

Shanghai Food Safety Report (2025)



Office of the Shanghai Municipal Food and Drug Safety Commission
Shanghai Municipal Administration for Market Regulation

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I. Food Production and Distribution Businesses





I. Food Production and Distribution Businesses

(I) Overview

By the end of 2025, Shanghai had 424,761 registered food production and distribution businesses, an 8.1% increase from the previous year (Figure 1). Among them, there were 1,398 vegetable cooperatives and enterprises, 117 large-scale pig farms, and 866 aquaculture farms. The number of general food manufacturers¹reached 1,558, a 0.32% decrease. Meanwhile, there were 38 special food production enterprises (a 2.6% decrease), 262,651 food distribution businesses (an increase of 8.9%) ,156,904 food service providers (a 5.3% growth) and 485 food - related product manufacturers (a 1.6% decrease). Additionally, 744 food production and distribution businesses operated at frontier port², an increase of 11.2% from the previous year.

¹General food manufacturers include food and food additive manufacturers and small-scale food processing workshops, excluding special food production enterprises.

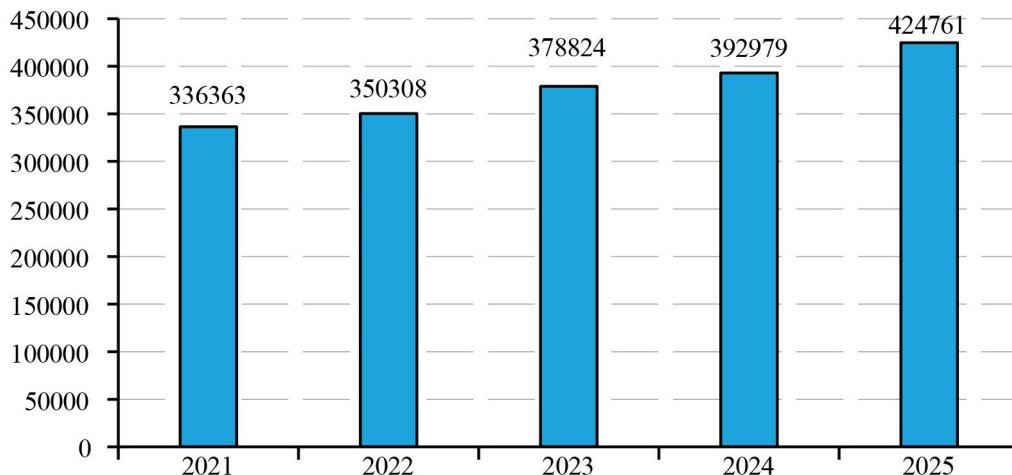


Figure 1. Total Number of Food Production and Distribution Businesses in Shanghai, 2021- 2025

(II) Farming Businesses

By the end of 2025, Shanghai hosted 1,398 vegetable cooperatives and enterprises, 117 large-scale pig farms and 866 aquaculture farms. There were 5 designated swine slaughterhouses located in Jiading, Songjiang, Fengxian, and Chongming districts, along with five beef and lamb slaughterhouses situated in Baoshan, Songjiang, Fengxian, and Chongming districts.

(III) General Food Manufacturers

By the end of 2025, there were 1,558 food manufacturers in Shanghai, 1,553 of which held valid food production licenses (including 141 food additive manufacturers) (Figure 2), and 5 of which operated under valid small - scale workshop permits.

In 2025, Shanghai's regulatory authorities granted 106 new food production licenses, renewed 88, modified 408, and revoked 86.

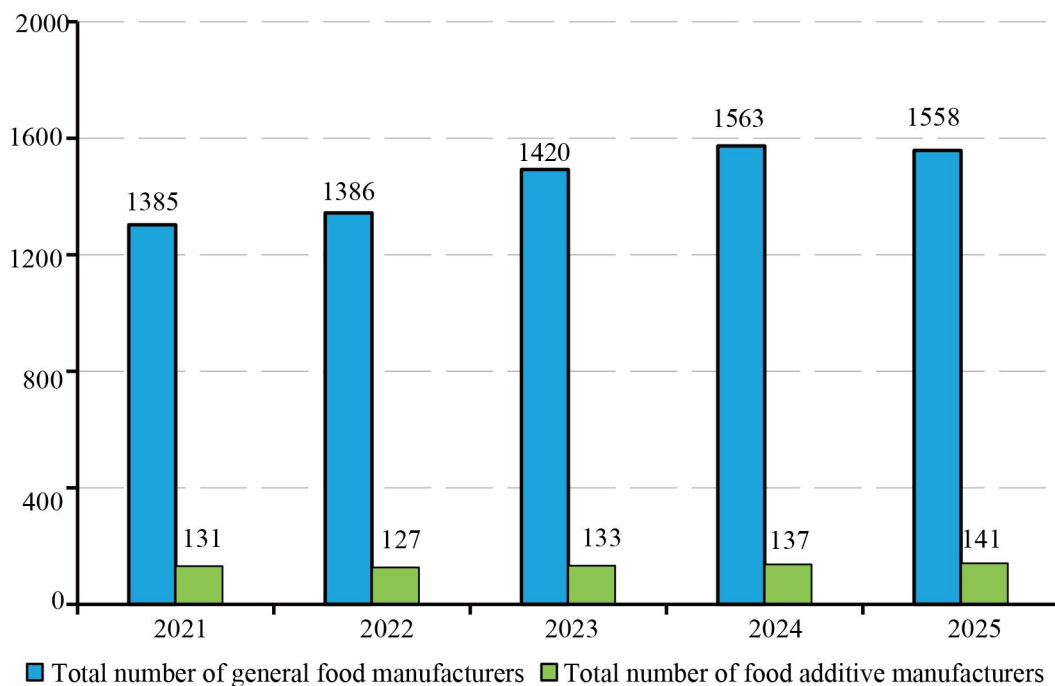


Figure 2. Number of General Food Manufacturers in Shanghai, 2021-2025

(IV) Food Distribution Businesses

By the end of 2025, there were 262,651 registered food distribution businesses in Shanghai, 125,427 of which held valid food business licenses and with food sales as main businesses, while 137,224 were registered solely for the sale of pre - packaged food (Figure 3). By the end of 2025, there were 68 food retail chain headquarters and 12,623 related food retail chain stores.

In 2025, Shanghai issued 22,748 new *License for Food Sales Business*, renewed 6,116, modified 11,156, and revoked 40,983.

