

**Food Safety: Managing Reuse of Deteriorating Cooking Oil**

The Fourth National Health Assembly

**Having considered** the report on Food Safety: Managing Reuse of Deteriorating Cooking Oil<sup>1</sup>

**Aware that** reuse of deteriorating cooking oil is a health hazard that can cause cancer and high blood pressure, which are significant health problems of Thailand, that the increased popularity for fried food each year accounts for 800,000 tons of cooking oil, and that deteriorating cooking oil repeatedly used is not safe for food preparation,

**Noting that** the policy and related laws do not cover the matter and that those with responsibility have not worked in an integrated manner to solve the problems effectively and concretely,

**Concerned that** without good management of reused deteriorating cooking oil the health risks facing consumers and fried food operators will be greater, leading to enormous losses of manpower resources, as well as economic, social and environmental losses,

**Worried that** deteriorating cooking oil is repeatedly used for consumption, bleached to give a transparent look, resold, or used to coat noodles, all of which are causes for great concern about consumer safety,

**Appreciative of** the work of consumer protection organization networks and agencies concerned for their joint efforts to advocate the move that the issue of managing the reuse of deteriorating oil be made a public policy on health, for having proposed ways to manage and change the use of deteriorating oil to the production of alternative energy biodiesel in line with His Majesty the King's sufficiency economy philosophy, and for having attempted to bring about reconciliation between consumers, operator and partners concerned in a win-win approach for all in society,

**Seeing that** all sectors in Thailand that have something to do with reuse of cooking oil have an important duty to advocate the management of used deteriorating cooking oil and must work in tandem toward solving the problem in a sustainable manner,

**The NHA has, therefore, passed the following resolutions:**

1. Requesting the National Health Commission to propose to the cabinet to consider approving the resolutions passed by the National Health Assembly on Food Safety: Managing Reuse of Deteriorating Cooking Oil and entrusting agencies concerned to take further action accordingly.

2. Requesting the Department of Medical Science, Ministry of Public Health, Food and Drug Administration, and Department of Health to be the lead agencies in conjunction with the Ministry of Commerce, Ministry of Education, Ministry of Industry, Ministry of Agriculture and Cooperatives, Ministry of Energy, Ministry of Science and Technology, Ministry of Interior, Ministry of Natural Resources and Environment, Office of the Consumer Protection Board,

<sup>1</sup> Document Health Assembly 4/Main 2

Consumer Protection Police Division, Royal Thai Police, Thai Health Promotion Foundation, and all sectors concerned to take the following actions in a participatory manner:

2.1 Jointly develop a policy and related law and support the work of local government organizations and the civil society by providing academic and technological help as well as appropriate tools in a concrete manner;

2.2 Encourage operators that manufacture and use cooking oil to jointly announce measures and set the guidelines to ensure consumer protection from the reuse of deteriorating cooking oil, including motivating them against the reuse of deteriorating cooking oil;

2.3 Encourage the civil society sector to realize and monitor problems and their impacts through educational campaigns and efficient public communications involving the use of modern tools and formats in all channels of communications to ensure efficient and sustainable access to all target groups, through formal and informal education, by organizations concerned;

2.4 Develop strategies on managing the reuse of deteriorating cooking oil within one year and submit them to the cabinet for approval, such strategies being developed through the participatory process from all sectors, using the draft strategy on Food Safety: Managing Reuse of Deteriorating Cooking Oil as in the annex to the main document (Health Assembly 4/Main 2/Annex 1) as a basis for consideration.

2.5 Set measures for monitoring and managing the reuse of deteriorating oil to make sure that it will not return to the food cycle, including considering the suitability of making the act of buying, selling, importing and exporting reused deteriorating cooking oil an activity that needs to be controlled.

3. Request local government organizations to lead the effort in the locality together with other agencies concerned to encourage operators involved in manufacturing and using the cooking oil to work together to announce measures and take comprehensive action to ensure consumer safety.

4. Requesting the Ministry of Energy to set directions for managing the reuse of deteriorating cook oil and adopt alternative energy in line with sufficiency economy principles and work together with the Ministry of Commerce to support the promotion of turning reused oil into raw material in the development of biodiesel in a serious manner that can contribute to its sale with a legal commercial use.