

FOOD SAFETY LAW IN SELECTED COUNTRIES AROUND THE WORLD: LESSONS FOR VIETNAM TO ENHANCE THE PROTECTION OF HUMAN RIGHTS IN CURRENT BUSINESS ACTIVITIES

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*The authors declare
that no funding was
received for this work.*



Received: 01-March-2026

Accepted: 12-April-2026

Published: 15-April-2026

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This article is published by **MSI Publishers** in **MSI Journal of Arts, Law and Justice (MSIJALJ)**

ISSN 3049-0839 (Online)

The journal is managed and published by MSI Publishers

Volume: 3, Issue: 4 (April-2026)

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ABSTRACT: In the context of increasingly deep international economic integration, food safety has become one of Vietnam's top priorities. Ensuring food safety is not only related to public health but also directly affects the reputation and competitiveness of Vietnamese agricultural products in the international market. In order to improve the effectiveness of food safety management and better protect human rights, the amendment and supplementation of the Law on Food Safety (adopted by the 12th National Assembly in 2010 and effective from July 1, 2011) requires learning from the experiences of developed countries, which is both important and urgent. This article focuses on analyzing the experiences of several countries in the Americas, Europe, and Asia in managing food safety, particularly in terms of legal frameworks, support policies, institutional structures, and inspection and supervision measures. Based on this analysis, practical lessons are drawn for Vietnam in enhancing the protection of human rights in the field of food safety.

Keywords: *Food safety; human rights protection; international experience; Vietnam.*

I. INTRODUCTION

To support the development and improvement of food safety law provisions in alignment with the current socio-economic development and global integration in Vietnam, the collection, translation, synthesis, analysis, and evaluation of legislative processes in the field of food safety as well as related legal documents from various countries around the world are of critical importance and urgency. This includes comparative analysis among different national legal frameworks and with Vietnam's existing regulations.

The primary objective of this research is to identify and select relevant international experiences that are suitable for Vietnam's political system and current socio-economic conditions. These insights aim to directly contribute to the amendment and improvement of the consolidated Law on Food Safety (2018), while also providing valuable information to the National Assembly in its consideration and adoption of future revisions to this law.

II. RESEARCH CONTENT

1. Food Safety Laws in Selected Countries as Lessons for Vietnam

1.1. Food Safety Laws in Selected Asian Countries

First - Food Safety Management Regulations in Japan

Many scholars argue that Japan has developed its food safety laws over a long period. Since as early as 1947, this "Land of the Rising Sun" has established some of the most stringent food safety standards in the world, with six major laws governing different aspects of food safety (Chan, 2013), including:

First of all, the *Basic Law on Food Safety*, which sets out the fundamental principles for the food safety framework and defines the role of the Food Safety Commission (FSC). This is the sole authority responsible for assessing food-related risks.

Second, the *Food Sanitation Law*, under the jurisdiction of the Ministry of Health, Labour and Welfare (MHLW), which manages risks related to food hygiene and safety. This authority establishes standards and regulations for food, beverages, food processing equipment, containers, packaging, additives, toxic substances, and

agricultural chemical residues, and strictly prohibits the production, sale, or import of harmful food products.

Third, the *Health Promotion Law*, also under the authority of the MHLW, provides guidelines and measures to improve public health. One of its key measures is strengthening nutritional management, including a system for evaluating and labeling foods for special dietary uses, such as for infants, children, pregnant women, and patients.

Fourth, the *Japanese Agricultural Standards (JAS) Law*, managed by the Ministry of Agriculture, Forestry and Fisheries (MAFF), which ensures quality assurance for food and beverage products (excluding alcoholic beverages) and forestry products. The JAS standards and JAS Organic certification are established by this ministry (Nguyen, 2018).

Fifth, the *Plant Protection Law* and the *Domestic Animal Infectious Diseases Control Law*, both under the authority of MAFF, which are responsible for preventing and controlling diseases in domestic and imported plants and animals.

Sixth, the *Food Labeling Law*, under the Consumer Affairs Agency, which sets standards for food labeling, including country of origin, allergens, expiration dates, and functional food claims.