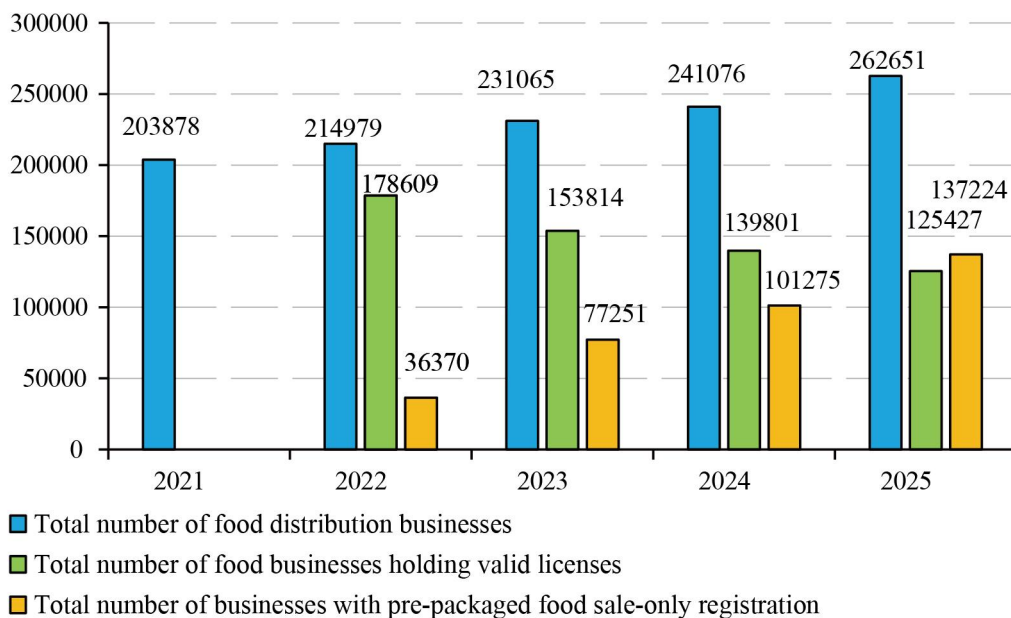


Figure 3. Number of Food Distribution Businesses in Shanghai, 2021-2025²

(V) Food Service Businesses

By the end of 2025, Shanghai hosted 156,904 food service businesses. 136,725 of them were restaurants, holding valid food sales licenses (including 271 centralized meal delivery providers and 95 central kitchens), 16,084 were institutional canteens with valid food sales licenses. In addition, 4,095 small - scale food service providers operated under temporary registration status (Figures 4 and 5). By the end of 2025, there were 90 food service chain headquarters and 12,049 related food service chain stores.

As to *License for Food Sales Business* of restaurants or institutional canteens, 34,944 new were issued, 7,610 renewed, 26,293 modified, and 33,261 revoked in 2025.

² According to the *Announcement of the State Administration for Market Regulation on Matters Concerning the Filling of Pre-packaged Food exclusively* (No. 40 of 2021), since January 2022, market entities in Shanghai mainly engaged in the sale of pre-packaged food exclusively may complete the prepackaged food sale-only registration, and are no longer required to obtain a license for food sales business.

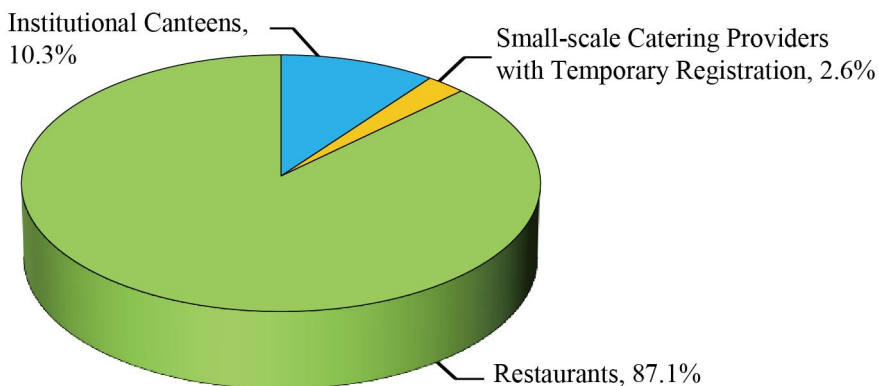


Figure 4. Breakdown of Food Service Businesses in Shanghai, 2025

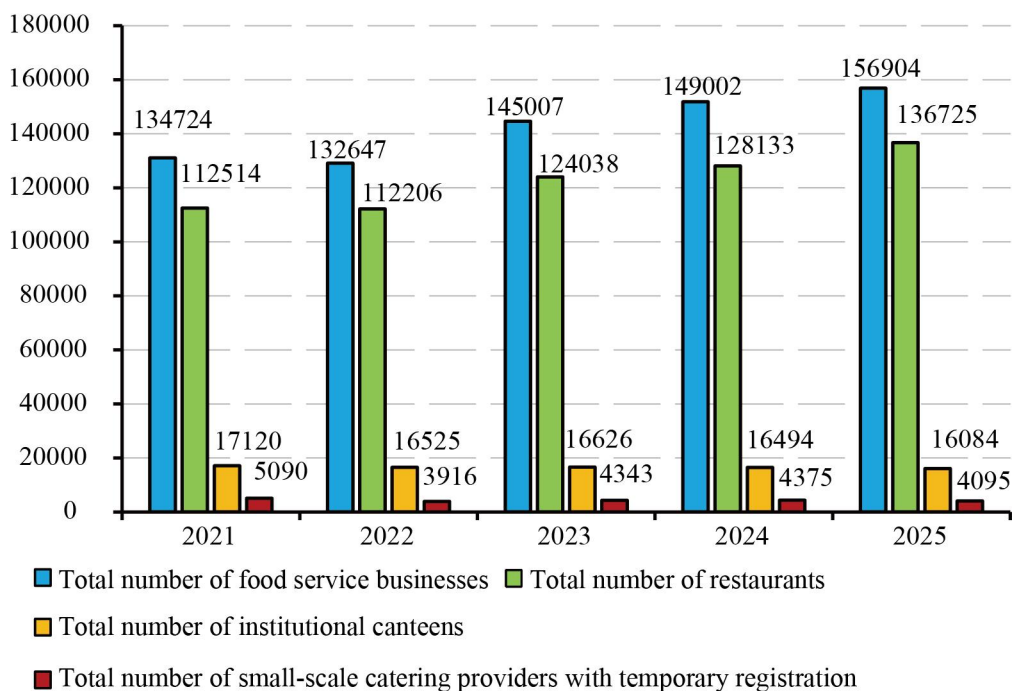


Figure 5. Number of Various Food Service Businesses in Shanghai, 2021-2025

(VI) Special Food Production and Distribution Businesses

1. Overview of Special Food Production Enterprises

By the end of 2025, there were 38 special food production enterprises in Shanghai, including 34 health food manufacturers and 4 infant formula manufacturers (Figure 6). The 34 health food manufacturers had a total of 589 registered health food products (including compound nutritional supplements and raw material extracts). Meanwhile, the 4 infant formula producers had 11 product series and 33 formula types in production.

In 2025, Shanghai issued 2 new License for Food Sales Business for special production, renewed 2, modified 58, and revoked 3. The reporting of 62 domestic health food products was completed (38 new, 14 modified, and 10 revoked).

