

## LEGAL THOUGHTS ON FOOD SAFETY

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**Abstract:** In today's era, with the continuous development of the market economy and the continuous improvement of people's material and cultural life, the corresponding food industry has also shown a diversified and popular trend. With the development trend, various kinds of food emerge in endlessly and in variety. However, in recent years, a series of serious consequences caused by frequent food safety problems have made food safety the focus of people's attention. Food safety is directly related to the health and life safety of the general public, and affects the development of the national economy and social stability from law and society A detailed analysis of the causes of frequent food safety incidents and how to effectively ensure food safety.

**Keywords:** Food safety; Assure; Law

### 1 FOOD SAFETY STATUS

Food safety is directly related to the health and life safety of the general public. safety, affecting the development of the national economy and social stability. from 2005 Year to date, food safety Serious problems frequently occur in all aspects, and how to ensure food safety has become an urgent need to solved problem.

2005 6 moon On the 5th , the British " Sunday Times " reported: british food The Bureau of Standards has discovered " malachite green " in salmon sold at a well-known UK supermarket chain. July On the 7th , the General Office of the Ministry of Agriculture of China issued an " Emergency Notice on Organizing the Investigation and Punishment of Banned Veterinary Drugs such as " Malachite Green " to all provinces , autonomous regions , and municipalities across the country, and strictly investigated the illegal operation and use of " Malachite Green" nationwide. green " behavior. A reporter from " Henan Business Daily " conducted an investigation into fish farms and aquatic product wholesale markets in Hubei , Henan and other places. A reporter from Liaoning's " Huashang Morning News " conducted an investigation into fish farms and fish medicine stores in Liaoning. The results showed that: In the breeding process of aquatic products, many fishermen still use it to prevent fish saprolegnia , branchial mold , melonworm, etc.; In order to prolong the life of fish with damaged scales during transportation , fishmongers often use " malachite green ". As for fish medicine stores selling " malachite green " , due to the existence of the " malachite green " market, " Malachite Green " is still being bought and sold. In order to reduce the illegal addition of prohibited drugs, year 2013 May On the 1st , Foshan began to trial the aquatic product origin labeling access system, and Guangxi The three more expensive types of fish, namely flower fish , raw fish and yellow-bone fish, are equipped with an " ID card " , which is a traceability code, and the specific fish pond can be found. So far, this regulation has been implemented on a trial basis, including 2 It was discovered last month that " malachite green " was illegally added to fish. According to the monitoring of agricultural product quality and safety risks in July released by the Foshan Municipal Agriculture Bureau , Gaoming District Residues of " malachite green " were found in 2 grass carp samples. Statistics found that in 2013 Fish products have been through Residues of " malachite green " were found 4 times.

year 2013 January On the 11th , the inspection team of the Hangzhou Municipal Quality Supervision Bureau saw some half-processed duck tongues placed in a large vat at the processing point, exuding an attractive fragrance. The processed cured chicken legs have been packed into bags, and several workers are preparing to transport them to the cold storage opposite. On the ground outside the processing site, there are piles of packaging cartons with the words "Bummin" waxed duck tongue on them , and a line of small words " No added colorings and preservatives " written next to them. But right next to the packaging box, there were several bags of cyclamate and sodium nitrite. Because the boss was away, the workers on site couldn't tell whether excessive amounts of banned additives had been added. They only knew that the duck tongue and cured chicken legs looked better and tasted better with the addition of these things. Pearl milk tea shops are blooming everywhere. Because this industry lacks corresponding quality standards, the inferior pearl milk tea sold in some informal stores not only contains no milk, but also harms human health. " Authentic ' pearl milk tea ' requires adding fresh milk, black tea , white sugar, etc. " said an industry insider who has been operating pearl milk tea for many years. Most so-called " bubble milk tea " uses creamer and fructose instead of milk powder and sucrose. Essence is not milk, it just adds a frankincense flavor to the drink. " Some " black-hearted " bosses simply Use saccharin or cyclamate, or even tap water instead of pure water and add color Vegetables are used to produce pink strawberry-flavored milk tea , custard-yellow mango-flavored milk tea , etc. remember The reporter pretended to open a pearl milk tea shop and got in touch with a supplier. Call the other party, use " Pearl beans " are added with creamer , fruit powder, etc. to make milk tea. The cost of a cup of milk tea is about the same. 0.5 Yuan or so. After reading these cases, we are deeply worried. So , leading to food What are the reasons for frequent food safety problems? How to solve food safety problems?

