

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

Aware that reuse of deteriorating cooking oil is a silent danger with health impacts leading to cancer, an important health problem 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 in the reuse of deteriorating cooking oil the wellbeing of consumers and fried food operators will be more likely to be put at risk, leading to enormous losses of resources, manpower, economy, society, and environment,

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

Appreciative of the work of consumer protection organization networks and agencies concerned on their joint efforts to advocate the move that the managing reuse of deteriorating should be made into a healthy public policy, have proposed to manage and change the use of deteriorating oil to production of alternative energy biodiesel in line with His Majesty the King's sufficiency economy philosophy, and have 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 to fry food have an important duty to be part of the drive to manage used deteriorating cooking oil, including the academic sector, operational partners, policy-setting partners, operation-supporting partners, and social communication partners, all of whom need to work in unison toward the common goal in a sustainable manner,

Has, therefore, passed the following resolutions:

1. Requesting the National Health Committee 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 up the matter for further consideration.

2. Requesting the Department of Medical Science, Ministry of Public Health, to be the lead agency 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, Office of the Consumer Protection Board, Consumer Protection Police Division, and Royal Thai Police to do the following:

2.1 Jointly develop a policy and related laws and provide academic, technological and tools to support the work of local government organizations;

2.2 Encourage operators that manufacture and use cooking oil to jointly announce measures and take action to ensure consumer protection from 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 relations by organizations concerned on a regular basis;

2.4 Develop strategies on managing reuse of deteriorating cooking oil through the participatory process, possibly taking into consideration 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).

3. Request local government organizations to lead the effort in the locality to encourage relevant operators who manufacture and use the cooking oil to adopt proper practice in frying food and jointly announce measures and take comprehensive action to ensure consumer protection.