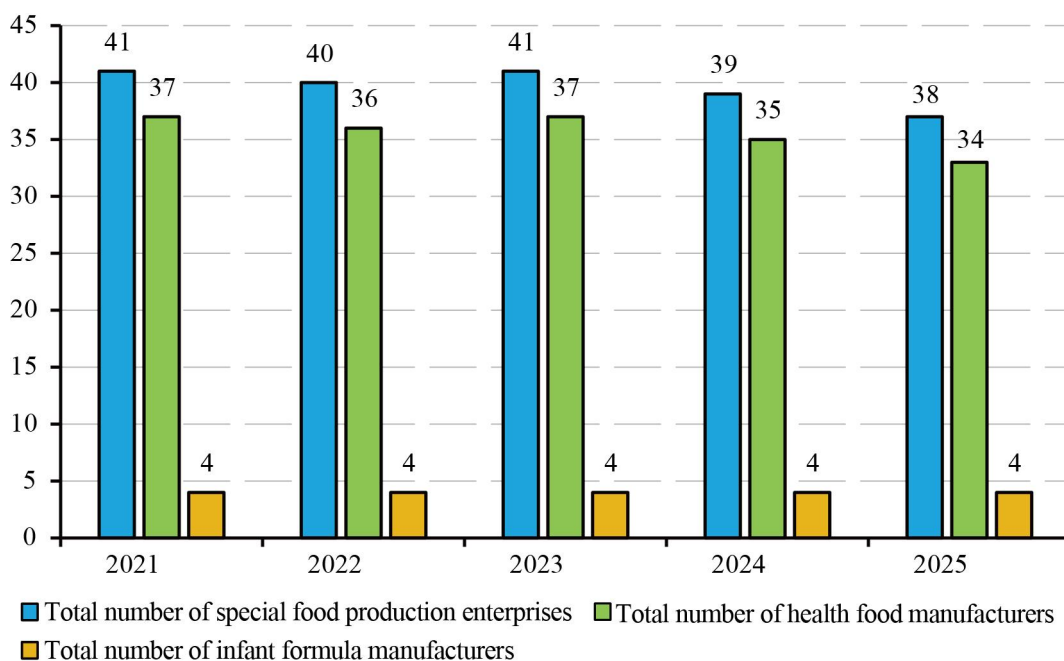


Figure 6. Number of Special Food Production Businesses in Shanghai, 2021-2025



2.Special Food Distribution Businesses

By the end of 2025, 56,002 special food businesses were registered in Shanghai³. 24,765 of which held valid food sales licenses (including 24,165 health food, 4,244 infant formula, and 1,734 food for special medical purposes) and 31,237 of which are special filed food businesses engaged in the sale of pre-packaged food exclusively (including 30,418 health food, 10,647 infant formula, and 9,438 food for special medical purposes)(Figure 7).

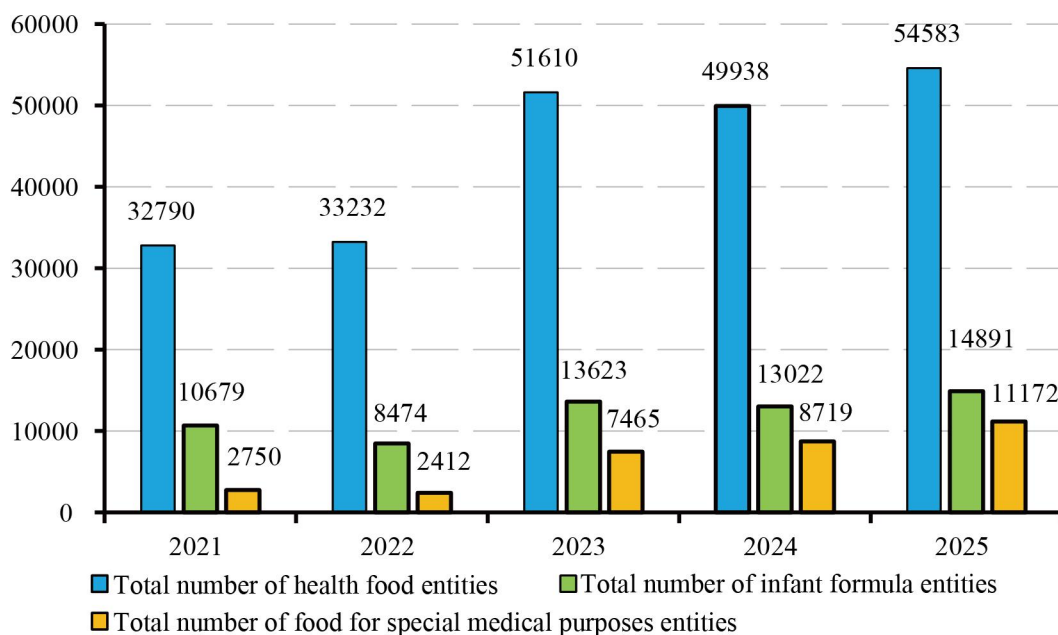


Figure 7. Number of Special Food Businesses in Shanghai, 2021-2025⁴

(VII) Food-Related Product Manufacturers

By the end of 2025, there were 485 food-related product manufacturers in Shanghai, with 500 *License for the Manufacturing of Industrial Products* (Figure 8).

In 2025, Shanghai issued 54 new *License for the Manufacturing of Industrial*

³ Some special food businesses engage in two or more types of special food.

⁴ The number of various special food business entities in the figure includes filed special food businesses engaged in the sale of pre-packaged food exclusively

Products for food-related products, renewed 42, modified 66, and revoked 49.

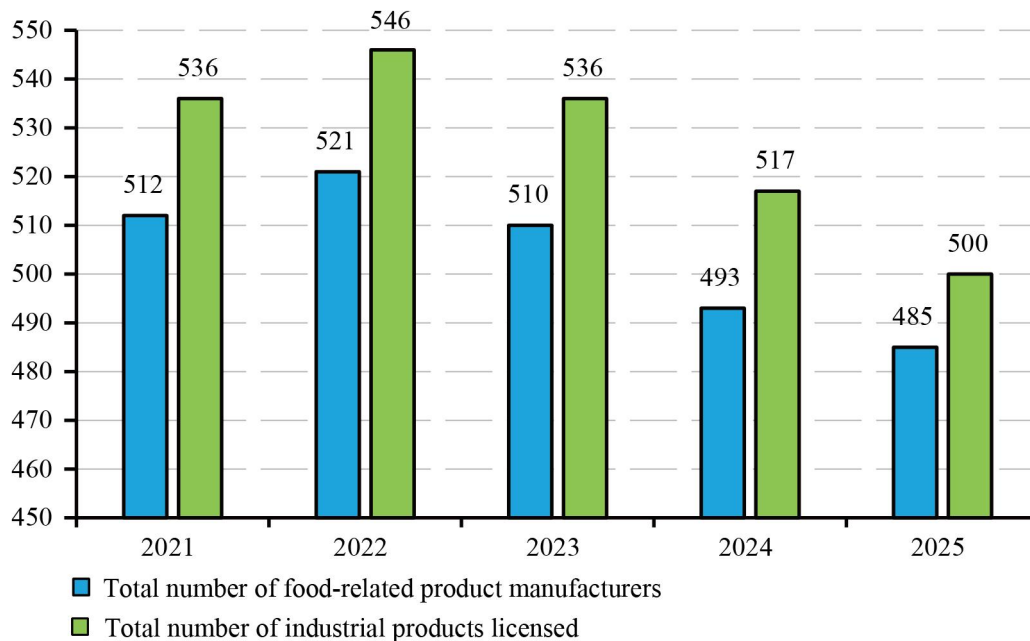


Figure 8. Number of Food-Related Product Manufacturers and Certification Status in Shanghai, 2021-2025