Japanese food safety regulations focus on strict control of risks that may compromise food safety. This includes risk control and assessment throughout food production and business processes, as well as the regulation of imported food, while also strengthening the responsibilities of food producers and business operators.

(i) *Risk Control*: In Japan, risk management authorities are established within the Ministry of Health, Labour and Welfare (MHLW), the Ministry of Agriculture, Forestry and Fisheries (MAFF), and the Consumer Affairs Agency (Nguyen, 2018).

The Ministry of Health, Labour and Welfare, based on the Food Safety Law, implements the following measures:

- 1) Preventing the occurrence of food safety hazards arising from dietary causes;

- 2) Managing food used for commercial and business purposes.

The Ministry of Agriculture, Forestry and Fisheries carries out the following measures to ensure the supply of safe food:

- 3) Risk management measures related to production processes in relevant sectors;
- 4) Risk management measures in production processes to ensure the safety of agricultural, forestry, and fishery products;
- 5) Measures to promote and improve the production, circulation, consumption, and processing of agricultural, forestry, and fishery products.

The Consumer Affairs Agency, based on the Consumer Protection Law enacted in 2004, places emphasis on supporting consumer independence and respecting consumer rights, while also taking into account the internationalization of consumer life to ensure consumer interests.

Regarding food safety assurance, risk assessment bodies, together with risk management agencies, must adopt a consumer-centered perspective. They play a core role in providing comprehensive information and collecting consumer feedback on policies, thereby ensuring both food safety and consumer confidence.

Regarding output control, Japan places strong emphasis on inspecting final food products consumed by the public and imposes severe penalties for violations. This strict output control compels all food vendors from small street stalls to five-star hotels to be fully aware of the sources of their food and additives.

Large hotels and restaurants are required to establish dedicated departments responsible for inspecting input quality, while smaller businesses often cooperate within associations or cooperatives to share information about the origin of raw materials. In almost every food establishment in Japan, a small sign indicating the origin of the food is clearly displayed. For example, tuna from Aomori, salmon from Tottori, oysters from Miyagi, and vegetables from Hokkaido, Chiba, or Ibaraki (Thanh Huyen, 2022).

The Food Sanitation Law also clearly stipulates product standards and specifications. In addition to general requirements such as prohibiting the presence of antibiotics, banning the use of radiation for food preservation, and regulating the use of additives and preservatives, it also governs the sourcing of raw materials and production processes. The law prohibits the sale of newly developed foods that have not been approved, as well as meat from diseased livestock and poultry. It requires documentation on pesticide and veterinary drug residues and mandates comprehensive monitoring of production processes through food safety management systems such as HACCP.

Regarding the organization of food safety management:

Japan clearly delineates responsibilities as follows:

- 1) Policy-making authority on food safety: The Ministry of Health, Labour and Welfare (MHLW) is entrusted with overall responsibility for food safety management across all stages, including production, import and export (conducting inspections of imported products and issuing food safety certificates for exports based on bilateral agreements), distribution, and consumption.
- 2) Policy implementation authorities on food safety:
 - At the regional level: There are seven Regional Bureaus of Health and Welfare responsible for managing food safety in food production and business establishments through activities such as consultation, facility evaluation, inspection, approval, renewal, and revocation of approvals. These agencies also inspect and accredit laboratories authorized to conduct independent testing for establishments.
 - At the local level: Prefectural and municipal governments are responsible for inspecting food production and business facilities, issuing business licenses, revoking licenses, and suspending operations. In addition, Japan has 549 Public Health Centers under the supervision of local authorities, which are responsible for inspection and guidance to ensure that food businesses comply with food safety regulations (Thanh Huyen, 2022).

Second - Food Safety Management Regulations in China

China has distinct economic and social characteristics compared to other countries in the region, including Vietnam. However, from a legal perspective on food safety regulation, the country has achieved notable success in managing food safety.

China's Food Safety Law imposes strict penalties on violators, strengthens food quality monitoring measures, and prohibits the use of harmful chemicals and additives (Ching-Fu Lin, 2016). The Law on National Standards Supervision in food production and business standardizes processes across the entire food supply chain from production to consumption and controls illegal practices throughout the system.

