

Food Control instructions

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Administration	Publication
Ministry cabinet Decree No.257/1956 (38)	7 Jan. 1952 ED. NO. 102 (EL-Wakaeaa AL- masrya)
Title	
About controlling production and selling the ice products	
Modification	
RELATE REGULATION	
Law No. 10/m1953 , 38/ 1941 , 48/ 1941 , 73/ 1943, 453/ 1954	

SUMMARY

This decree about controlling sell and producing the ice products

APPLICATION

_The decree concern ice predicts

REQUIREMENT

- 1- It not permitted to sell the ice products before have the competent authority form the ministry of health
- 2- The ice products must be clear form any chemical or microbiological hazardous and equal to the standards
- 3- If any one break this law must punished by jailing for 3 months and fine not moor than 10 pounds
- 4- In case of healthy accident the order of the judge is stopped the work in the lab

OBSERVATIONS

Administration Ministry of Health Decree In 17/3/1958 (39)	Publication 28/3/1958 (EL-Wakaeaa AL- masrya)
Title About controlling production and selling the ice products	
Modification Decree No. 260/1971	
RELATE REGULATION Law No. 257/1956 , 798/1957	

SUMMARY

This decree about the storage of the ice products and the workers in this filled the microbiological state of the ice products

APPLICATION

_The decree concern the ice product storage and the workers

REQUIREMENT

- 1- The storage of the ice products in a refrigerator has a license from the ministry of health , the ice products must package in containers has the name of the owner of the lab and the address , the refrigerator must be clean

- 2- The worker must use a white clothes and white cover for the head and they not allow to spout or smoking during the manufacturing and they must be clean
- 3- The row material which used in the ice must be fresh and it can be used by the human , it permitted to added colors to the ice but the healthy one
- 4- The milk which used in the ice products must be
The No. of micro. In T.C.P.A. is 1000/37°c/24 hr.
The No. of micro. In 1 cm³ /100 cell
- 5- It not allow to transporting or selling the ice products without packaging

OBSERVATIONS

Administration	publication
Parliament & Senate No.48/1941(1)	1948 EL-Wakaeaa AL- masrya
Title	
Preventing and controlling swindling (fraud) and cheating	
Modification	
Low no.83\1948,NO.153\1949,no.522\1955,NO.80\1961	

SUMMARY

This law about punishment which controlling the swindling and cheating in food, feed and medicine .and the kind of fine ,penalty .

APPLICATION

- _The low concerns the human food ,Animal feed ,Medicines and crops
- _The low related to any one sale any substances used in swindling or any one insist on used this substances in production or any one hold or exported this materials

REQUIREMENT

- The food, feed and medical must have not any swindling or cheating
- Use the illegal limits for every abstains
- The healthy way to consuming food, feed and medical
- May be controlled by anther low the production of exporting

-NOTE

If any one be in case by low punishment by fine about (5LE-100LE) or sail for one year or both

Administration	Publication
Ministry Decree in 10/5/1954 (31)	ED. No. 37 (EL-Wakaeaa AL- masrya)
Title	
About the containers which must be in pasteurizing lab of milk	
Modification	
Decree in 22/6/1953 , 12/4/1956 , 24/12/1956 , 9/8/1960 , 22/6/1972 , 24/6/1972 , 24/6/1975 and 24/7/1978.	
RELATE REGULATION	
Law No. 132/ 1950 , Decree in 21/6/1952	

SUMMARY

This decree about the condition which must be in the pasteurizing lab and the pretreatment of milk in it , the general condition of the equipment.

APPLICATION

_The decree concern the pretreatment of milk and the condition of the environment of this lab

REQUIREMENT

- 1- The environment around the lab in highly condition of cleaning and has not any rubbish
- 2- At the first the milk must filtered by gauze or iron net to clear form the hazardous.
- 3- After filtered the milk it must cooled at 10^oc in case it will stay to pasteurized moor than 2 hr.
- 4- The pasteurized system must be clean and there is enough light .
- 5- The tubs in the pasteurized system must be strait and the curves easy to clean and the system made form stein less teal .

- 6- The system must prepare by a sensor to return the milk which has not reach the optimum temp. To the first step to re pasteurized .
- 7- The thermometers must be used to be sure the milk reaches the optimum temp. And registered in document to one month .
- 8- After pasteurized the milk must be package and storage at 10°c . The max. Limit to keep the milk in the lab is 24 hr. and in the market is 48 hr.
- 9- The workers must be in a good health and have healthy license from the ministry of health .

OBSERVATIONS

Administration	publication
President Decree No. 106 /2000 (57)	27/2/2000 EL-Wakaeaa AL- masrya
Title	
About simplifying the procedure of checking and controlling export and import product	
Modification	
Low no.20/1963 , 48-1941 , 127- 1955 , 117-1944 , 1-1944 , 1770-1991	

SUMMARY

This law about simplifying the procedure and the rolls of inspecting and controlling the products which import and export

APPLICATION

_The law concerns the food controlling and inspecting all exported and imported food but specially the imported food

- This law is applicable on all food products
- The inspection is made in one step cooperate in it all responsible (departments agricultural & veterinary quarantine , Radiation , health)

REQUIREMENT

- There must be an inspector from every department . He can do his job without go back to his department
- Select one who responsible about the committee of cooperate inspection

-NOTE

I think this law is connect to food safety and the inspection but it very short one

Administration	publication
Ministry of Health in 21 Jan. 1952 (29)	(EL-Wakaeaa AL- masrya)
Title	
Ministry Decree about the standard and specifications related to milk and milk products	
Modification	
Decree in 22/6/1953 , 12/4/1956 , 24/12/1956 , 9/8/1960 , 22/6/1972 , 24/6/1972 , 24/6/1975 and 24/7/1978.	
RELATE REGULATION	
Law No. 132 / 1950	

SUMMARY

This decree about the Sandra and specifications which must be in milk and milk products . The definitions of milk types and milk products types . Some technical properties of pressing on milk .

APPLICATION

_The decree concern the types of milk and his products, The chemical compassion of these some major component .

REQUIREMENT

- The This requirements is only related to food safty just only
- Any milk used for processing generally must be have the normal (good quality) properties , pure . free from any hazard or reason to spoil .
- The boiling milk must reached the boiling point and consuming in short time .
- The aseptic milk must treated will at 100° C and packing in sealed packages .,

- The pasteurized milk is the milk which treated with temperature and holding for enough time .This treatment must kill all the pathogenic micro organisms and most of other micro organisms .
- The milk and his products must be free from any imperfection such as metal , dust ,..ext.