(VIII) Import-Export Foods and Related Businesses at Frontier Ports

By the end of 2025, there were 8,647 filed import food traders, and 26 of which were filed entities engaged in the cultivation and breeding of raw materials for exported food and 566 of which were export food production enterprises with certificate for filing (Figure 9).

By the end of 2025, 744 food production and distribution businesses were granted valid frontier port sanitation permits (5 food manufacturers, 315 food sales businesses, and 424 catering service providers) (Figure 10).

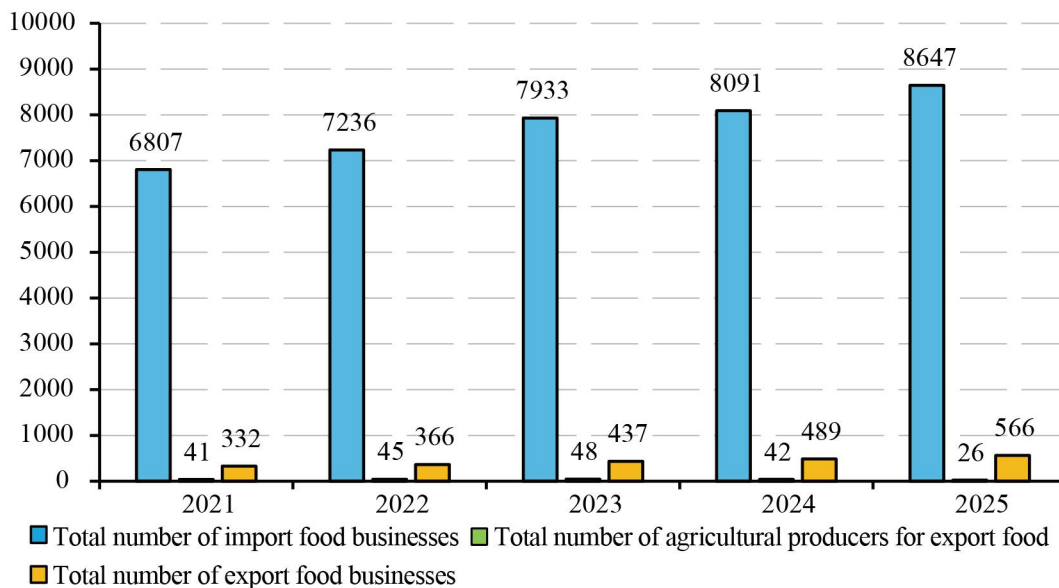


Figure 9. Number of Import-Export Food Businesses in Shanghai, 2021-2025

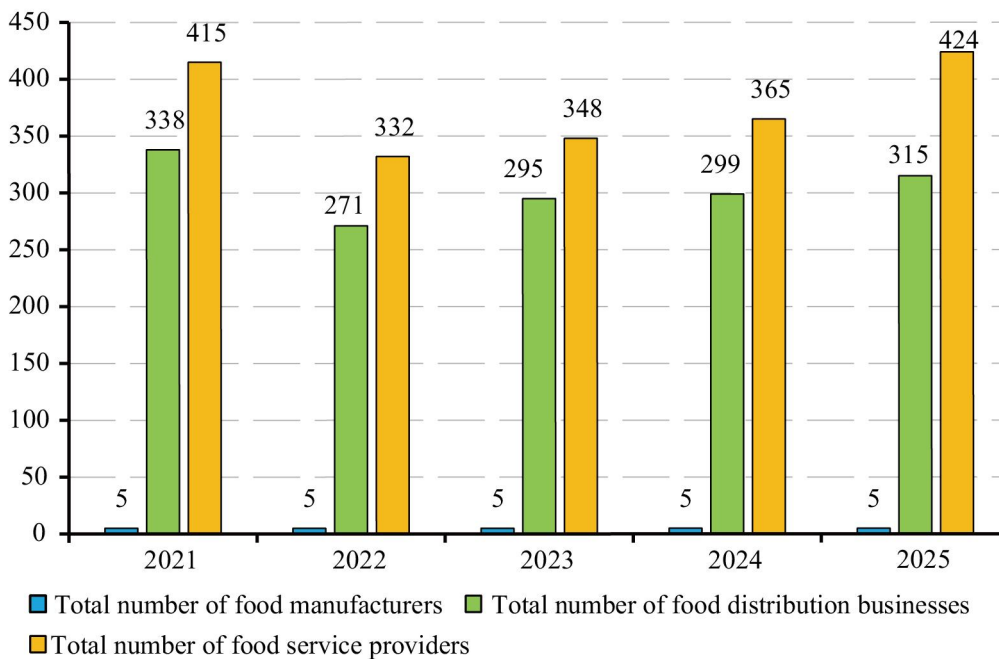


Figure 10. Number of Food Production and Distribution Businesses Holding Frontier Port Sanitation Permits, 2021-2025

II. Food Industry and Supply Chain





II. Food Industry and Supply Chain

(I) Food Industry

1. Farming Businesses

In 2025, the output of local vegetable was 2.6705 million tons, 590,900 pigs were sold, 103,000 tons of aquatic products were supplied, 396,000 pigs were slaughtered, and 27,900 cattle and sheep were slaughtered (Figure 11).

By the end of 2025, there were 124 certified organic food businesses in Shanghai, with 396 certified products. There were 1,152 green food - certified businesses, with 2,486 certified products and a total production of 1.68 million tons. The green food certification rate is 33.2%.

