



# SHANGHAI CHINA

Title of Practice

## SHANGHAI: A RANKING SYSTEM FOR FOOD SAFETY

Milan Urban Food Policy Pact Category

### FOOD SUPPLY AND DISTRIBUTION

Main impacts on other MUFPP categories



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#### Context

Shanghai is China's largest city, with a population of over 24 million in 2014. Over the last few decades Shanghai's food supply has been secured, while concerns over food safety have increased. Meanwhile, the low overall scale of China's food production and operation enterprises, comprising mainly small and medium-sized enterprises with relatively weak awareness of compliance, represent a challenge to the entire food system. For this reason, in February 2013, Shanghai established a new set of regulations, introducing a credit system, with the aim of strengthening the supervision of food production and safety and urging the enterprises to carry out self-responsibilities.

#### Overview of the food practice

The "Food Safety Credit System" established a classification of food production and operation enterprises based on risk evaluation. The Standard Operation Procedure for Supervision and Inspection in Food Production and Operation (SOP) was formulated to make quantitative assessment of the potential hazards to food safety in the food industry. In the daily supervision and inspection phase, scores are given quantitatively to obtain the conclusions of good, average or relatively poor in dynamic assessment. Food safety is classified into categories and the frequency of supervision and risk grade is determined according to a set of criteria. Such classification of food products is subject to periodic revisions, which may result in a lower or higher tier, depending on variation in food safety assessments. All relevant departments of the municipal government will share the credit information and enforce punishment jointly. At present, Shanghai has covered 1 526 food producers, nearly 80 000 food circulation enterprises (excluding individual industrial and commercial households), and over 50 000 licensed catering entities in operation with this quantitative classification management system.

#### Results and lessons learned

The "Food Safety Credit System" represents a significant step in the creation of a more comprehensive, cohesive and well-enforced policy for food safety. Through the implementation of these regulations, supervision is more targeted, fostering the self-discipline of the food industry in Shanghai. Moreover, the scores assigned during the supervision are incorporated into an online platform, fostering the responsibilities of food producers and operators on food safety by promoting transparent and fair competition among all types of food producers and operators. The policy further increases the efficacy

of the supervision, preventing unqualified food from entering the market and therefore guaranteeing higher food safety for consumers. The enforcement of these laws is also ensured by strict punishment for those food operators who do not meet the minimum criteria, applied jointly by all the relevant departments of the Shanghai Food and Drug Safety Commission. Additionally, the results of the quantitative grading will be made public, increasing the transparency of the supervision process and results.



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- Some Opinions on the Construction of Food Safety Credit System printed and issued by the General Office of Shanghai Municipal People's Government;
- The Circular on Further Formalizing the Quantitative Classification Management of Food Safety Supervision in Catering Service in Shanghai;
- Regulation on Strengthening Credit Information Management for Food and Drug Producers and Operators,
- 2016 Food Safety Supervision Work Plan of Shanghai Municipal Food and Drug Administration printed and issued by Shanghai Municipal Food and Drug Administration