



Verband der Kantonschemiker der Schweiz
Association des chimistes cantonaux de Suisse
Associazione dei Chimici Cantionali Svizzeri

Surveillance of food, control of utility
articles, and information to the public



The cantonal chemists

For safe food and drink, every day

The cantonal chemists ensure that the law is respected



They ensure the health and safety of the consumer and protect consumers from fraud

The main aim of the cantonal chemists is to ensure that foodstuffs and utility articles do not pose a risk to the health of consumers.

In order to prevent the consumer from being misled, the cantonal chemists ensure that the information on product labels conforms to legal requirements, check the authenticity of those products, and verify that no prohibited production method or substance has been used in the production process.



They inspect companies and organizations and analyse products

- They carry out inspections (restaurants, food outlets, production plants, farms, etc.)
- They inspect goods, premises and staff, and monitor systems of internal control.
- They ensure good hygiene conditions throughout the food supply chain.
- They control composition, the presence of excessive amounts of chemical or bacterial contaminants, and the claims made by advertisements.



They inform the public

The cantonal chemists carry out inspection campaigns, analysing samples of foodstuffs and/or utility items. The results are communicated via the media and via the websites of the respective cantonal services concerned.

In collaboration with the Swiss Confederation, they inform the public the moment they suspect a risk to consumers' health. Bound by confidentiality constraints, they cannot name the companies or brands involved except in cases of an immediate risk to health.

Information to the public

Inspections

Protection

Who is responsible for food safety?

Collaboration between the food industry and the authorities is essential in order to guarantee that foodstuffs and utility articles do not pose a risk to the health of consumers.

The industry and food producers

The main responsibility rely on the industry and the food producers who are obliged by law to implement an **own-check system**. They must assure that their products meet the legal requirements and do not threaten the health of the consumers.

In accordance with good manufacturing practice (GMP), manufacturers must analyse or outsource analysis of their foodstuffs and document their compliance with the legal requirements in force.

The cantons

The cantonal authorities, under the guidance of the **cantonal chemists**, check that the industry and food producers are taking the responsibility required of them. Over 100,000 companies and almost 2,000 swimming pools may be subject to controls.

Around 220 inspectors and 350 scientists carry out, in total, over 40,000 inspections and control over 100,000 products a year; when necessary, they order appropriate corrective action.

The Swiss Confederation

The Federal Food Safety and Veterinary Office (FSVO) coordinates the enforcement carried out by the cantons and is responsible for monitoring their activities.

For additional information, visit the website : www.kantonschemiker.ch

which provides a list of addresses of all the cantonal food safety services in Switzerland. The website provides visitors with access to the results of the inspection and analytical campaigns led by the cantonal chemists, as well as to forms, declarations, information sheets, annual reports, etc.