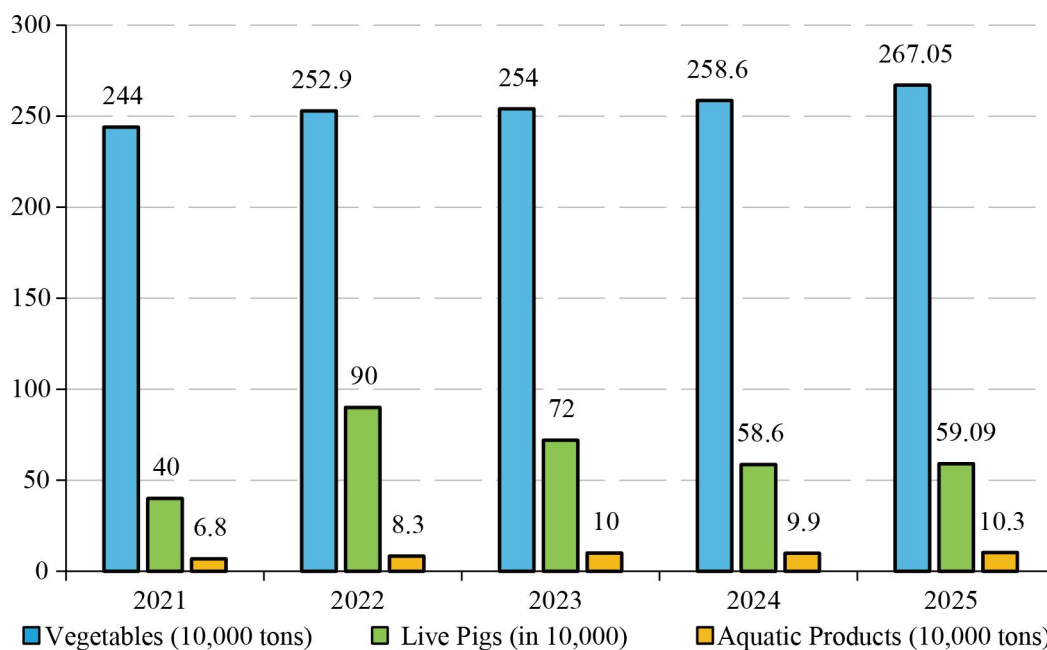


Figure 11. Supply of major edible agricultural Products in Shanghai, 2021 - 2025

2. Overview of the Food Production and Sales Industry

In 2025, Shanghai's food production industry generated an output value of 139 billion RMB, a 4.7% growth from the previous year. Total revenue (operating revenue) reached 171.9 billion RMB, an increase of 5.2%. The total profit reached 12.1 billion RMB, a year-on-year increase of 3.6%. The food sales industry in Shanghai achieved the sales value of 136.1 billion RMB, making a 3.8% increase.

(II) Supply of Agricultural Products

In 2025, the total consumption of edible agricultural products in Shanghai reached approximately 21.5 million tons, with the supply from other provinces and cities accounting for about 80% of the city's total consumption. There are 15 major edible agricultural product wholesale markets in the city, with an annual wholesale transaction volume of 10.71 million tons of edible agricultural products,

including 407,000 tons of pork and 3.362 million tons of vegetables (Figure 12).

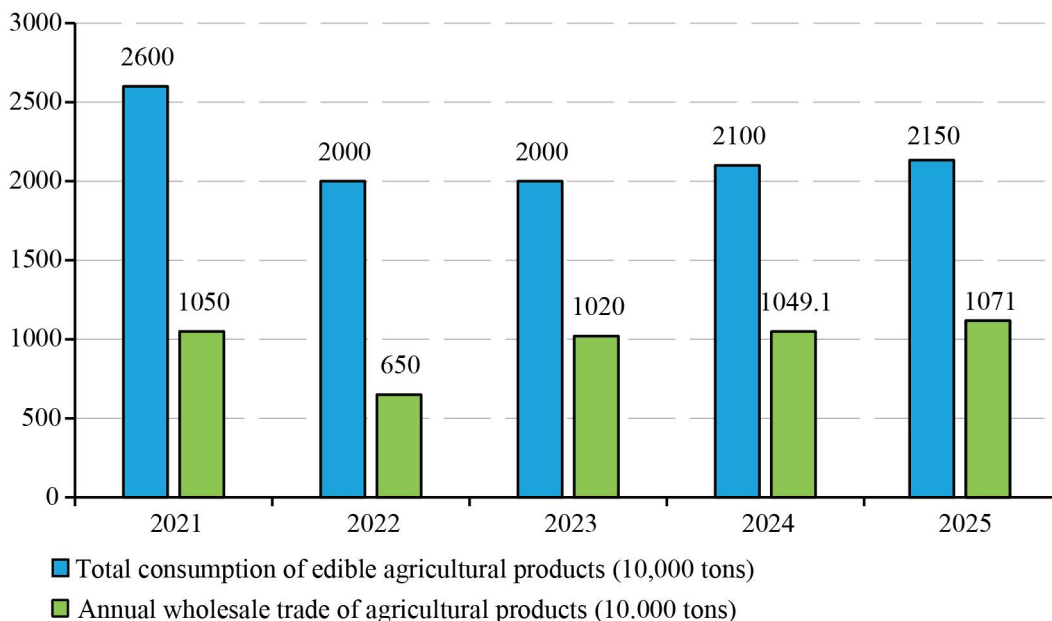


Figure 12. Consumption and Wholesale Trade of Edible Agricultural Products in Shanghai, 2021-2025

(III) Import-Export Foods

In 2025, Shanghai port imported 411,000 batches of food (including edible agricultural products, hereinafter the same), weighing 13.785 million tons; and exported 170,000 batches of food, weighing 1.857 million tons (see Figure 13). Among them, the top three categories of food imported through Shanghai port, ranked by value, were meat (including offal), dairy products, and dried fruits, vegetables, and nuts, with values of 93.57 billion RMB, 41.74 billion RMB, and 23.64 billion RMB, respectively. The top three categories of food exported through Shanghai port, ranked by value, were edible aquatic products, meat (including offal), and vegetables and edible fungi, with values of 4.86 billion RMB, 4.12 billion RMB, and 3.85 billion RMB, respectively.