More importantly, China has established the National Food Safety and Quality Steering Committee, operating under the leadership of the Deputy Prime Minister, which is responsible for issuing all regulations and sanctions related to food quality and safety (Le Hang, 2022).

According to *China-briefing.com*, China has implemented new regulations on import and export food safety since January 1, 2022. These regulations provide more detailed requirements for customs authorities regarding overseas food safety evaluation and inspection, registration and filing procedures for importers and exporters, product labeling, and food safety risk management. These measures were introduced at a time when Chinese customs authorities had tightened supervision of imported food products during the COVID-19 pandemic. The Chinese government also issues specific food safety standards tailored to each industry, sector, and locality.

A stricter regulatory environment has been established for food importers and exporters. The *Measures on the Safety of Imported and Exported Food* (GAC Decree No. 249) focus on managing the entire import–export food supply chain with the aim of minimizing food safety risks. This decree integrates multiple existing regulations and rules related to food safety, including provisions for specific product categories such as meat, dairy, and aquatic products. It also introduces requirements for record-keeping by importers and exporters.

Compared to the 2018 version, the updated Decree No. 249 expands its scope from 65 to 79 articles, covering a broader range of requirements such as overseas facility registration, importer and exporter record-keeping, quarantine and inspection procedures, and product labeling. It also imposes additional obligations on domestic food importers to ensure food safety and clarifies the right to re-inspection for food producers and business operators.

Furthermore, the decree introduces significant updates to food safety requirements for imported goods. Newly added and revised Articles 34–37 provide detailed provisions on how the General Administration of Customs (GAC) manages risks associated with imported food safety.

In addition, changes have been made to the registration procedures for overseas food manufacturers. Compared to previous administrative regulations (amended under GAC Decree No. 243 in 2018), the new GAC Decree No. 248 introduces several key modifications, including: expanding the scope of overseas food manufacturers required to register; adjusting registration procedures and documentation requirements; establishing new packaging and labeling standards; and clarifying the competent authorities responsible for implementation (Feng et al., 2022).

From the perspective of anti-food waste policy, China has introduced numerous measures to address food waste over the past decades. Food waste began to emerge as a major policy issue in 2002, when a directive of the State Council aimed at strengthening grain conservation and reducing food waste established detailed measures for assessing losses and minimizing food waste nationwide. China's management approach has gradually shifted from moral persuasion to stricter enforcement and penalties for food waste (Feng, Marek, & Tosun, 2022).

The *Anti-Food Waste Law of the People's Republic of China*, enacted in April 2021, aims to ensure food security, conserve resources, and protect the environment. Notably, unlike Western countries, China's legal framework focuses primarily on the catering and food service sector rather than individual households.

In addition, at the societal level, China launched the "Clean Your Plate" campaign in 2013 to discourage food waste among consumers. This campaign not only raises

awareness about food security concerns but also promotes responsible consumption by encouraging people to finish their meals when dining out. The campaign has been widely implemented through both offline channels (leaflets, posters) and online platforms such as Weibo and WeChat, reinforcing public awareness and behavioral change toward reducing food waste.

Third - Food Safety Management Regulations in Thailand

A review of Thailand's food safety management regulations shows that, despite differences in economic and social conditions compared to Vietnam and other Asian countries, Thailand has achieved notable success in ensuring food safety.

Thailand has developed a food safety control strategy based on the identification and analysis of potential food safety risks. This strategy integrates HACCP (for processing and manufacturing stages) and GAP (for agricultural production). Legal documents on food safety are formulated in accordance with international standards. At the same time, Thailand actively promotes investment both public and private in laboratory systems and modern equipment to support testing, analysis, and quality control of food products in the market. The country also allocates funding for a national training program aimed at improving the capacity of government officials responsible for food safety management.

The Ministry of Agriculture and Cooperatives of Thailand has promoted the development of standards for agricultural products, applied to three main groups: crops, livestock, and fisheries. These standards are built upon international guidelines, including those of the FAO/WHO Food Standards Programme (Codex Alimentarius), the International Plant Protection Convention (IPPC), and the World Organisation for Animal Health (OIE). Additionally, the standards are aligned with scientific parameters and regulations of advanced countries.