OBSERVATIONS

- This law is more specify in the technical properties in milk and milk products .And this cheat is related to the food safety only

<p><u>Administration :</u> Ministry of health (Dr Mohamed Elnapiwee Elmohandes) (minister of health) (6)</p>	<p><u>Publication:</u> (None)</p>
<p><u>Title:</u> Decree No 97 / 1967, regarding the health cleaning measures required to be taken in the places of circulation of food stuff</p>	
<p><u>Modification :</u> (None)</p>	
<p><u>Relate Regulation:</u> 1- Law No. 10 / 1966 regarding food control and organizing process of circulation there of.</p>	

Summary

The health cleaning measures required to be taken in the places of circulation of foodstuff

Applications

All places of circulation of food stuff

Requirements

- Offering food stuff outside the places prepared for circulation shall be Prohibited.
- All foodstuff shall not be subjected to Insects, i.e.. flies, bugs , rodents also
- Shall not be subjected to dust.
- All foodstuffs shall be placed on tables, 30centimeters above ground at least and the ground under these tables shall be completely clean.
- A bin made of zinc, with a tight setting cover must be available for garbage. This vessel must be emptied by and by
- It must be taken in consideration, perfect cleaning, and follow the health
- Methods in manufacturing, storing, circulating in all circulation phases.
- Tools, Vessels, tables shall be permanently clean and shall be washed by
- Boiled water and soap after usage.
- Tools, Vessels, tables shall be placed in specific clean place and must not
- Used for any other purpose.
- Using cups made of paper, wooden spoons, and towels for drying hands for more than one person is prohibited.
- Offering, selling and possession of poisonous materials, such as pesticides in the places prepared of circulation of foodstuff are prohibited.
- The employer shall not hire any employee who does not have valid health certificates stating that the employee does not suffer any infectious diseases or microbes.
- The employer must possess a serial book, in which the names of the employees, the date issuance of the health certificate, the expiry date there of are registered, and this book shall be submitted to the competent health authority. If required.

observations

- The employer or the manager, in all cases shall be liable for keeping this book, and for his employees' abiding by the health rules.
- This law shall be applicable as of the date of publication.

<u>Administration :</u> Ministry of health (Dr Mohamed Hafez Ghanem) (Minister of health) (4)	<u>Publication :</u> (None)
<u>Title:</u> Decree No223 / 1969 regarding the health cleaning measures required to be taken in the places of circulation of food stuff	
<u>Modification :</u> Third Article of decree No 96 / 1967, regarding the health cleaning measures required to be taken in the places of circulation of food stuff	
<u>Relate Regulation:</u> 1- Law No. 10 for 1966 regarding food control and organizing processes of circulation there of. 2- Decree No 96 / 1967, regarding the health cleaning measures required to be taken in the places of circulation of food stuff	

Summary

Dealing with poisonous materials in prepared places for circulation of foodstuff is prohibited.

Applications
All the poisonous materials, except house pesticides with conditions.

Requirements
<ul style="list-style-type: none"> • Sale, possession, offering for sale poisonous materials such as pesticides in the places prepared for circulation of foodstuff is prohibited. Except house pesticides, contained in firmly closed cans made of metal with a tight setting cover that can not be filtered. • These cans must be kept away from the prepared places for circulation of food and when foodstuff is found

<u>observations</u>

<p>Administration :</p> <p>Presidential Decree (Gamal Abd Elnaser) (president of Egypt) (20)</p>	<p>Publication :</p> <p>Issued from republic presidency in 29/ August / 1967, publicized in official newspaper No 79 in 14/September/1967</p>
<p>Title:</p> <p>Presidential Decree no 1604 / 1967 regarding organization process of meats trade and products thereof. Replaced text of paragraph Z of second Article of decree that issued in 2/ April / 1953</p>	
<p>Modification :</p> <p>Some articles of decree that issued in 2/ April / 1953 regarding organization process of meats trade and product there of.</p>	
<p>Relate Regulation:</p> <ul style="list-style-type: none"> • Decree which issued in 2/April /1953 regarding organization process of meats trade and product there of. • Presidential Decree no 798 /1957 regarding cans for using foodstuff. 	

Summary

Specifics required in canned beef

Applications
Canned Beefs.

Requirements
<ul style="list-style-type: none"> • Canned beef shall be preserved in cans that not allow for the air to pass in • Canned beef shall be kept all natural characterizations • Canned beef shall be sterilized • Canned beef shall be fit for human consumption. • These cans shall be correspondent with presidential decree no 798 for 1957. • It shall be existed negative pressure inside these cans.

observations

<u>Administration:</u>	Cabinet (18)	<u>Publication:</u>	This law published in official newspaper in 15/12/1954
<u>Title:</u>			
Law no 684/ 1954 regarding organization of bread circulation and transfer thereof.			
<u>Modification :</u>			
None			
<u>Relate Regulation:</u>			
None			

Summary

Organization of bread circulation and transfer thereof

Applications
<ul style="list-style-type: none"> • Bread • All types of bread.

Requirements
<ul style="list-style-type: none"> • Sale , offering , transfer for sale all types of bread is prohibited , unless in a firmly closed vessels, cars specified for this purpose • These vessels or cars shall be closed very will to not allow for dust and flies to pass in • Bread may be transferred from place to another in covers with the terms and specifications prescribe by a decree of Municipalities and villages affairs Ministry • The provision of this law shall apply to Cairo and Alexandria cities in addition to any other cities mentioned in the decree of the minister of Municipalities and villages affairs. • The competent health department shall seize the bread subject of any crime and get rid of it , if caused any pollution requiring that these procedures be taken

<u>observations</u>
In the events the provisions of this law and the decision issued in executions thereof are contravened by any person, This person shall be subject to imprisonments for a period not exceeding 3moths and shall pay a fine ranging between LE 5 and LE 50. or on of punishments However , in all cases the bread subject of crime shall be confiscated

<p><u>Administration:</u></p> <p style="text-align: center;">Ministry of health (Dr Ibrahim Badran) (minister of health) (36)</p>	<p><u>Publication:</u></p> <p>Published in the official newspaper (Elwakaa Elmasria \ newspaper) in 24july /1978</p>
<p><u>Title:</u></p> <p>Decree No 372 for 1978 regarding the specifications and standards specified for milk and relevant products.</p>	
<p><u>Amendments:</u></p> <p>Some provisions of ministerial decree that issued in 21/june/1952 regarding the specifications and standers specified for milk and relevant products.</p>	
<p><u>Relate Regulation:</u></p> <ul style="list-style-type: none"> • Law no 132 /1950 regarding the milk and relevant products • Decree of minister of health that issued in 12 June /1952 regarding the specifications and standards specified for milk and relevant products. 	

Summary
Definition of Ghee and the specifications thereof.