### 2 LACK OF LAWS LEADS TO FREQUENT FOOD SAFETY PROBLEMS

## 2.1 Circulation Aspects

The increase in food circulation links has increased the risk of food safety, indicating that the main Lack of law. From production and sales in the past to now adding inspection , packaging and transportation There are many links, and they go round and round, and a little carelessness can lead to safety problems. Production standards Various hidden dangers such as unclear inspection technology , insufficient inspection supervision , and non-compliance of warehouses are all Increased food safety risks. However, moral constraints are personalized and one-sided, and legal Regulation is macroscopic and holistic, and laws with relatively significant effects should be acted upon but not acted upon. Therefore, The main thing missing is the law.

## 2.2 Interests

The expansion of the need to maximize profits increases the risk to food safety, indicating mainly a lack of law. The increasingly fierce market competition has brought about businessmen competing for profits. The need to further maximize profits has shaken the original principles of businessmen and increased food safety risks. The key to the effectiveness of any solution lies in the acceptability of the audience. Moral constraints need to reverse the profit-seeking behavioral logic of businessmen, while legal regulations can take advantage of the situation and follow the trend by increasing the cost of breaking the law. Which one has better results? The answer is clear at a glance. The law, which has a relatively significant effect, should be done but not done, so the main lack lies in the law.

## 2.3 Food safety factors

Complicating factors affecting food safety increases food safety risks indicate The main reason is the lack of laws. The gradual opening of the market economy has also led to a wider More factors are intruding into the food field in a mixed manner, including preservatives , genetic modification , and plasticizers. ... More and more new words fill our sights and sounds, stirring our hearts. The final straw for food safety. At this time, morality, as an inherent soft constraint, is difficult to In order to avoid some inadequacies, legal regulations, as a manifestation of public will, are backed by state coercive power. Laws with relatively significant effects should be acted upon but not acted upon. Therefore , the main purpose is to What's missing is the law.

## 3 POPULARIZING KNOWLEDGE CAN EFFECTIVELY ENSURE FOOD SAFETY

### 3.1 Legal Knowledge

Popularizing legal knowledge can effectively enable enterprises to establish awareness of compliance with laws and regulations and produce qualified and high-quality food. Due to the frequent occurrence of food safety problems, which has brought serious threats and harm to the people , our country has Year 2009 February and The Food Safety Law and the Implementation Regulations of the Food Safety Law were promulgated in July. However , at the same time, food safety problems such as black bean sprouts , poisonous ginger , lean meat powder , leather milk, etc. are still emerging one after another.. We can't help but reflect on whether these laws have played their true role, and whether those unscrupulous businesses have established legal awareness and have high enough moral self-discipline. Even if the regulatory authorities strictly enforce the law, they can only implement it when they know that the company has violated the law. Moreover, strengthening supervision can only be imposed from the outside. To eliminate food safety problems from the source, enterprises and operators need to understand legal knowledge, establish legal and moral awareness, standardize production, and remain invincible with integrity.

From a producer's perspective, it is important to popularize legal knowledge. At this stage, the entire food industry supply chain mostly adopts the " company + "Farmer " model. As the market competition in the food industry intensifies, the fierce competition between enterprises will eventually transform into a competition not between brand , quality and service, but a competition between cost and scale. Low cost and large scale have become a trend. In order to reduce economic costs, they even do not hesitate to make a fuss about food quality. We should popularize their knowledge about food safety and popularize the concept that they will pay a heavy price for violating food safety laws. After weighing and comparing the interests, I believe they will understand that the gains outweigh the losses.