Standards for agricultural products are managed by the National Bureau of Agricultural Commodity and Food Standards (ACFS). These standards cover all aspects of safety and sanitary conditions related to the health of humans, animals, and plants. The ACFS follows an eight-step process for developing standards:

- i. identifying priority areas for standard development;
- ii. establishing a technical committee for drafting;
- iii. preparing draft standards;
- iv. forming an evaluation committee;
- v. collecting feedback from relevant stakeholders;
- vi. submitting to the control committee and ACFS Board;
- vii. notifying the WTO and member countries (for mandatory standards);
- viii. publishing in the official gazette.

Thailand widely applies Good Agricultural Practices (GAP) in agricultural production, making its products highly favored by both domestic and international consumers. Most farmers receive detailed guidance and support from the government in implementing GAP standards, covering all stages from seed selection to fertilization, harvesting, processing, and post-harvest preservation.

In the distribution stage, there is strong coordination between retailers and supermarket systems, which then distribute products through agents across different regions. In some cases, personnel are assigned to regularly monitor and verify production processes, maintain records, and ensure compliance with safety requirements and established production standards.

1.2. Food Safety Laws in the United States and Canada

First - Food Safety Law in the United States

The United States has a long-established legal system on food safety dating back to the early 20th century. In 2015, the U.S. enacted the Food Safety Modernization Act (FSMA) to revise regulations related to food production in response to significant changes in the global food system. This law came into full effect in 2019. It requires comprehensive preventive measures and strict control over both domestic and imported food production.

Key provisions of the FSMA include: strategies to protect food against intentional adulteration; sanitary transportation of food for humans and animals; final rules on safe production and environmental impact reporting; Foreign Supplier Verification Programs (FSVP); accredited third-party certification; preventive controls for human food; and preventive controls for animal food. These measures aim to achieve the following objectives:

First, enhancing the responsibility of importers. Importers are required to identify known or reasonably foreseeable hazards associated with each food product. This means that importers, along with their foreign suppliers, must analyze and anticipate all potential risks. They must also clearly document the preventive measures implemented throughout production, transportation, and handling processes (Feng et al., 2022).

Second, ensuring food safety through:

- (i) risk assessment based on hazard analysis and supplier performance. This assessment must consider factors such as:
 - 1) food formulation;
 - 2) conditions, functions, and design of facilities and equipment;
 - 3) raw materials and ingredients;
 - 4) transportation practices;
 - 5) harvesting, farming, manufacturing, processing, and packaging procedures;
 - 6) packaging and labeling operations;
 - 7) storage and distribution;
 - 8) intended and reasonably foreseeable use; and
 - 9) occupational hygiene;
- (ii) using risk assessments of imported food and supplier performance to approve suppliers;

(iii) verifying supplier compliance.

Third, implementing corrective actions. The FSMA authorizes the Food and Drug Administration (FDA) to prevent adulterated or misbranded food including potentially harmful products from entering the U.S. market. Food adulteration may result from various factors such as microbial or chemical contamination, spoilage or decomposition, the presence of unsafe additives, or production, packaging, and storage under unsanitary conditions. It may also involve substitution of high-quality ingredients with inferior ones. Misbranding can occur due to failure to disclose certain ingredients or major allergens, or non-compliance with nutritional labeling requirements. These regulatory tools enable the FDA to effectively remove unsafe food products from distribution channels while undertaking further legal and enforcement actions.

Based on this new law, the FDA has issued seven rules to implement the FSMA, including:

- i. Preventive Controls for Human Food: Food facilities registered with the FDA must develop and implement a written plan identifying hazards and outlining appropriate preventive control measures;
- ii. Preventive Controls for Animal Food: Animal food facilities registered with the FDA must also implement a written plan to identify hazards and establish suitable preventive controls;
- iii. Produce Safety Rule: Establishes minimum safety standards for the growing, harvesting, packing, and holding of produce;
- iv. Foreign Supplier Verification Program (FSVP): Importers are required to verify that their foreign suppliers comply with FDA regulations;
- v. Third-Party Certification: Recognizes accredited third-party certification bodies to conduct voluntary and regulatory audits, helping companies prepare for compliance or obtain certification;

- vi. Food Defense (Intentional Adulteration Rule - IA): Food facilities registered with the FDA must develop a plan to assess vulnerabilities to intentional contamination and document mitigation strategies for each identified risk;
- vii. Sanitary Transportation Rule: Establishes new requirements for food transportation companies including shippers, receivers, loaders, and carriers to comply with mandatory sanitary standards.