Applications
<ul style="list-style-type: none"> • Ghee

Requirements
<ul style="list-style-type: none"> • Ghee is the unchangeable result of butter , after removing approximately all water and non fat lactate materials . • Using the melting method and without adding any other material except the salt in a rate does not exceeding 1% • The specification of Ghee must be natural. • The fats of milk must not be less than 97%. • Humidity must not exceeding 1% • Acidity must not exceeding 10% • The types of natural ghee may contain carotene as a vegetarianism material.

<u>observations</u>
<ul style="list-style-type: none"> • The Ghee without disparity of its types shall be considered as buffalo products • This law shall be applicable as of the date of publication

Administration President Decree 1957 / No. 798 (23)	Publication (EL-Wakaeaa AL- masrya)
Title About the containers which used in food stuff	
Modification	
RELATE REGULATION Law No. 48/1941 , 390/1956 , 42/1962 ,	

SUMMARY

This decree about the Standard and specifications, which must be in the containers which, used in foodstuff and the percentages of Pb in this containers , using the colors in the containers for food stuff and controlling the manufacturing of this containers.

APPLICATION

_The decree concern the percentages of Pb in the containers for food stuff and using the ingots in food containers , the material which used in sealing the containers

REQUIREMENT

- The containers must not made form Zn or Pb
- If the container made form ingots then the percentage of Pb moor than 10 %
- The zinc which used in covering the containers must have no moor than 1 % form the Pb in the surface which touch the food
- The highly percentage of zinc oxide in the ingots which the containers made form must be not higher than 0.03 %
- The aluminum which used in home containers must be:
 - 1-The percentage of aluminum moor than 99 %
 - 2-The Cu must be less than 0.02%

3-The Fe must be less than 0.07%

4- The Mg must be less than 1 %

-The tool which used in eats (Spoon , Fork, ...) must be made form any material free from Zn or Pb and this tools which made from rubber must be free from Zn or Pb

- It not Permeated that use colors non food grade and if used any paint must be negative in the Pb , Zn , Cadmium test
- Using the containers made of red cupper is not permitted without bleaching but it could be used in case of distillation equipment and preparing sweets , syrups and jams . one condition is required to be bright , clean and far from the effect of vaporous and liquid contentions cupper slots
- The container must be free from rust , clean and free from hazard
- It must be used ingot of zinc and Pb but the percentage of Zinc must be moor than 10 % to used in sealing

OBSERVATIONS

This law is more specify in the technical properties in Containers which used in food stuff

Administration Minister Decree 1983 / No. 679 (24)	Publication (EL-Wakaeaa AL- masrya)
Title About the containers which used in food stuff	
Modification	
RELATE REGULATION Law No. 48/1941 , 10/1966 , 798/ 1957	

SUMMARY

This decree about some kind of paints or covers material

APPLICATION

_The decree concern food safety from prevent use of the printed papers and polish which used in food stuff

REQUIREMENT

- That is not permeated for using the printed papers in food covered
- It not permitted to use the polish or mena to recover the containers which used in food stuff other wise it give negative in the test of Pb , Zn , cadmium test
- It not allow to use unstable inks to print the label of food package
- It not allow the news paper in packaging any food
- The paper packaging material which in food must be free from any preservation substances and did not touch the food surface and easy to take off form the food
- The packaging material must be free form any hazards and clean
- The packaging material must be free form any substances to change the odor or the taste and not let the hazard material get in foods

OBSERVATIONS

This law is more specify in the technical properties in Containers which used in food stuff

Administration Royal Decree No.132/1950 (28)	Publication 28/8/1950 (EL-Wakaeaa AL- masrya)
Title About the diary and dairy products	
Modification	
RELATE REGULATION	

SUMMARY

This decree about the identifying the milk and he kind or types of milk which must be used in human life

APPLICATION

_The decree concern the types of milk and his products, the cases which can not baying the milk or used it in the production

REQUIREMENT

- 1- The milk which can be used is the cow , buffalo , sheep and goats (In Article No. 1 In this law there is the identifying of milk) and except the buffalo milk the containers of the other milk must be distinguished (by color or by written)
- 2- It not allow to sell the milk otherwise it was clean , fresh , not taking off the cream and free from any hazards , color
- 3- It not permitted to milking animal for using it milk in the production or for drink in one of this cases
 - If the animal has tuberculoses
 - If the animal infected by lactomises or has favor , vaccinia (cowpox)
 - If the animal has favor from the birth
 - If the animal has the disease which make induced abortion
 - If the animal is skinny or in comma
 - If the animal accrued by medicine com out in milk
- 4- The farmer in all cases which refer to must call the veterinary department and the doctors in this department has right to make chick to this animal
- 5- After milking must be there cooling and filtration
- 6- The cars or containers which used in transporting milk must be competent authority to the ministry of health
- 7- Every one has any relation with milk must have a license from the ministry of health to prove that he free from any contagion disease
- 8- It cold be prevent selling milk by the street seller by a decree from the ministry of health

OBSERVATIONS

<p style="text-align: center;">Administration</p> <p>Ministry Decree No. 164/1982 (43)</p>	<p style="text-align: center;">Publication</p> <p>1/4/1982 (EL-Wakaeaa AL- masrya)</p>
<p style="text-align: center;">Title</p> <p style="text-align: center;">About the rejected food shipment</p>	
<p style="text-align: center;">Modification</p>	
<p style="text-align: center;">RELATE REGULATION</p> <p>Law No. 48/1941 , 10/1966</p>	

In case of the complete rejected for any food shipment by the competent authority then the importer can re export the shipment again in 2 months not moor . Or it must be executed on his account.

Administration	Publication
Ministry of Health Decree in 27/4/1954 (30)	10/5/1954 ED. No. 37 (EL-Wakaeaa AL- masrya)
Title	
About the transporting , handling and specifying milk package	
Modification	
Decree No.173/1976	
RELATE REGULATION	
Law No. 132/1950	

SUMMARY

This decree about the specifications which must be in the milk package and storage of package material , and who to transport the milk in cities .