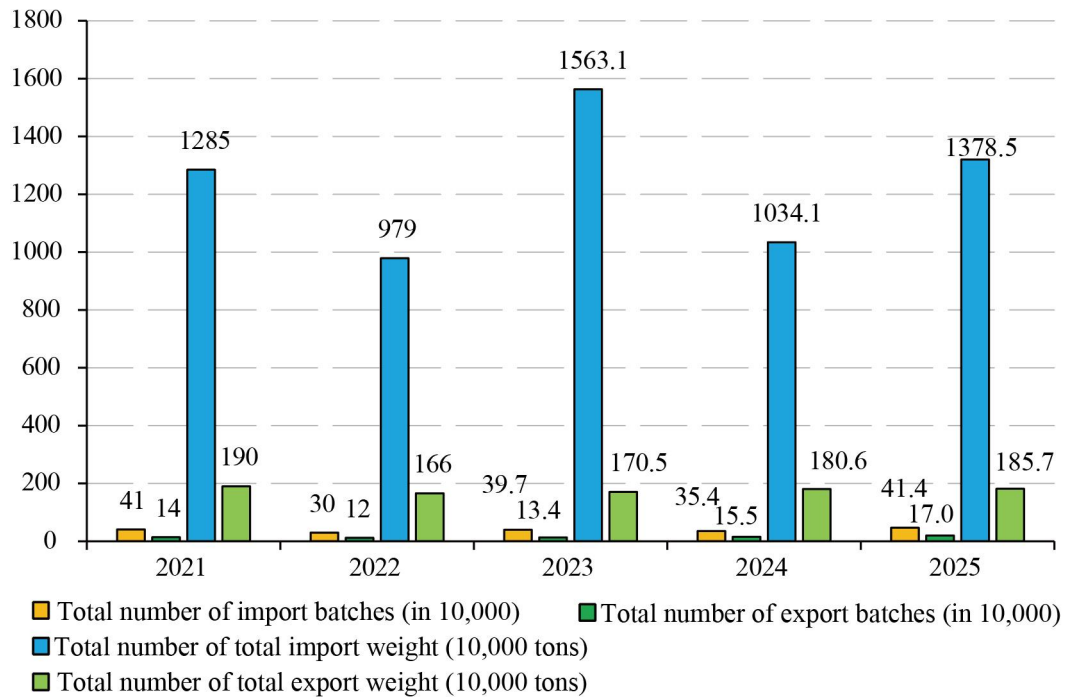


Figure 13. Quantity of Food Imports and Exports at Shanghai Frontier Port, 2021-2025

III. Food Safety Risk Management



III. Food Safety Risk Management

(I)Monitoring of Food Contaminants and Harmful Substances

1. Overview

In 2025, the health authorities, in conjunction with authorities such as commerce, economy and informatization, education, agriculture and rural affairs , market regulation, food and strategic reserves, Shanghai Customs, organized and carried out monitoring of food contaminants and hazardous factors. The monitoring covered all stages including the planting, breeding, and procurement of edible agricultural products, livestock and poultry slaughtering, food production and processing, circulation, sales, and catering services. Monitoring points covered all communities and towns in Shanghai. A total of 34,717 samples with 1,019,010 monitoring items were tested (see Table 1).



Table 1 Monitoring of Food Contaminants and Hazards by Various Authorities in Shanghai, 2025

	Health Authorities	Agriculture and Rural Affairs Authorities	Market Regulation Authorities	Food and Strategic Reserves Authorities	Total
Number of Samples Collected	26881	6368	1358	110	34717
Number of Monitored Items	443007	568472	6601	930	1019010

2. Analysis of Monitoring Results for Food Contaminants and Harmful Factors

In 2025, the overall compliance rate for monitored food contaminants and hazards in Shanghai was 99.86%. The compliance rate of monitoring items, from highest to lowest, is as follows: pesticide and veterinary drug residues, heavy metals, hormones, antibiotics and plant growth regulators, microorganisms, food additives, and non-edible substances.(Table 2).

Table 2 Monitoring of Contaminants and Hazards in Food in Shanghai,2025

Items	Number of Tests	Number of Passing Tests	Compliance Rate (%)
Pesticide and Veterinary Drug Residues	677895	677399	99.93
Heavy Metals	88776	88658	99.87
Hormones, Antibiotics and Plant Growth Regulators	103478	103186	99.72

Items	Number of Tests	Number of Passing Tests	Compliance Rate (%)
Microorganisms	35082	34963	99.66
Food Additives	22065	21940	99.43
Non-edible Substances	5170	5114	98.92
Other contaminants	86544	86347	99.77
Total	1019010	1017607	99.86

The monitoring results indicated that grains, oils, fruits, vegetables, and dairy products maintained high compliance levels. However, prohibited drugs were found to exceed limits in aquatic animals. The main issues found in the monitoring of food contaminants and harmful factors include: prohibited drugs such as azithromycin, eugenol, enrofloxacin, and ciprofloxacin were detected in freshwater products; excessive coliform bacteria, total bacterial count, and *Listeria monocytogenes* were detected in ready-to-eat raw animal aquatic products; veterinary drug residues and prohibited drugs such as azithromycin, enrofloxacin, and metronidazole were detected in meat and meat products, and industrial dye Red 2G were detected in loose-packed sausages; non-edible substances such as boric acid and borax were detected in Zongzi made from cereals and their products; pesticide residues such as clothianidin and thiamethoxam were detected in fresh vegetables, and pesticide residues such as clothianidin, thiamethoxam, and imidacloprid were detected in fresh fruit bananas; prohibited drugs such as metronidazole, enrofloxacin, and doxycycline were detected in fresh eggs.

(II) Surveillance of Foodborne Disease

By the end of 2025, a total of 392 medical institutions (including social



medical institutions) had carried out diagnosis and treatment of foodborne diseases in the city, collecting a total of 13,712 cases of foodborne diseases (see Table 3 and Figure 14). A Surveillance for pathogenic microorganisms of foodborne diseases was conducted in 29 actively monitored sentinel hospitals, with 5,294 biological samples collected. The top five viruses or pathogens with the highest positive detection rates for pathogenic microorganisms of foodborne diseases were norovirus, enterotoxigenic *Escherichia coli*, *Campylobacter*, *Salmonella*, and *Vibrio parahaemolyticus*.

Table 3 Foodborne Disease Surveillance Reports and Sentinel Hospitals in Shanghai

Surveillance Category	Hospital Level	No. of Hospitals
Foodborne Disease Case Surveillance	Grade III (top level)	61
	Grade II	57
	Grade I	247
	Non - graded	27
Foodborne Disease Active Surveillance	/	29

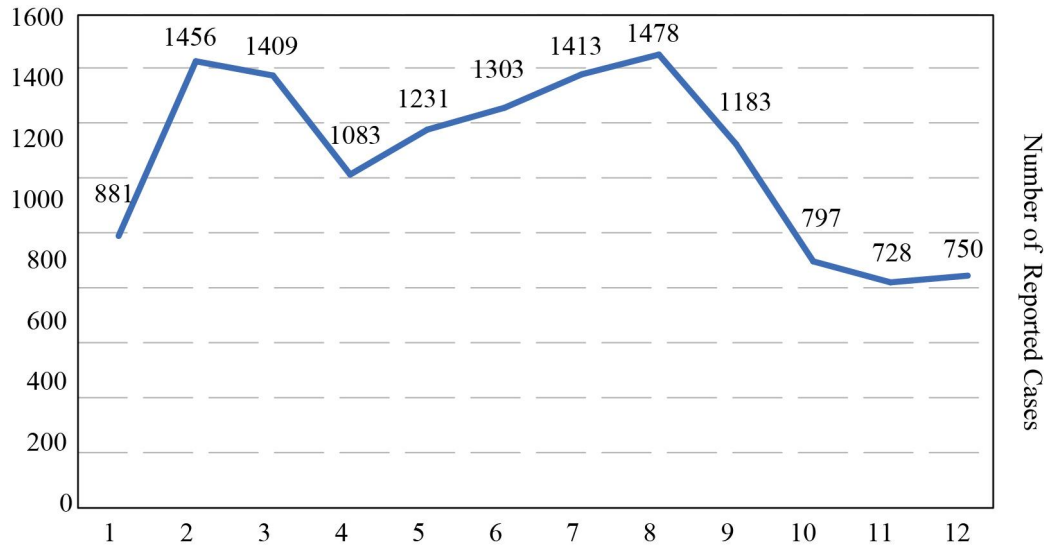


Figure 14. Surveillance of Foodborne Disease Cases in Shanghai, 2025

In 2025, sales of anti-diarrheal medications were monitored through the computerized information management platforms of 261 pharmacies across the city, with a sales peak observed in February(Figure 15).