Second - Food Safety Law in Canada

Canada is a country with a long-established food safety management system, with particular emphasis on controlling the entire food supply chain in society.

It should be noted that Canada approaches food safety through a shared responsibility model among the government, producers, distributors, and consumers. The Canadian government holds the highest responsibility for food safety and assigns relevant agencies to oversee quality control and safety of livestock and food products. Food safety regulations are strictly enforced through penalties such as fines or imprisonment for individuals and organizations that fail to comply.

The *Safe Food for Canadians Act (SFCA)* represents a significant step forward in consolidating and simplifying food safety regulations. It provides a unified framework applicable to all imported, exported, and domestically processed food products.

According to the SAFEGRO Project, the Food Safety Authority (Ministry of Health) and the Department of Quality, Processing, and Market Development (Ministry of Agriculture and Rural Development) have collaborated with Canada's food safety investigation and recall system. Canada's food safety law places strong emphasis on updating investigation procedures, recall processes, and inter-agency coordination.

Canada's food safety legislation has undergone reforms to establish a comprehensive framework that addresses key aspects such as food safety incident investigations, reporting mechanisms, and recall procedures. The Canadian government has officially approved the Food Safety Action Plan, aimed at strengthening production control and improving monitoring systems. The overall objective is to build a robust

food safety system that meets increasing consumer demands while protecting the reputation of the food industry.

The Canadian food safety legal system is structured around three inseparable objectives:

- Protecting the health of Canadian citizens;
- Promoting sustainable economic growth;
- Maintaining a clean and healthy environment.

To achieve these goals, all food safety enforcement activities in Canada focus on three main areas (Ministry of Agriculture and Rural Development, 2016):

First, ensuring food safety and hygiene, whereby all stages of the supply chain must comply with strict regulations and standards to guarantee that food products do not pose risks to consumer health.

Second, strong emphasis on animal protection. Strict regulations are established to ensure that animals are raised, managed, and handled in a proper and humane manner.

Third, plant protection. Safeguarding and maintaining plant health is a key priority, as plants not only provide essential food resources but also contribute to biodiversity and environmental sustainability in Canada.

These measures for protecting animals and plants not only ensure the safety and reliability of the food supply but also reflect the Canadian government's commitment to maintaining a healthy ecosystem for both humans and the environment.

1.3. Food Safety Laws in Selected European Countries (EU)

First - Food Safety Regulations in the French Republic

The French Republic is known as a country following the civil law system (Civil Law), which is one of the oldest legal traditions and has had a profound influence on legal systems worldwide, including Vietnam.

According to legal historians, the origin of civil law can be traced back to the Twelve Tables of Roman Law in the 5th century BC. By the 11th and 12th centuries, Roman law was widely studied and disseminated across Europe. In the 16th and 17th centuries, the center of legal scholarship shifted to France and the Netherlands. France is therefore considered a typical representative of the civil law tradition. Its legal model has had a significant influence on countries formerly under French rule, including Vietnam (Hoang, 2019).

France has developed its food safety legal system based on European Union (EU) standards, including clear regulations on Good Agricultural Practices (GAP) (Henson & Caswell, 1999). GAP consists of principles aimed at ensuring a clean production environment and safe food free from harmful contaminants. This requires producers to strictly comply with procedures from site selection, use of seeds, feed, antibiotics, to transportation, slaughtering, processing, and distribution.

Importantly, France requires producers and distributors to demonstrate compliance with GAP and to implement food traceability systems in accordance with EU regulations. French food safety regulations also emphasize policies on quality management and product standards in the food and beverage industry, aiming to create a favorable regulatory environment aligned with international laws and standards, thereby promoting the development of the food industry.