APPLICATION

_The decree concern the containers which used in milk handling and transporting , the requirement of the container which used in milk

REQUIREMENT

- 1- The packages and the containers which used in milk tread must concern the decree which published in 34/1946 about the package which used in the food stuff .
- 2- Metal container : it must be has no angels and take a round shape , the potion has out curve , the mouth of this container must be wide and has sealed cover.
- 3- If the milk was not buffalo milk thin must pot a label in rectangular shape in case of the caw milk , triangle in goat milk , cycle in sheep milk

- 4- Glass container : must be clear and not broken , the type of milk must be Written in Arabic clearly in case of the pasteurized or aseptic milk must be written also , the date of production
- 5- Paper container : it must be made form the cellulose and the row material is not recycled , the one gram must has less than 250 microorganism . it must made under good condition to be in each cm^2 has less than 1 cell , the paper must treated to be hydrophobic by using gums or any material , any material used in paper treatment must be free from any hazardous .
- 6- In case of storage the packaging material which used in milk transporting must be covered to prevent the contamination from out side and used ones .
- 7- The cars which transport the milk must be made from stain less teal or smooth and painted wood .
- 8- All containers must have competent authority from ministry of health .
- 9- The polyethylene can be used in packaging the aseptic milk but must has the condition in the president decree No. 798/1957

OBSERVATIONS

Administration	Publication
President Decree (41)	28/5/1960 ED. No. 121 (EL-Wakaeaa AL- masrya)
Title	
About the which must be in the transportation in case of the fish and the water ice	
RELATE REGULATION	
Law No. 48/1941,	

- 10- It not allowed to transpire the fish or the water ice other wise in a good condition
- 11- The container of this products must be covered form in side by ht stain less teal and this container must has a double jacket to make the temp. not moor than 10 o c by using the ice for cooling in this case it must be canal to carry out the water
- 12- Every use in container must be cleaned and maintenance it
- 13- The people which transporting this products must has a license
- 14-

<p style="text-align: center;">Administration</p> <p>President Decree No.362 (14)</p>	<p style="text-align: center;">Publication</p> <p>11/7/1984 ED. NO. 159 (EL-Wakaeaa AL- masrya)</p>
<p style="text-align: center;">Title</p> <p style="text-align: center;">About transporting frozen products</p>	
<p style="text-align: center;">Modification</p>	
<p style="text-align: center;">RELATE REGULATION</p> <p>Law No.10/1966, 1604/ 1967</p>	

The important departments which import the frozen lots of meet , poultry , fish , Must have or used a refrigerator tank car in transporting under 18⁰ c

Administration President Decree (45)	Publication (EL-Wakaeaa AL- masrya)
Title Controlling sell and using the color substances	
Modification	
RELATE REGULATION Law No. 48/1941 , 390/1956 , 42/1962 ,	

SUMMARY

This decree about controlling the using of the color substances and some standard for them and who to register a color substances in the ministry of health

APPLICATION

_The decree concern the color substances

REQUIREMENT

- 1- **Any color substances is concern harmful other wise in the table 1&2 and can not be used**
- 2- **color substances must be**
 - **clear as a commercial greed**
 - **The zinc oxide , lead not moor than 10 ppm**

Not has any of this substance broom , zinc , antimon , korom
- 3- **It not allow to tread in the color substances which mad in Egypt before registered it in the ministry of health**
- 4- **The label must has some data about how can to use , the name of the com. , product date , address , the chemical composition and the scientific name**

5- The color substance cant be used before the inspection of the ministry of health

OBSERVATIONS

Administration Law No.685 (21)	Publication 16/12/1954 e no. 100 (EL-Wakaeaa AL- masrya)
Title Controlling the transporting of meat	
Modification	
RELATE REGULATION Decree in 10/2/1953 , 18/6/1953 , 23/11/1994	

SUMMARY

This decree about the transporting of meat in Egypt and the banishment of the persons which didn't respect this law

APPLICATION

_The decree concern monitoring of transporting meat and meat product in the safety way

REQUIREMENT

- The transporting of meat must be in a closed van or cares specially for meat and covered from in side with stain less steel and this cars must be solid closed and not permeated to any body to set beside the meat

OBSERVATIONS

This law is was very short law so this is almost articles in the law .

Administration President Decree No.173/1976 (35)	Publication 21 Jan. 1952 (EL-Wakaeaa AL- masrya)
Title About the containers which used in food stuff	
Modification Decree in 22/6/1953 , 12/4/1956 , 24/12/1956 , 9/8/1960 , 22/6/1972 , 24/6/1972 , 24/6/1975 and 24/7/1978.	
RELATE REGULATION Law No. 48/1941 , 390/1956 , 42/1962 ,	

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kill all the pathogenic micro organisms and most of other micro organisms .

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Administration Ministry of Health No. 386/1959 (17)	Publication 10/12/1959 EL-Wakaeaa AL- masrya Edition .No. 87
Title Ministry Decree about the preventive action for struggle food poisoning	
Modification	
RELATE REGULATION Law no. 137 / 1958	

SUMMARY

This decree about the action which must be taken in case of food poisoning started and the action for the ministry of health offices and hospitals which resaved the cases of the food poisoning

APPLICATION

_This decree concern the action of hospital when resaved a case of food poisoning

1- Inform the ministry of health office immediately about the case when the hospital resaved it.

2- Taken a samples form the vomit and the diarrhea from each case and this samples must preserve under aseptic condition .

3- The doctor of ministry of health must go to the infection place and make some detentions and collect some samples to analyzed

REQUIREMENT

- In all action must decumbent all attending observations in application “Detection 1” this one include the name of the patient , age ,No. of cases and the No. of death .
- In case of the detector can’t find any food remaining must research about the source of this food or the place which have been buy from and get some samples to analyzed

OBSERVATIONS

Administration	Publication
President Decree In 2/4/1953 (19)	7/4/1953 Edition 2 (EL-Wakaeaa AL- masrya)
Title	
Controlling meet and meat product tread	
Modification	
Decree in 17/10/1953 , 26/10/1955	
RELATE REGULATION	
Law No. 10/1953	

SUMMARY

This decree about identifying some of meats products and some technical information concern the meet products and the label content in case of import this kind of products

APPLICATION

_The decree concern the types of meat and meat products, and the conditions to keep the meat and meat product is safety to human health and the requirement of meat which imported

REQUIREMENT

-The this requirements is only related to food safety just only

The meat which preserved under cooling condition must be at 0⁰ c until consumed

In case of importing meat or meat product must have a veterinary certificate for the original country

The salted meat don't increase the percentage of sodium nitrate moor than 500 ppm

Any kind of meat must be in a good case , high quality , no spoilage and any hazardous

The prevention in good condition place and highly sanitation place

Free from the abnormal prevention substances it is acceptable that adding phosphate in the meat not higher than 0.5 % from the total weight

Each container of meat in case of importing must have a veterinary certificate included the name of the original country , No. of boxes , production date , the port which import from , the name of the importer and veterinary certificate form the original country say that product haven't any decease

OBSERVATIONS

Administration Ministry of health Decree No.302/1986 (44)	Publication 27/8/1986 (EL-Wakaeaa AL- masrya)
Title	
Modification	
RELATE REGULATION Law No. 48/1941 , 390/1956 , 42/1962 ,	

It not allow to any imported product come in the country before inspected it to be sure that it free from the radiation