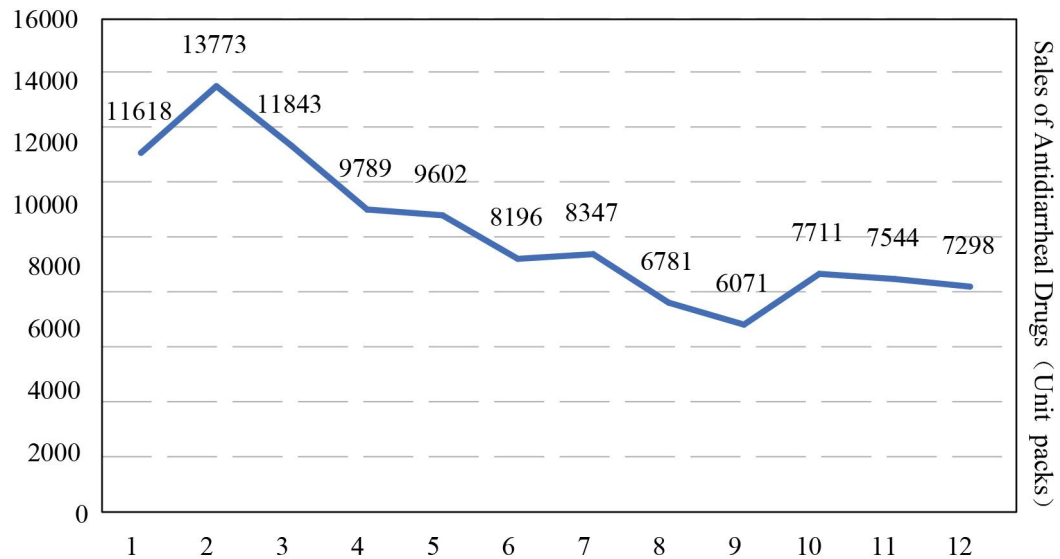


Figure 15. Monitoring of Diarrhea Medication Sales in Pharmacies in Shanghai, 2025



(III) Collective Food Poisoning

In 2025, Shanghai reported 1 incident of collective food poisoning, affecting 11 people (no deaths). Compared to the previous year, the number of incidents increased by 1 and the number of affected persons increased by 11. The reported incidence rate of collective food poisoning was 0.04 cases per 100,000 population. The incidence rate of collective food poisoning remained at a low level, and no major food safety incidents occurred (Figures 16, 17).

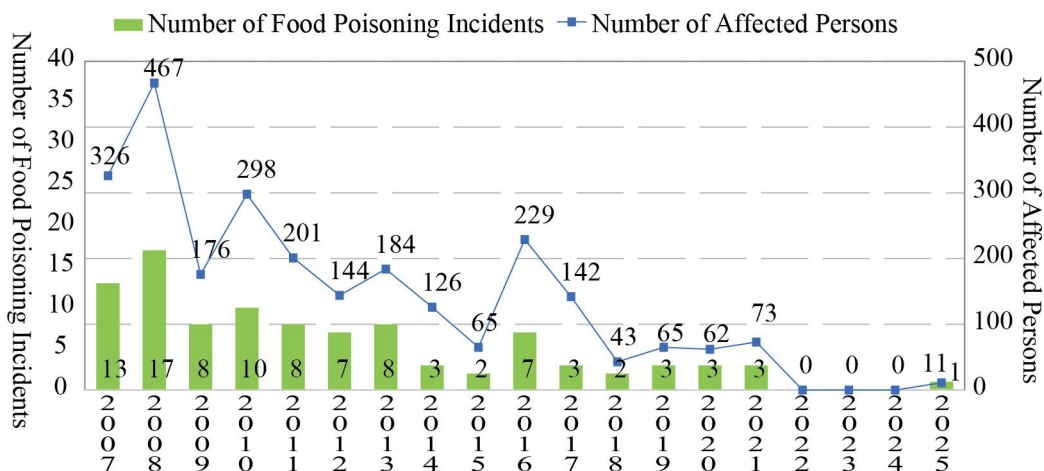


Figure 16. Number of Collective Food Poisoning Incidents and Affected Persons in Shanghai,2007-2025

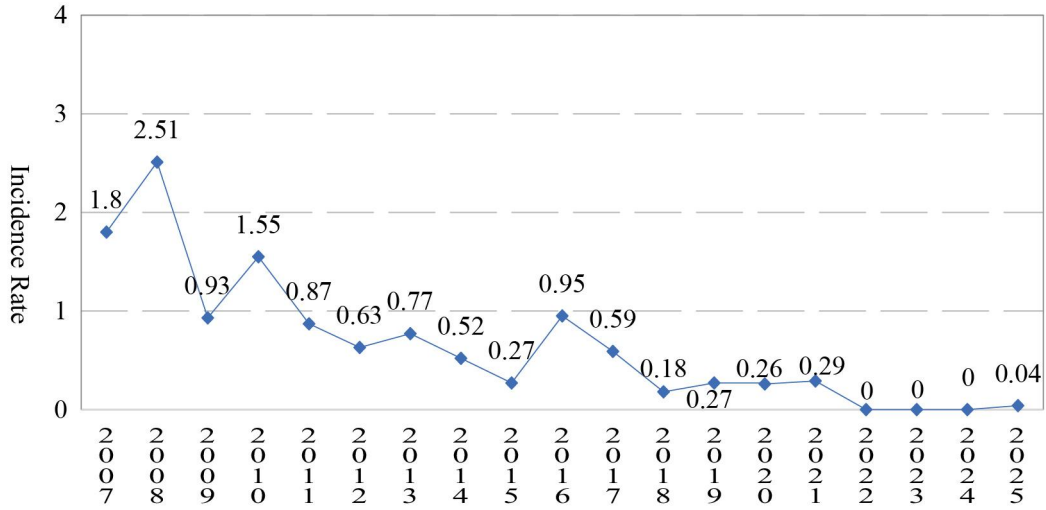


Figure 17. Collective Food Poisoning Incidence Rate and in Shanghai,2007-2025

(IV) Food Safety Evaluative Sampling and Inspection

1. Overview

In 2025, Administration for Market Regulation conducted evaluative food safety sampling across the city. 1,800 fixed sampling sites were established across 16 districts, supplemented by temporary sampling sites. A total of 16,428 food samples were collected across 26 categories, including edible agricultural products, catering food, grain processed products, etc. These samples were analyzed against 214 safety indicators, with over 170,000 tests. (Figures 18, 19).