Quality and standards are fundamental criteria for evaluating all types of goods, particularly food and beverages, as they provide consumers with essential product information and enhance transparency in food management. French regulations are closely integrated with EU legal frameworks, including provisions on food contaminants (Regulation (EC) No. 1881/2006), requirements for irradiated food (Directive 1999/2/EC), and food safety culture regulations (EU 2021/382).

Improving food quality management standards also contributes to promoting exports by enabling domestic enterprises to comply with EU and international standards, thereby enhancing competitiveness in global markets.

Second - Food Safety Regulations in the Federal Republic of Germany

The Federal Republic of Germany is a federal state governed by the Basic Law (Federal Constitution). According to Article 20 of the Constitution, Germany consists of 16 federal states (*Länder*), each with its own constitution. Articles 70 and subsequent provisions define the legislative competencies (division of powers) between the federal government and the states. The general principle is that legislative authority belongs to the states unless explicitly assigned to the federal government under Articles 70, 71, and 73. This grants the states a considerable degree of autonomy. Federal law establishes the overarching legal framework for the states (Department of Science and Technology of Nghe An, 2022). In cases of conflict between federal and state laws, federal law prevails (Article 31 of the Basic Law).

Germany's legislative system is characterized by the strict development of domestic legal norms and the acceptance of international and supranational regulations, particularly those of the European Union. This model is representative of legal systems among EU member states.

Germany also places strong emphasis on reducing food waste within its food safety framework. In 2019, the country adopted the National Strategy for Food Waste Reduction, approved by the Federal Cabinet. This strategy identifies underlying causes of food waste, outlines challenges, and defines areas of action aimed at reducing food waste across the entire food supply chain. It reflects the view that reducing food waste is a shared responsibility of society, involving contributions from civil society, businesses, and the scientific community.

Specifically, Germany has developed a legal and policy framework that includes:

- (i) Stakeholder participation, involving state authorities, inter-ministerial bodies, and national dialogue forums;
- (ii) Process optimization within industries, such as analyzing production processes to identify sources of food waste; monitoring and adjusting business operations; integrating food waste reduction into routine company activities through innovative logistics systems; and enhancing transparency in the food supply chain through data collection and reporting on food waste;

(iii) Behavioral change among stakeholders (consumers, organizations, etc.) through various initiatives, including: branding the “Best Bin” initiative as a flagship campaign under the national strategy; leveraging social media platforms such as Facebook and Instagram for communication and awareness-raising, particularly targeting youth; encouraging food business operators to incorporate food waste reduction into training programs for employees and customers; and integrating educational content on food waste into school curricula for children and adolescents.

2. Lessons for Vietnam in Improving Food Safety Legislation

2.1. Lessons from France and Canada for Vietnam

From the experiences of France and Canada, Vietnam can draw several key lessons:

First, developing a comprehensive and robust legal framework: Vietnam should continue to improve its food safety legal system to ensure full coverage of the entire food supply chain, from farm to table. Regulations should be detailed, clear, and accessible, while also harmonized with international standards to facilitate export activities (U.S. Food and Drug Administration, 2013).

Second, strengthening control and traceability: Vietnam’s food safety laws should establish an effective traceability system that allows consumers to easily access information about product origin, production processes, and quality. This requires close coordination among regulatory authorities, producers, and distributors within the market economy.

Third, raising awareness and responsibility among stakeholders: The implementation of food safety laws in Vietnam should be supported by enhanced communication and education efforts targeting producers, consumers, and other stakeholders. At the same time, the accountability of businesses and individuals in ensuring food safety must be strengthened.

Fourth, ensuring strict law enforcement: Vietnam should intensify inspection, supervision, and enforcement activities related to food safety regulations. Strong sanctions must be applied to deter violations and protect consumer rights.