Administration Ministry of trade and economic No. 524 /2000 (56)	publication (EL-Wakaea AL- masrya)
Title About Sampling and the visual inspection	
Modification Article 6 in ministry decree No.346/200	
RELATE REGULATION Law No. 118/1975 , 106/2000 ,Decree No. 275 /1991 , 437/2000	

- The sampling and visual or physical inspection don as seen in the system which enclosed .
- If the shipment will inspect as visual inspection only then the report will be include the visual test only
- For the products which the visual inspection no enough then must complete the report by the analyzing .
- In all cases it must be to store the shipment under control from the competent authority for 48 hr. and it will not go out until the analyzing report will be finished and get the certificate.
- The time to finish the report is 7days and in case of potable water or canned foods it may take 14 days

Administration Ministry of health Decree No. 73 /2001 (58)	publication 21 Jan. 1952 (EL-Wakaeaa AL- masrya)
Title About the Packaging material which used in foods	
Modification	
RELATE REGULATION Law No. 10/1966 , 798/1975 , 242/1996 , 679/ 1999	

SUMMARY

This decree about the containers, packaging material , paints which use in painting the packaging material and some standard for them

APPLICATION

_The decree concern the containers which use in food

REQUIREMENT

Any packaging material must be not harmful for human been or toxic or colored the food by any color

The containers it should be suitable for the type food which will packing in

The packaging material are :

- Cardboard
- Metal containers
- Plastic containers
- Pottery containers

It not allow to use the ink in painting the inside surface of containers but for the out side surface it ok by using a food grade ink and it must be stable

In case of the container which galvanized or covered by glass or enamel it must be stable for the acids

It not allow to use hared or semi hared containers for food made from Polyvinyl Chloride and has more than 1 ppm of Vinyl Chloride Monomer .

It not allow to use the news paper for covering food

The container must be good sealed and the packages must be as it is during the storage time without any changes in the chemical composition or the shape of the bag

OBSERVATIONS

This law is more specify in the technical properties in milk and milk products .And this cheat is related to the food safety only

Administration Ministry of Health Decree In 17/3/1958 (39)	publication 28/3/1958 (EL-Wakaeaa AL- masrya)
Title About Regulation production and selling the ice products	
Modification Decree No. 260/1971	
RELATE REGULATION Law No. 257/1956 , 798/1957	

SUMMARY

This decree about storage of the ice products , some standers of the raw material which used in this production and the workers in this filled , the microbiological state of the ice products

APPLICATION

-This decree concern the ice product storage and the workers sanitation

REQUIREMENT

- 6- The storage of the ice products must be in a refrigerator and this refrigerators has a license from the Ministry of Health, the ice products must package in containers labeled with label contain the name of the owner of the lab and the address , all of the equipment must be clean and the way

which used in cleaning this tools concern to the combatant authority from Ministry of Health .

- 7- The worker must use a white clothes and white cover for the head, they not allow to gush out or smoking during the manufacturing and they must be clean.
- 8- The row material which used in the ice must be fresh and it can be used by the human , it permitted to added colors , flavors to the ice but food grade one
- 9- The milk which used in the ice products must be
The No. of micro. In T.C.P.A. is 1000/37^oc/24 hr.
The No. of micro. In 1 cm³ /100 cell
- 10- It not allow to transporting or selling the ice products without packaging.
- 11- The raw material must store in another storage instead the store of cleaning material and the other things

OBSERVATIONS

Administration President Decree (45)	publication 21 Jon. 1952 (EL-Wakaeaa AL- masrya)
Title Controlling sell and using the color substances	
Modification	
RELATE REGULATION Law No. 48/1941 , 390/1956 , 42/1962 ,	

SUMMARY

This decree about controlling the using of the color substances and some standard for them and who to registered a color substances in the ministry of health

APPLICATION

The decree concern the color substances

REQUIREMENT

- 6- **Any color substances is concern harmful other wise in the table 1&2 and can not be used**
- 7- **color substances must be**
 - **clear as a commercial greed**
 - **The zinc oxide , lead not moor than 10 ppm****Not has any of this substance broom , zinc , antimon , korom**
- 8- **It not allow to tread in the color substances which mad in Egypt before registered it in the ministry of health**
- 9- **The label must has some data about how can to use , the name of the com. , product date , address , the chemical composition and the scientific name**
- 10- **The color substance cant be used before the inspection of the ministry of health**

OBSERVATIONS

Ministry decree No.163/1967
(11)

Article No.1

It not permeated the import any substances will used in food processing other wise it was have a labeled with the scientific name and the chemical composition of it and for the medical herpes must has the Latin name and this substances must have license say that substance used in the country which imported from .

Article No.2

It not is permeated the import this kind of food other wise the following conditions:

1-Meat and meat products:

The import container must have:

A-The name of country which exported from and the No. of boxes , the kind of peace and the date of inspection in the original country and the port which exported from .

B-The name of importer

C-The veterinary organization or comity in the original country which inspect the animal before slaughtering and a license about that product has been frozen_under 0°C in the original entry before exporting.

D-The organization of inspection has a permit inspect this product before importing .

2- Vegetables and legumes :

This product must have a certificate that product free from copper component and any color substances and free from any hazard.

3-Butter and butter products:

Must have a certificate from the official organization say that free from any preserve substances except NaCl with allowable(permissible) limits .

4-Oil and Fat:

A) This product must have two certificate, the first say that the oil is row product and the second certificate belong to the fat and say that the animal which can from has been inspect from the veterinary organization in the original country.

B) In case of the hydrogenated oils and fats or the frozen oils which has an animal fats must have a veterinary certifies .

5-The presenters food and canned food which will exported must have a certificate labeled by the name of the product and the quantity , the kind of back age , the name of the producers , the name of the importer , the country with import .

Administration	Publication
Ministry of health Decree No. 411 /1997 <small>(46)</small>	30/10/1997 (EL-Wakaeaa AL- masrya)
Title	
Modification	
RELATE REGULATION	
Decree in 4/5/1946	

The color substance in the table No. 1 can be used in foods by the quantity in table No. 3

Not allow using the color substance in table No. 2 or any food product of those .

