

**THE MINISTRY OF  
INDUSTRY AND TRADE**

**THE SOCIALIST REPUBLIC OF VIETNAM**  
**Independence - Freedom - Happiness**

**No. 59/2014/TT-BCT**

*Hanoi, December 22, 2014*

## **CIRCULAR**

### **Prescribing conditions for food safety assurance for vegetable oil production and trading establishments<sup>(\*)</sup>**

*Pursuant to June 17, 2010 Law No. 55/2010/QH12 on Food Safety;*

*Pursuant to the Government's Decree No. 38/2012/ND-CP of April 25, 2012, detailing a number of articles of the Law on Food Safety;*

*Pursuant to the Government's Decree No. 95/2012/ND-CP of November 12, 2012, defining the functions, tasks, powers and organizational structure of the Ministry of Industry and Trade;*

*At the proposal of the Director of the Department of Science and Technology;*

*The Minister of Industry and Trade promulgates the Circular providing food safety assurance conditions for vegetable oil production and trading establishments.*

#### **Chapter I**

#### **GENERAL PROVISIONS**

##### **Article 1.** Scope of regulation

This Circular prescribes food safety assurance conditions for vegetable oil production and trading establishments (below referred to as establishments) managed by the Ministry of Industry and Trade.

##### **Article 2.** Subjects of application

1. This Circular applies to:

- a/ Vegetable oil production and trading establishments;
- b/ Competent state management agencies and organizations and individuals involved in vegetable oil production and trading.

2. This Circular does not apply to:

- a/ Small-scale vegetable oil production and trading establishments;
- b/ Street catering service providers and street food vendors governed by the Ministry of Health's Circular No. 30/2012/TT-BYT of December 5, 2012, providing food safety conditions for street catering service providers and street food vendors.

##### **Article 3.** Interpretation of terms

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

- 1. Vegetable oil production establishment means an establishment that conducts one, several or all of preliminary processing, processing (cleaning, steam drying, pressing, extraction and refining), packaging and preservation activities to produce finished vegetable oil products.
- 2. Crude vegetable oil production establishment means an establishment that produces

<sup>(\*)</sup> *Công Báo Nos 241-242 (15/2/2015)*

vegetable oil but does not perform the refining process and, therefore, does not produce finished vegetable oil.

2. Vegetable oil trading establishment means an establishment that introduces, preserves, transports, purchases and sells vegetable oil products.

3. Small-scale vegetable oil production or trading establishment means an establishment which is registered as a business household by an individual, a group of individuals or a household and not granted a business registration certificate, enterprise registration certificate or investment certificate as prescribed by law.

**Article 4.** General provisions applicable to vegetable oil production or trading establishments

Vegetable oil production or trading establishments shall comply with the Ministry of Health's Circular No. 15/2012/TT-BYT of September 12, 2012, providing general conditions for food safety assurance for food producers and traders, and the provisions of this Circular.

## Chapter II

### CONDITIONS FOR FOOD SAFETY ASSURANCE FOR VEGETABLE OIL PRODUCTION ESTABLISHMENTS

**Article 5.** Vegetable oil production establishments

#### 1. Production site

a/ To be built under the current master plan approved by a competent state agency;

b/ To be situated far from sources of pollution or hazards and other pollutants in the surrounding environment, which may adversely affect the quality and safety of vegetable oil products;

c/ To have sufficient space for arranging production lines suitable to the establishment's design capacity, ensuring that technology requirements are satisfied and industrial sanitation measures are applied at all production stages.

#### 2. Workshop layout and design

a/ The arrangement of production lines shall take into account wind directions so as to avoid adverse effects of sources of pollution such as steam boilers, wastewater treatment facilities, solid waste and oil cake collection sites and toilets;

b/ Workshops shall be designed according to the one-way rule from input materials to final products being vegetable oil;

c/ Warehouses (raw material, auxiliary material, processing aid and product warehouses); production areas (areas for preliminary processing and cleaning raw materials; areas where steam drying, pressing, extracting, filling and product finishing lines, clean-in-place (CIP) systems and mechanical and power systems are located); solid waste collection sites, wastewater collection systems, oil cake collection systems; and other auxiliary works shall be separated from one another to avoid cross-contamination;

d/ Internal roads shall be designed and built in a way that ensures solidity, durability and suppression of dust; overhead walkways shall be installed with handrails or partitions which facilitate observation and ensure occupational safety;

dd/ Water drainage systems (for wastewater generated from daily-life and production activities and rainwater) shall be designed and built separately, have covers and a suitable slope to ensure complete drainage.