2.2. Lessons from Asian Countries for Vietnam in Improving Food Safety Legislation

Based on the practical experiences of China, Japan, and Thailand in developing and implementing food safety regulations, Vietnam can draw several fundamental lessons as follows:

First, developing specific and feasible standards: Vietnam should establish food safety standards within the Law on Food Safety and its guiding documents that are appropriate to the actual conditions of each sector, field, and locality. These standards must be clear, specific, easy to implement, and ensure scientific and objective foundations (Nguyen, 2018).

Second, strengthening supervision and strict enforcement: Vietnam's food safety laws should enhance monitoring activities, particularly at food production, processing, and business facilities. It is essential to develop strong sanctions to deter violations and protect consumer rights.

Third, investing in infrastructure and human resources: To improve the effectiveness of food safety law enforcement, Vietnam needs to increase investment in infrastructure for food testing and analysis. At the same time, the professional capacity of food safety management personnel must be enhanced.

Fourth, promoting international cooperation and adopting international standards: Vietnam should strengthen cooperation with international organizations and developed countries to learn from their experiences and apply international food safety standards.

2.3. Lessons from the United States and the Federal Republic of Germany for Vietnam

Based on the experiences of the United States and Germany, it is evident that food safety management is a complex process requiring coordinated efforts from all stakeholders. Countries that have achieved success in this field share common features such as comprehensive legal frameworks, effective support policies, professional management systems, and strict inspection and supervision measures.

Vietnam can learn and apply valuable lessons from these countries to improve its food safety management system, particularly in the livestock sector. Specifically, Vietnam should:

First, improve the legal framework governing safe food production and business activities by developing detailed, clear, and accessible regulations aligned with international standards.

Second, strengthen control and traceability systems for food products, ensuring that consumers can easily access information about product origin and quality through legal mechanisms.

Third, enhance awareness and responsibility in complying with food safety regulations by promoting education and communication programs targeting different groups and stakeholders.

Fourth, ensure strict law enforcement by intensifying inspections and imposing severe penalties on organizations and individuals violating food safety regulations.

Fifth, invest in infrastructure and human resources by improving testing facilities and enhancing the professional qualifications of food safety management personnel.

Sixth, promote international cooperation and adopt global standards by engaging with regional and international partners and complying with international treaties related to food safety.

By implementing these measures in a coordinated manner, Vietnam can improve the effectiveness of food safety management, protect consumer health thereby safeguarding human rights and promote sustainable socio-economic development in the context of ongoing industrialization and modernization.

III. CONCLUSION

In the context of globalization and increasingly deep international economic integration, food safety is no longer limited to state management of production and business activities but is closely linked to the protection of human rights, particularly the right to health and the right to live in a safe environment. The study of food

safety laws in various countries around the world reveals a common trend toward developing comprehensive and transparent legal systems that place consumers at the center while emphasizing the responsibility of business entities throughout the entire food supply chain.

The findings indicate that countries with well-developed legal systems prioritize strict control mechanisms across all stages from production and processing to distribution and consumption while applying principles such as risk management, traceability, and information transparency. In addition, clearly defining the responsibilities of regulatory agencies, strengthening inter-agency coordination, and enforcing strict sanctions for violations are key factors in improving the effectiveness of legal implementation. Notably, these countries also place strong emphasis on raising consumer awareness and encouraging public participation in food safety supervision.

For Vietnam, although the food safety legal system has gradually been improved, certain limitations remain, including a lack of consistency, insufficient enforcement effectiveness, and relatively weak mechanisms for protecting consumer rights in this field. Therefore, selectively learning from international experiences is essential to further refine the legal framework, enhance management capacity, and better ensure the protection of human rights in food-related business activities.

Accordingly, the improvement of food safety law in Vietnam should be guided by a human rights-based approach, ensuring a balance between economic development and public health protection. At the same time, it is necessary to enhance transparency and accountability among business entities, promote the application of science and technology in management, and strengthen inspection, supervision, and enforcement mechanisms. These measures will not only improve the protection of human rights but also build public trust in the food market, thereby contributing to sustainable economic development.

In conclusion, studying food safety laws in other countries and drawing lessons for Vietnam is of both theoretical and practical significance. It provides an important foundation for continuing to improve the legal system, enhance enforcement

effectiveness, and better protect human rights in business activities in the current context.

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