Administration Ministry Decree No.635/1968 (26)	Publication 10/4/1969 Edition .No. (81) (EL-Wakaeaa AL- masrya)
Title	
The conditions and standers which must be in the cars and containers which used in transporting and containing food by the street seller.	
Modification	
RELATE REGULATION	
Law No. 33/1957 and Decree No. 798-1957 , 1379/1957	

SUMMARY

This decree about the conditions and specifications, which must be in the containers , tool , equipment and cares which, used in foodstuff by the street seller

APPLICATION

-This decree concern the equipment which used by the street seller to make selling and transporting foods in safe

REQUIREMENT

- 1- The containers and cars which used in food selling must be covered from inside by layer from stain less steal to not affected by the liquids in another side for the fruits which have thick cover like water melon and sweat melon it may be paint 3 times by oil material to make the surface is very smooth
- 2- The food which has been not cooked or has thin cover or sticky ormust be covered by clean peas of cloth to protect it from the flights and any hazards
- 3- In case of the cooked food which consumed directly must be show in containers show which be well closed and the sides and the roof mad from glass , Their must be a good aeration system and covered by a narrow mesh of iron net , In case of preparing some of food in this containers then must covered from in side by the stein less teal .
- 4- The container show which refer in the last paragraph must supplied by a good water source and the competent authority must take samples to analyzed chemical and microbiological
- 5- This containers must has a sewage container to collect the west water from this container and it must be easy to empty in the nearest sewage tank and container show must have another can for keeping the solid west in it .
- 6- The pleats which used in presenting food must made from good plastics substance or stain less steal or pottery or and good material .
- 7- In case of the packages which present in it the drinks must be made from glass or aluminum or any material not be rusted and closed well to prevent any contamination to the food drink which in the package .
- 8- In every container show the name of the shop which this container show followed or the name of the importer to his product must written clearly and the date & number of the license .

- 9- In general every part of the container show must be clean and free from any hazardous in addition to all the equipment and tools must be clean and free from any hazardous , and the environment of this container show must be clean and good condition

OBSERVATIONS

The decree of cabinet of ministry No.291/1986

(12)

Article No.1:

In arriving ports must formed a comity for physical inspection formed inspector from Ministry of Health, Agriculture, Support and the Internal Trade.

Article No.2:

In the ports formed a comity from the Ministry of Health which named the comity of lab inspection from humanly sectors and veterinary and inspector from Ministry of Agriculture.

Article No.3:

The physical comity tasks are :

- 1-Make the physical inspection for the importer food .
- 2-This comity must be sure that food in high quality.
- 3-Give a permission to the exporter to interns the gods
- 4-Identifying the places of presentment and give this information to the ministry of supply to controlled .

5-Send the samples to the registers to make the lab inspection.

Article No.4:

The lab inspection :

- 1-Inspect the samples which get from the imparted lots
- 2-Give a certificate about the analysis of this samples.

Article No.5:

The Egyptian standards are the ministry limits to be used.

Administration Ministry Decree No. 707 /1968 (27)	Publication 27/ 7 / 1968
Title The food products and drinks which not permeated to the street seller to sell and the conditions which must be in them clothes	
Modification	
RELATE REGULATION Law No. 33/1957 and Decree No. 1379,1380 / 1957 , 1007/1958 .	

SUMMARY

This decree about the kinds and types of food which can be sold by the street seller and the roles which controlling the selling in the street

APPLICATION

-This decree concern the food products which sold in the street and the condition which controlling that

REQUIREMENT

That not allow to the street seller to sell this products

- 1- The cooked food which made from meet , minced meet , legs of the cow or buffalo , intestines of the animals , fish , koskos , koshary , salad , fruits and macaroni
- 2- The ice cream , the soda beverage and the raw milk which package in glass containers (but that not applicat on the people which transport the milk from the farm to the com.)
- 3- The uncooked meet .
- 4- The dried sweets otherwise was covered or packaged by another com. And this cover is not harmful . For semi solid sweets must covered (kind of packaging material) and put in the shows container which competent authority decree No. 1379 / 1957
- 5- It not allow to press out the cans or fruits in the way
- 6- The street seller must keep them self and clothes clean and they must covered the heads , the hands and the feet
- 7- The decree No . 1380 / 1957 and 1007/ 1958 must be canceled .

OBSERVATIONS

**The Ministry of Health decree No.298/1980
(16)**

- Lab(Lap in Egypt it mean very small com. The No. Of worker 1-5) inspection Must make the on the samples which takes from the important lot of meat and poultry in the ports as soon as possible .
- the members of the inspection comity must take a standardized sample for microbiology inspection and used this conditions:
 - 1-in case of meat lots they must take 10 samples each one must not be less than 200 gm
 - 2-in case of poultry lots they must take a sample don't less than a complete chicken.
 - 3-the must be a wear about the precautions which must be taken in transporting

**The Ministry of Health decree No.350/1986 abosut
forming comity of
laboratory inspection for the imported foods
(14)**

*in the department of central labs in Ministry of health general must form a committee of lab inspection for Meat and Poultry and Fish which imports.

*The tasks of this committee are inspect and analyze the food stuff off .

- From meat , poultry and fish.
- The crops.
- Soft and CO₂ drinks.
- Oil and fat.
- Dairy and dairy products.
- Any thing related to food like(packaging).

*The Aims of inspect and analyze:

- 1-this food must use the Egyptian standard as a minimum limits and the lower and decreases.
- 2-the ingredient which written on the label must be the same of the result of analyzing.

*The acceptance_ or rejected of the imported food by decree of sub minister of health.

Additives

**Law No.530/1979 , 411/1997 , 478/1995 , 227/1999 ,
104/2000**

1. Edible Pectin (St. No. 1385/1992)
2. Edible Gelatin (St. No. 1233/1993)
3. Sugar (St. No. 358/1969)
4. Food Additives Permitted (St. No. 2431/1993)
5. Propionic Acid and its salts used for preserving food products (St. No. 740/1994)
6. Benzoic acid and sodium benzoate used in preserving food (St. No. 338/1975)
7. Sorbic acid and its salts (St. No. 337/1994)
8. Sulfites used in preserving (St. No.339/1992)
9. Sulfur dioxide (St. No. 339/1992)
10. Black and white Pepper powder (St. No. 385/1963)
11. Natural coloring matters (St. No. 1626/1987)
12. Natural coloring matter used in food stuff synthetic Beta-carotene (St. No. 1624/1987)
13. Artificial coloring matter (Tartrazine) (St. No. 255/1975)
14. Flavoring materials for non- Alcoholic soft drinks (St. No. 1218/1994)
15. Sorbic acid used in preserving food (St. No. 337/1994)

Drinks

**Law No. 10/1966 , 798/1957 , 679/1983,
7070/1968 , 635/1968 , 73/2001)**

- Peach juice (St. No.1558/1985)
- Mandarin juice (St. No . 1550/1984)
- Grape juice (St. No.1578/1985)
- Penelope juice (St. No 1580/1985)
- Mango juice (St. No 685/1970)
- Strawberry juice (St. No 1579/1985)
- Apricot juice (St. No 1012/1977)
- Grapefruit juice (St. No 1029/1976)