#### 3. Workshop structure

a/ The ground of production areas must facilitate water drainage and shall be built of

durable, difficult-to-peel-off, anti-slip and easily cleanable materials. Water drainage systems in production areas must have covers;

b/ Catch pits must have traps to prevent sewer odor and insects and restrict the penetration of microorganisms from sewer systems into workshops;

c/ Pipe systems (for conducting vegetable oil, conducting and recovering solvents and cleaning equipment) shall be designed and manufactured of suitable materials, painted in different colors, and have labels for easy distinction.

#### 4. Ventilation system

a/ Workshops must have ventilation doors to ensure air circulation and facilitate the dissipation of heat and exhaust gas generated from production activities;

b/ The area where steam drying and extraction systems are installed shall be well ventilated to maintain a temperature and occupational safety as required;

c/ The area where pressing machines are located must have suitable ventilation and filtration systems so as to prevent pollution to other production stages;

d/ The area where oil refinery equipment is located shall be designed in a way that can ensure air ventilation and quick dissipation of heat and odor;

dd/ The area where the filling system is located must always be dry, well ventilated and clean.

#### 5. Steam, heat and compressed air supply systems

a/ Steam boilers shall be designed and made of suitable materials, installed in places separated from production areas and regularly inspected according to current regulations;

b/ Steam and compressed air pipe systems shall be designed and made of suitable materials, securely installed, easily distinguished from other pipe systems, and regularly inspected according to current regulations.

#### 6. Waste, wastewater and exhaust gas collection and treatment systems

##### a/ For solid wastes

- Oil cakes obtained after materials are pressed or extracted shall be collected once every 48 hours and stored in a separate site of an area suitable to the design capacity of the production line so as to avoid cross-contamination during the production process;

- Papers, labels, bottles, cans, containers, damaged bottle caps and other solid wastes discharged from the production process shall be collected and stored in suitable tanks or containers put in places convenient for waste collection and treatment without causing adverse impacts to the production process;

- Wastes generated in supporting facilities and daily-life wastes shall be collected, sorted and stored at a separated area pending treatment;

- Solid wastes shall be treated by organizations or individuals licensed to operate in the field of environmental treatment by competent state management agencies.

##### b/ Industrial and daily-life wastewater

- Wastewater treatment facilities shall be located in a place separate from production areas and facing into the wind direction;

- Wastewater treatment capacity and technologies must suit the peak discharge so as to ensure that treated wastewater is up to prescribed environmental standards;

c/ Exhaust gas from a production area and steam boilers shall be treated so as to cause no adverse impacts to other production areas.

d/ For hazardous wastes

- Hazardous wastes shall be collected, stored, transported and treated separately according to current regulations;

- Hazardous wastes shall be managed and treated by organizations and individuals licensed to treat hazardous wastes by competent state agencies.

7. Warehouse system

a/ General requirements on warehouses (raw material, crude vegetable oil, additive, processing aid, supplies, packaging and finished product warehouses):

- Having a storage capacity suitable to design capacity of the production line;

- Being periodically maintained and cleaned according to internal regulations;

- Meeting preservation conditions according to instructions or regulations of manufacturers;

- Being capable of preventing the penetration of insects, rodents and other harmful elements;

- Having information for identifying each type of raw material, crude vegetable oil, additive, processing aid, supplies, packaging and finished product; having warehousing and ex-warehousing records.

b/ Chemical warehouses must meet preservation requirements and conditions according to manufacturers' instructions or regulations and current regulations on chemical preservation.

c/ Finished product warehouses

In addition to complying with Point a, Clause 7 of this Article, finished product warehouses must meet the following conditions:

- The warehouses shall always be kept at a certain temperature and moisture as required in internal regulations for each type of vegetable oil, keeping products away from direct sunlight;

- Products stored in finished product warehouses must have information on their name, lot number, date of manufacture, production shift and use duration according to internal regulations;

- There must be a separate space for keeping substandard quality products pending disposal.

