors, risk managers, consumers, food and feed business operators, academe and other stakeholders.
- 3.19 **Risk Management**-refers to the process of weighing of policy alternatives to accept, minimize or reduced assessed risks and if necessary, to select and implement appropriate prevention and control measures.



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- 3.20 **Risk Management Plan**- means a set of food product vigilance activities and interventions designed to identify, characterize, prevent or minimize risks relating to food products and the assessment of effectiveness of those interventions.

SECTION IV

FUNCTIONS AND RESPONSIBILITIES

4.1.1 The DA FSRAs shall:

- 4.1.2 Provide commodity-specific food safety trainings to their respective FBOs, FSCOs, and to the Local Government Units (LGUs) through their national and/or DA RFOs/regional offices according to their mandates under the Food Safety Act. These commodity-specific mandates are as follows:

1. **Bureau of Plant Industry** – plants and plant products
2. **Bureau of Animal Industry**- live animals, including egg and honey: animal feeds/ feed ingredients, veterinary drugs and products
3. **Bureau of Fisheries and Aquatic Resources**- fish fishery/ aquatic products
4. **National Meat Inspection Service**- meat and meat by - products
5. **National Dairy Authority**- unpasteurized milk
6. **Fertilizer and Pesticide Authority** - fertilizers and pesticides used for plant and animal production
7. **Sugar Regulatory Administration** - for sugar
8. **Philippine Coconut Authority** - for coconut, coconut products and by-products

- 4.1.3 Cover food safety-related trainings such as but not limited to GAP, GAHP, GAqP, good hygienic practices, GMP, HACCP, risk-based inspection, and risk assessment

4.2. BAFS shall:

- 4.2.1 Conduct food safety-related trainings at the national and regional levels in coordination with the DA FSRAs and the BAFS Regional Focal Groups established under DA Department Order No. 4, series of 2021 (Institutionalizing the Collaboration between BAFS and the DA RFOs)
- 4.2.2 Cover food safety-related trainings that promote the Philippine National Standards (PNS) developed for primary and postharvest foods. The PNS shall cover product standards, codes of practices/codes of hygienic practice, and guidelines related to food safety.



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4.3 FDC shall:

- 4.3.1 Conduct food safety-related trainings to the DA FSRAs, FBOs, and FSCOs and other stakeholders.
- 4.3.2 Cover food safety-related trainings such as but not limited to microbiological and chemical food safety testing, Good Laboratory Practices and related trainings toward compliance to the requirements of ISO 17025 accreditation of DA-FSRA testing laboratories, shelf-life studies, GMP, HACCP, Sanitation Standard Operating Procedure (SSOP) towards compliance to regulatory and market requirements. It shall partner and provide complementary support with concerned FSRAs in the conduct of these trainings.

4.4 ATI shall:

- 4.4.1 Assist FSRAs and FSSAs in the conduct of training needs assessment on food safety-related trainings
- 4.4.2 Conduct food safety trainings in collaboration with the DA FSRAs, DA RFOs, and FSRAs' regional offices which may cover food safety-related training that cut across commodities such as but not limited to risk analysis, risk assessment, risk communication, risk management plan, etc.
- 4.4.3 Assist/Partner with DA FSRAs and FSSAs in the recognition (recognized) of third party service providers for food safety-related trainings.
- 4.4.4 Provide technical, administrative, and funding support in capacitating the DA FSFG Mid-year and year-end planning workshops
 - 1. Quarterly FSFG meetings.
 - 2. Food safety awareness week and food safety information caravan (including reproduction of food safety materials)
- 4.4.5 Submit quarterly accomplishment report to the Office of Assistant Secretary for Regulations (OASR) on matters pertaining to food safety trainings conducted by the agency and the FSRAs and FSSAs

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SECTION V

MONITORING

- 5.1 The OASR and the Policy Research Service (PRS) shall oversee the implementation of this Order and ensure collaboration, coordination and complementation whenever necessary among the agencies mentioned herein.
- 5.2 The OASR shall monitor the food safety trainings being conducted by these agencies to check its soundness with the submitted Food Safety Strategic Plan of the agency concerned specifically on capability-building and IEC component.
- 5.3 At the regional/local levels, monitoring of food safety trainings shall be done by the designated regional food safety officers/ coordinators of the agency and offices concerned.
- 5.4 Monitoring reports on food safety trainings conducted shall be submitted by the agency/office concerned to the Office of the Secretary thru OASR every semester of the year.

SECTION VI

FUNDING SUPPORT

- 6.1 Funding support for the conduct of food safety related training shall be shouldered by the agency concerned through their respective agency budget or food safety budget per Memorandum Order No. 11 dated February 1, 2021
- 6.2 DA FSRAs, FFSAs, DA RFOs may partner with LGUs and private sector for funding support and resource sharing in the conduct of these trainings. Similarly, these agencies may also tap foreign assistance projects in the conduct of food safety trainings.

SECTION VII

REPEALING CLAUSE

- 7.1 All Existing Department Orders, Circulars, Guidelines, Rules and Regulations inconsistent with this Department Order are hereby modified, revoked or repealed accordingly.

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SECTION VIII

SEPARABILITY CLAUSE

- 8.1 Should any of the provision of this Department Order or any part thereof be declared invalid, the other provisions, so far as they are separable, shall remain in force and effect.

SECTION IX

EFFECTIVITY

This Department Order shall take effect immediately upon approval.

Done this 17th day of January 2022.

SO ORDERED


WILLIAM D. DAR, Ph.D.
Secretary

DEPARTMENT OF AGRICULTURE

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