- Guava juice (St. No 687/1978)
- Method of testing fruit juice (St. No 683/1994)
- Apple juice (St. No 1581/19985)
- Orange juice (St. No 686/1976)
- Diluted orange juices , drinks and nectars (St. No 89/1978)

<h2 style="margin: 0;">Fruits</h2> <p style="margin: 0;">Law No. 10/1966, 349/1986,</p>

- Frozen
- Nectars for certain citrus “fruits preserved
- Excursively by physical means (St. No. 2239/1992)
- Standard Method FCR testing preserved fruit
- Product (St. No. 130/1996)
- Canned Pears and canned apples (St. No. 544/1964)
- Canned grapefruit (St. No. 2239/1992)
- Canned Mangos (St. No. 1242/1974)
- Canned Peaches (St. No. 1243/1974)
- Fruit Preserves (St. No. 129/1986)
- Dried Meant (St. No. 2367/1993)
- Water melon fruit for local marketing (St. No. 1703/1989)
- Plum fruit for local marketing (St. No. 1707/1989)
- Peach fruit for local marketing (St. No. 1709/1989)
- Banana fruit for local marketing (St. No. 1690/1989)
- Grapes for local marketing (St. No. 1689/1989)
- Guava for local marketing (St. No. 1731/1989)

- Apricot for local marketing (St. No. 1710/1989)
- Mandarin fruit (St. No. 1794/1990)
- Egyptian Limes fruits (St. No. 1692/1989)
- Strawberries fruit (St. No. 1821/1990)
- Grapes (St. No. 213/1975)

Oil & fat

Law No. 10/1966

- Sesame seeds (St. No. 1764/1989)
- Oil Seed residues determination of oil content (St. No. 147/1973)
- Crude Vegetables oil and Fats determination of muster and volatile mater (St. No. 143/1973)

- Oil seed residues determination of diethyl ether extracts (St. No. 148/1973)
- Oleaginous seeds determination of acidity of Oil (St. No. 164/1973)
- Oleaginous seeds determination of contract samples to samples for analyses (St. No. 60/1972)
- Oil seed residues determination of total Ash (St. No. 149/1973)
- Oil seed Residues determination of Moisture and volatile mater (St. No. 145/1973)
- Crude Vegetable oil and fats (St. No. 144/1973)
- Crud vegetables oil and fats preparation of contract samples for analyses (St. No. 141/1973)

Meat

Low No. 10/1966 , 350/86 , 685/54
Decree in 2/4/1953

- Frozen Beef Burger (St.No.1688/1991 Low No.)
- Canned Sausage (St.No. 1971/1991 Low No.)
- Frozen Meat (St.No.1522/1991 Low No.)
- Frozen Lever (St.No. 1473/1990 Low No.)
- Pastrami (St.No. 1042/1991 Low No.)
- Canned cooked legumes with meat (St. No. 1435/19978)
- Chic (St. No. 1696/1989)
- Minced meat mixed with soy bean protein (St. No.2097/1992)
- Frozen Sausage (St. No.1972/1991)
- Frozen poultry and turkey sausage (St. No. 2911/1995)
- Analyzing meat and meat products (St. No. 63/1993)
- Detection of pork fat (St. No. 2911/1991)
- Luncheon meat (St. No.1114/1991)

- Meat balls (St. No. 1973/1991)
- Frozen poultry and rabbits (St. No.1090/1996)

<p>Vegetables Low No. 10/1966 ,</p>

- Frozen ~~meat~~ vegetables (St. No. 1090/1996)**
- Frozen Green Beans (St. No. 1743/1998)**
- Frozen Spinach (St. No. 1749/1998)**
- Analyzing Frozen Vegetables (St. No. 991/1993)**
- Frozen strawberries (St. No. 2368/1993)**
- Dehydrated Garlic (St. No. 172/1962)**
- Canned fresh Vegetables (St. No. 360/1976,)**
- Preserved Tomato Products (St. No.132/1974)**
- Canned Potato (St. No. 1610/1986)**
- Mushroom Canned (St. No. 806/1988)**
- Preserve wine leaves (St. No.805/1992)**
- Dehydrated okra (St. No. 1767/1989)**
- Dried Onion (St. No. 131/1973)**
- Dehydrated Green Beans (St. No. 646/1965)**
- Dried Apricot Sheets (Kamar El- Deen) (St. No. 1582/1985)**
- Dehydrated Carrot (St. No. 865/1988)**
- Dehydrated Potato (St. No. 173/1988)**
- Frozen Moulukhia (St. No. 1681/1988)**
- Frozen leaves (St. No. 1766/1989)**
- Onion for local marketing (St. No. 1825/1990)**
- Green Bean and green peas (St. No. 1721/1989)**
- Cucumber for local marketing (St. No. 1722/1989)**
- Tomato For Local Marketing (St. No. 1795/1990)**
- Lettuce for local marketing (St. No. 1824/1990)**
- Garlic for local marketing (St. No. 1827/1990)**
- Potato Tubers (St. No. 1712/1989)**
- Tomato Products (St. No. 57/1972)**
- Cucumbers (St. No. 214/1975)**
- Tomato (St. No. 215/1975)**
- Squash (St. No. 218**
- Egg plant fruit for local marketing (St. No. 1828/1990)**

Turnip for local marketing (St. No. 1822/1990)
Carrots for local marketing (St. No. 1723/1989)
Artichoke for local marketing (St. No. 1821/1990)
Frozen Artichoke (St. No. 1746/1989)

<p>Fish Low No. 10/1966 , Decree No. 880/1960</p>

Smoked Fish (St. No.2760/1994, 288/1996)
Packaged achieves (St. No. 808 /1996)
Canned Shrimps (St. No.414/1993)
Row and caviar (St. No. 3018/1996)
Dehydrated Shrimp (St. No. 546/1993)
Frozen Fish (St. No. 889/1991, 2760/1994)
Salted Fish (St. No. 1725/1996,)
Canned Salmon (St. No. 1472/1995)
Salted Sardine (St. No. 1725/1996)
Canned Mackerel (St. No. 1521/1995)
Crab Meat (St. No. 414/1993)
Canned Fish (St. No. 2760/1994)
Canned tuna And Bonito (St. No.804/1995)

List of Relevant Environmental Legislation

General

- **Law 4/1994 co-ordinate all Laws and regulations concerning industrial pollution and design the Egyptian Environment Affairs Agency (EEAA) as the highest national co-ordinating body for the environment in Egypt.**

Air Pollution

- **Presidential Decree 864/1969**
- **Minister of Health Decree 470/1971**
- **Minister of Housing Decree 380/1975**

Minister of Housing Decree 600/1982 implementing Law number 3/1982 for Urban Planning