8. The area where crude vegetable oil is produced

a/ Raw materials shall be stored in warehouses or silos so as to ensure their safety and quality;

b/ Chemicals used for preserving raw materials and producing vegetable oil must be those permitted for use according to current regulations, which do not cause adverse impacts to the quality and safety of products;

c/ Cleaning and preliminarily processing raw materials

- Raw materials shall be tested for plant protection drug residues, toxic mold and heavy metals before use; only raw materials which satisfy food quality and safety requirements may be used to produce vegetable oil;

- Before being pressed and extracted, raw materials shall be cleaned to remove any soil, stone, sand, metals and other impurities.

d/ During the stage of pressing and extracting raw materials and recovering crude vegetable oil, it is necessary to avoid penetration of insects and dust, cross-contamination from oil cakes and other sources of pollution and control the quality and residues of solvents.

9. The area where finished products are produced

a/ The refining process must remove all harmful substances dissolved in crude vegetable oil to ensure food safety and keep the vegetable oil's nutrients and quality unchanged;

b/ Filling vegetable oil

- The area where the filling line is located must be separate from other production areas and all filling equipment shall be inspected before each production cycle or shift to ensure good operation;

- The filling process shall be monitored by machines or workers so as to ensure products' weight, quality and safety.

c/ Finishing products

- Finished vegetable oil products shall be labeled and divided into batches according to production shift or cycle. Upon warehousing and ex-warehousing, each batch of products shall be inspected in terms of its quality, appearance, packaging and label so as to ensure product quality and safety before distribution and circulation in the market;

- Finished vegetable oil products shall be preserved at a temperature suitable to the properties of each type of vegetable oil prescribed by production establishments and kept away from direct sunlight.

10. Internal transportation

a/ Establishment owners shall specify (in writing) requirements on vehicles for, and mode of, internal transportation of vegetable oil products as well as preservation conditions and food safety management during internal transportation;

b/ Vegetable oil may not be transported in the same tanks or vehicles with supplies, raw materials and chemicals as this might cause cross contamination affecting the quality and safety of the products.

11. Raw material and product quality control systems

a/ Quality control areas shall be situated separately and conveniently for quality control in the production process; be equipped with essential machinery, equipment and instruments to measure and inspect basic quality criteria of major raw materials and finished products. Microorganism testing sections must be aseptic and isolated from other testing sections;

b/ If having no quality control sections, establishments shall outsource the control of basic quality criteria of major raw materials and finished products to inspection and analysis organizations that have suitable professional capacity and qualifications;

c/ There must be places for preserving samples and keeping dossiers of preserved samples. Establishments shall comply with regulations on sample preservation and destruction applicable to each type of sample.

12. Management of records

a/ Establishments shall keep sufficient management records (contracts, invoices, documents, quality testing slips, regulation conformity announcement dossiers, food safety regulation-conformity announcement dossiers and other relevant documents) for raw materials, auxiliary materials, additives, processing aids, supplies, packages and chemicals to serve origin tracing and food safety and quality control;

b/ Establishments must have sufficient food safety management records according to regulations (certificates of satisfaction of food safety conditions, receipts of regulation conformity announcements or written certifications of food safety regulation-conformity announcements) for their vegetable oil products.

**Article 6. Equipment, packaging and containers**

1. Equipment, packaging and containers in direct contact with vegetable oil must comply with the Ministry of Health's Circular No. 34/2011/TT-BYT of August 30, 2011, promulgating national technical regulations on safety and sanitation of packaging and equipment in direct contact with food.

2. Neutralization equipment (for removing free fatty acids) must be capable of control heat and the stirring speed to absolutely remove all soap residue, ensuring the quality of vegetable oil according to regulations.

3. Settling tanks must have a suitable capacity and shall be suitably designed and manufactured so as to control the settlement process of each type of product.

