



Luật an toàn thực phẩm 2010

Law No. 55/2010/QH12 on Food Safety
(Food Safety Law 2010)

National Assembly

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THE NATIONAL ASSEMBLY

No. 55/2010/QH 12

SOCIALIST REPUBLIC OF VIET NAM

Independence - Freedom – Happiness

Hanoi, June 17, 2010

LAW

ON FOOD SAFETY

Pursuant to the 1992 Constitution of the Socialist Republic of Vietnam, which was amended and supplemented under Resolution No.

The National Assembly promulgates the Law on Food Safety.

Chapter 1

GENERAL PROVISIONS

Article 1. Scope of regulation

This Law provides for rights and obligations of organizations and individuals in assuring food safety: conditions for assuring safety of foods and food production, trading, import and export; food advertisement and labeling; food testing; food safety risk analysis: prevention, stopping and remedying of food safety incidents; food safety information, education and communication; and responsibilities for state management of food safety.

Article 2. Interpretation of terms

In this Law, the terms below are construed as follows:

1. Food safety means the assurance that food does not cause harm to human health and life.
2. Food-borne disease means a disease caused by eating or drinking a food contaminated with pathogens.
3. Food processing aid means a substance which is intentionally used in the processing of food materials or food ingredients in order to achieve a technological purpose and can be removed from or remains in foods.
4. Food processing means a process of preparing preliminarily processed food or fresh and raw food by an industrial or manual method to create food materials or food products.
5. Catering service establishment means a food-preparing facility, such as shop or stall trading in ready-to-eat food and cooked food restaurant, facility preparing ready-to-eat food portions,

canteen or collective kitchen.

6. Conditions for food safety assurance means technical regulations and other regulations applicable to food, food producers and traders and food production and trading activities promulgated by competent state agencies for the purpose of assuring food safety for human health and life.

7. Food testing means the conduct of one or several tests and assessments of the conformity with relevant technical regulations and standards of food, food additives, food processing aids, food fortifiers, packages, tools and food containers.

8. Food trading means the conduct of one, several or all activities of food display, preservation service, transportation service or trading.

8. Food product lot means a specified quantity of a type of products bearing the same name, of the same quality, ingredients and shelf life, and produced by the same producer.

10. Food poisoning means a pathological state caused by absorbing contaminated or poisonous food.

11. Food contamination risk means the possibility that contaminants infiltrate into a food in the course of production or trading.

12. Food contamination means the presence of contaminants in food which are harmful to human health or life.

13. Food additive means a substance with or without nutritious value, which is intentionally added to food in the process of production in order to retain or improve particular characteristics of food.

14. Food production means the conduct of one, several or all activities of cultivation rearing, harvest, fishing, exploitation, preliminary processing, processing, packaging and preservation in order to make food.

15. Primary production means the conduct of one, several or all activities of cultivation, rearing, harvest, fishing and exploitation.

16. Preliminary processing of food means the treatment of cultivated, reared, collected, harvested, fished or exploited products in order to make ready-to-eat fresh and raw food or a food material or semi-finished products for the food processing stage.

17. Food safety incident means a circumstance occurring due to food poisoning, a food-borne disease or another food-induced circumstance which is directly harmful to human health or life.

18. Contaminant means an element which is unwanted and unintentionally added to food and likely to adversely affect food safety.



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