Minister of Industry Decree 380/1982 implemented by Minister of Housing Decree 60 of 1982:

- **Law 4/1994 for the environment and its Executive Regulations promulgated by the Prime Minister Decree 338/1995:**
- **Decree 2/1996 concerning the location of heavy industries in specific locations nation-wide**

Wastewater

- **Law 93/1962 concerning sewage disposal**
- **Minister of Housing and Utilities Decree 463/1962 implementing Law 93/1962**
- **Law 48/1982 concerning protection of the River Nile and Egypt waterways from pollution**
- **Minister of Irrigation Decree 81/1983 implementing Law 481/1982 (the Executive Regulations of Law 48/1982)**

This Decree was amended by the following Decrees:

- **Minister of Irrigation Decree 140/1984:**
- **Minister of Irrigation Decree 225/1984:**

- **Minister of Irrigation Decree 4311985:**
- **Minister of Housing and Utilities Decree 911988:**
- **Minister of Housing and Utilities Decree 106/1991:**
- **Law 4/1994 for the environment and its Executive Regulations promulgated by the Prime Minister Decree 338/1995**

Solid Waste

- **Law 38/1967 amended by Law 31/1976, concerning collection and disposal of solid waste from houses public places and commercial and industrial establishments**
- **Minister of Housing Decree 1341/1968 implementing Law 38/1967:**

Hazardous Waste

- **Law 4/1994 for the environment and its Executive Regulations promulgated by the Prime Minister Decree 338/1995**

Licenses

- **Law 453/1954 which gives relevant powers to local administration as the competent enforcement authorities.**
- **Minister of Housing Decrees 380/1975 and 140/1976: implementing Law 453/1954.**
- **Law 211/1956: deals with the industry organisation and the presidential Decree 449/1958 implementing Law 211/1958.**

Transporting Samples

One of the tasks of the inspector that is
Preparing the sample as the way which including by the law of
controlling food

Instructions

1st: General instructions

A- With every sample there must be an application enclose with
and this application clarifying all data about the analyses which required

B- An application for transporting the sample (on for each sample)

C- The stamp must be clear

D- The cod No. must be written

E- It is good to sending the sample in the original package and in
case of the very big amount must sending enough amount which can be
used in the analyses

F- The sample must stamped by the red stamp without effecting on
the sample or case cross contamination

G- Every sample must represent the all production batch and
enclose with the sample the No. of the batches

H- The sample must be send in the same day which collected in it
or during 24 hr.

I-It is prefer that sending sample to very type of analyses (chemical , microbiological , color , toxic ,)

J- In case of spoilage or any change on the package must be send a sample from this

K –In the transporting sample we must consider that no damage be in the package .

2nd Special instrument

A-Outbreak sample

- 1-Must enclose with application No. (1) health
- 2-The sample must be in good containers and aseptic
- 3- The sample witch send is the residue of the food which case the out break or the same sample
- 4- It is ineffective the inspect the empty container of food

B- Pasteurized milk sample

- 1- The sample must be product in the same day
- 2- The transporting must be in ice cooling containers

C-Special food

When this samples come from the customs or the department of nutrition or any department else must enclose with the data for it and ingredients , the standard if it possible and the analyses which required

The using of the dray ice

There is some instruments in case of using the dray ice

- 1- Use the gloves
- 2- Us a label say that is dray ice \
- 3- The transporting of the dray ice in good aeration cars
- 4- The freezing is not effective over 48 hr.
- 5- The sample must surrounded by the dray ice

The stamping

After preparing the pox which contain the sample us tape line and stamp in the point which join the end of the tape the other

The formation and responsibility of the system for controlling food

Controlling food covered three fields

1-Food safety

Prevention the consumer from all disease or out breaks which transport by the food

2-Prevent the swindle of food

3-Increasing the food production and food tread

By increasing the health knowledge between the food producers and food handlers

****The food controlling prevent the consumer from :**

1-Buying harmful food

2-Buying spoilage food

3-Buying swindle food

4-Buying food prepared in unclean pleas

****The high class food carry out :**

1- Improvement the import foods

2- Improvement the food which product locally

3- Decrease the out break by the food

4- Improvement the healthy state of the consumer

****The basic of controlling food :**

The food controlling serves based on:

1-The laws and the instructions which keep up with the technology increase

2-The inspection organization

The inspector is more important person because he collect the evidence on the illegal things and he cane explain to the producers the principles of food safety and the principles of food technology

3-Food quality lab.

4-The department of food controlling serves

(A) On the central level

This department is responsible about the planing and the policy of food controlling and suggesting the laws and follow up the inspectors

(B) On the local level

This department work in the governorate follow up the inspectors and some pleases

5-The training

The department prepare training program for the implements

The tasks of controlling food office in the ports

1st The imported food

1-The exporter or the represent applies the food certificate which stamped form the customs to inspect by the controlling food unit in the port

2-Related to the law No. 291 / 1986 the chef of the inspecting unit forming a committee of the food inspectors which work in the port to inspect the visual appearance to shipment in the port

3-The shipment must registered in the archives

- a- The archives of registering the import shipment
- b- The archives of registering the containers
- c- The archives of the privet using
- d- The archives of registering the export shipments

4-The committee must inspect the shipment in the storage and collecting the samples related to law No.349 / 1986 and make a report explain the state of the shipment

5- The inspector sealing the samples by sealing wax and make analyses report which send to the lab and must explain in it the sampling date and time , sending date , the cod No. , the type of the sample and the name of the inspector and his sing .

6-The information about the shipment must registered by the cod No.

7-When the analytic lab send the report by the acceptance or refusal and singed by the under secretary of ministry

8-According to the lab report and the sing of under secretary of ministry the shipment has been refused or accepted .

2nd The exported food

- 1- The exporter apply a certificate singed from the custom to expose to the food controlling department and enclose with it the certificate form the health department in the place of production and this certificate explain that the exported food has been inspected .
- 2- Related to the law No. 291 / 1986 the chef of the inspecting unit forming a committee of the food inspectors, which work in the port to inspect the visual appearance to shipment in the port .
- 3- The shipment must registered in the archive of exporting shipments
- 4- The committee inspect the shipment for the visual appearance and reported it is O.K.

The procedures which taken in case of refuse the shipment

- 1- The importer apply a report contain the shipment information , the stores , a copy of the law No.46 and confirmation say the importer will not sell this shipment .
- 2- Must send a report to the health department in the place of storage to take care .
- 3- The certificate of custom sing by there is no mind to transport and storage the shipment out of the custom under the controlling of the health department
- 4- In case of the result of the analytical lab report which sing by the under secretary of ministry say it is ok thin they unblocking the shipment or not