### 3.2 Popular Science Knowledge

The promotion of popular science knowledge can enable ordinary people and scientific and technological workers to use scientific thinking and scientific methods to identify food safety, improve prevention awareness and improve production technology. On the one hand, for the general public. In life, the reason why some businesses produce substandard products is often because consumers do not understand and are not meticulous about food safety knowledge. If relevant science knowledge is promoted among the public , it will improve their ability to screen and screen foods. The ability and awareness of rights protection can be strengthened to urge food producers to pay more attention to quality and safety. Customers are God, and the influence of consumers is far more effective than external supervision; On the other hand, one of the important reasons for the frequent occurrence of food safety problems in our country is backward production technology. The popularization of technical knowledge and technical achievements

among scientific and technological workers can promote the progress of food safety production technology, reduce the occurrence of safety problems, and strengthen the Regulation can make further progress.

From a consumer perspective, popularizing science knowledge is important. As the end of the entire food industry supply chain, consumers are very passive. " Good quality and low price , cheap and practical" "Benefits " has always been the pursuit of consumers when shopping, but as the current food industry is not healthy complete " buyer market " Generally speaking, consumers are easily bewitched and influenced by businesses, and they are not Caring too much about quality and reputation gives unscrupulous merchants and enterprises an opportunity to take advantage of them, and in the long run Look, what is affected is the competitive orientation of the entire food industry. However, whenever food safety When food safety problems arise, consumers can only be the victims. In addition, the current relevant food safety legal system in our country is not perfect. The consumer rights protection system is not perfect and there is a lack of rights protection channels. The loss makes the legitimate rights and interests of consumers unable to be protected. Consumer control Whole food knowledge makes possible prevention in advance, which is of far greater significance than remediation afterwards.

#### 4 CONCLUSION

Food safety problems emerge one after another, such as melamine , gutter oil , Sudan red , Shuanghui Incidents such as the clenbuterol incident , dyed steamed buns , and Taiwan food plasticizer controversy are common. It has seriously damaged the health of the people and violated the legitimate rights of consumers. benefits, which has caused my country's entire food industry chain to fall into a credibility and quality crisis, and has also It fully exposed many loopholes and shortcomings in China's food safety and quality management. food for the people For God's sake, how to effectively and steadily alleviate the current food safety crisis so that people can " eat " without worries is our pursuit.

The author believes that relevant science knowledge should be popularized to ordinary people in normal times , and Strengthen corresponding efforts. We know that consumers as a whole food industry supply chain The end is very passive. Promote relevant science knowledge among the public , improve their ability to screen and screen food, and strengthen their awareness of rights protection, so as to encourage Promote food producers' emphasis on quality and safety. The customer is God, the consumer's The influence is far more effective than external regulation. Promote the Food Safety Law and its implementation Regulations and the popularization of food safety legal knowledge can further enhance the responsibilities of catering service providers. awareness of responsibility and integrity, improve the level of self-discipline in the industry, and raise public awareness of food safety awareness and awareness of rights protection in accordance with the law. Our country's current supervision and inspection team is very large in scale. Every small restaurant needs a health license, and every chef needs a health certificate. However, food Food production occurs everywhere, and it is impossible for the government to send dispatched personnel to every food production point and processing point. A supervisor. Integrity is the lifeline of the enterprise for farmers and businessmen. Booster meal Increase the awareness of responsibility and integrity among beverage service providers and improve the level of self-discipline in the industry. carry High public awareness of food safety and legal rights protection can also increase producers' chances of breaking the law. costs, thereby constraining producers. In short, it is very important to effectively ensure food safety , because it is related to the lives of each of us.

#### COMPETING INTERESTS

The authors have no relevant financial or non-financial interests to disclose.

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