4. Filling and capping equipment must be capable of avoiding the penetration of alien articles or insects into products.

5. Production equipment and devices shall be regularly maintained, inspected, repaired or replaced when damaged or showing signs of damage.

6. Testing and measuring devices and equipment subject to strict safety requirements shall be calibrated and inspected according to regulations.

7. There must be alarm systems which sound when technical parameters (temperature, pressure) exceed prescribed levels.

8. Waste and hazardous chemical containers shall be designed in a special manner to ensure safety and noticeability, be made of durable materials and lockable to avoid contamination.

9. The repair and maintenance of devices, equipment and machinery shall be conducted outside production areas or when production activities have stopped. In case of on-site repair or regular maintenance, devices, equipment and machines shall be cleaned as soon as the repair or maintenance finishes.

10. Lubricant oils and greases used for equipment and machinery in direct contact with products must be those permitted for use in food production.

**Article 7.** Establishment owners, workers directly engaged in production and visitors

1. Establishment owners and workers directly engaged in production must possess valid certificates of food safety knowledge granted by functional agencies and units designated by competent authorities.

2. Annually, establishment owners shall arrange at least one medical check-up for themselves and workers directly engaged in production at a health establishment of district or higher levels. Health records of these persons shall be kept at the establishments.

3. To recruit only those who meet the Ministry of Health-prescribed health criteria for persons directly engaged in food production and processing.

4. When a person directly engaged in production contracts a disease, he/she shall report to competent persons so that he/she shall be assigned to perform other jobs or be allowed to take a leave for medical treatment according to regulations. Such person may return to work only after obtaining a certificate of full recovery and satisfaction of health requirements for food production and processing jobs from a competent health agency.

5. Persons directly engaged in production and processing shall keep all parts of their bodies clean and, before starting to work, wear protective clothes suitable to their working positions.

4. Visitors shall wear protective clothes and strictly follow establishments' personal hygiene regulations.

### Chapter III

#### FOOD SAFETY ASSURANCE CONDITIONS FOR VEGETABLE OIL TRADING ESTABLISHMENTS

**Article 8.** Vegetable oil trading establishments

1. Product display, preservation and storage areas must always be dry and clean so as to ensure that properties of products are kept unchanged and products are not contaminated with hazardous chemicals, impurities or microorganisms harmful to consumer health.

2. To comply with producers' instructions on product storage.

3. To work out cleaning processes and keep a cleaning diary as instructed by establishment owners.

**Article 9.** Devices and equipment serving vegetable oil trading

Trading establishments must have sufficient equipment and devices so as to meet temperature, moisture, light and other conditions as required by producers for each type of product during the storage and trading of vegetable oil products.

**Article 10.** Management of dossiers

Vegetable oil trading establishments shall keep legal dossiers and documents evidencing the origin and quality of products to serve origin tracing and food safety and quality management.

**Article 11.** Transportation of vegetable oil

1. Vegetable oil-transporting vehicles must prevent the penetration of insects and contamination with sources of pollution and be easy to clean.

2. Vegetable oil products of different types shall be classified and arranged separately so as to meet producers' preservation requirements during transportation.

3. Vegetable oil products shall not be transported in the same tanks or vehicles with hazardous goods or goods that might cause cross-contamination affecting their quality and safety.

4. Vegetable oil product-transporting vehicles and containers during transportation shall be regularly cleaned.

5. Establishments shall work out internal regulations on conditions for food safety assurance during transportation.

#### Chapter IV

#### IMPLEMENTATION PROVISIONS

**Article 12.** Organization of implementation

1. The Department of Science and Technology shall assume the prime responsibility for, and coordinate with related units in, disseminating, and guiding the implementation of, this Circular.

2. Provincial-level Industry and Trade Departments shall guide and implement this Circular in their localities.

3. In the course of implementation, the Department of Science and Technology shall, when necessary, propose the Ministry of Industry and Trade to amend and supplement this Circular based on management requirements and practical situation.

**Article 13.** Effect

This Circular takes effect on February 6, 2015.-

*For the Minister of Industry and Trade*  
Deputy Minister  
HO THI KIM THOA