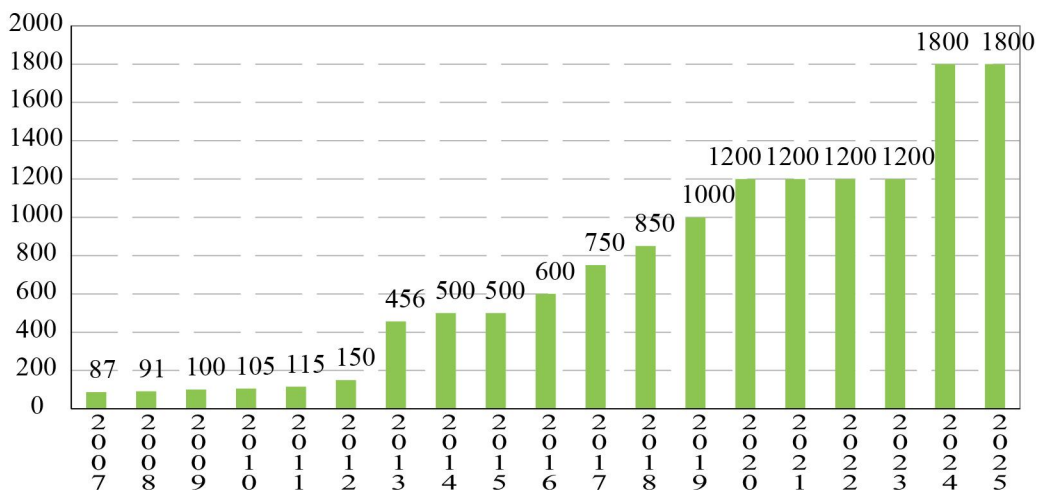


Figure 18. Number of Fixed Sites for Evaluative Sampling in Shanghai, 2007 - 2025

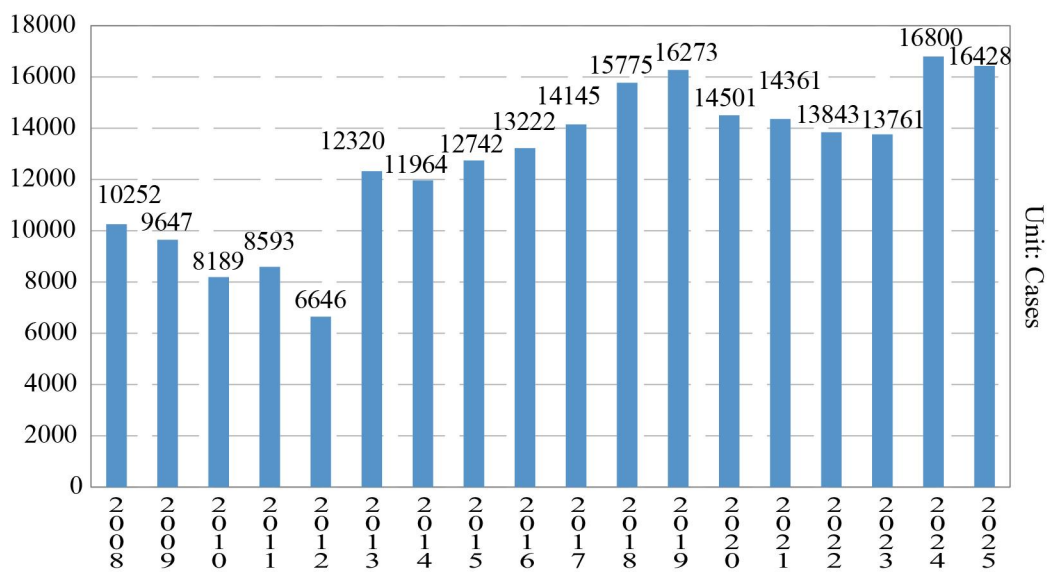


Figure 19. Number of Samples Collected for Evaluative Sampling in Shanghai, 2008–2025

2. Analysis of Evaluative Sampling and Inspection Results

In 2025, the overall compliance rate for evaluative food safety sampling was 99.5% (Figure 20). Ten major food categories achieved a 100% compliance rate,

including grain products, dairy products, beverages, biscuits, confectionery, fruit products, egg products, cocoa and roasted coffee products, starch and starch products, and bee products. However, 16 other categories recorded instances of non-compliance, with pastries, vegetable products, catering food and sugar being the most affected. Main non-compliant items included tableware, fruits, aquatic products and vegetables (Table 4).

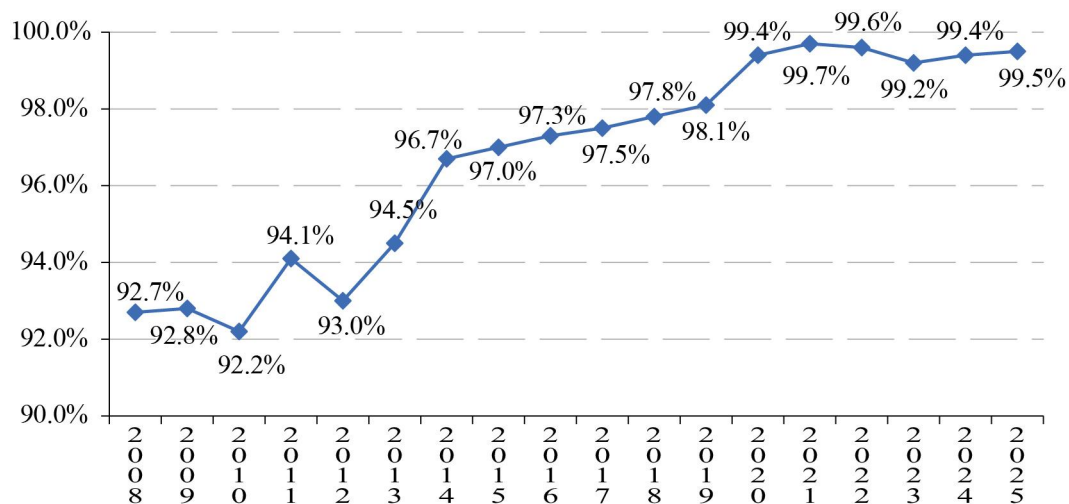


Figure 20. Overall Compliance Rate of Food Safety Evaluative Sampling and Inspection in Shanghai, 2008 - 2025

Table 4 Overview of Evaluative Sampling for Various Types of Food in Shanghai, 2025

No.	Food Category	Number of Tested Samples	Number of Tested Items	Compliance Rate (%)	YoY Change(%)
1	Grain Processed Products	1260	10322	100	/
2	Edible Oils, Fats and Their Products	506	5004	99.6	-0.4
3	Condiments	563	5217	99.6	-0.4



No.	Food Category	Number of Tested Samples	Number of Tested Items	Compliance Rate (%)	YoY Change(%)
4	Meat Products	555	9249	99.6	0.1
5	Dairy Products	593	6564	100	/
6	Beverages	597	5928	100	0.5
7	Biscuits	191	3731	100	0.6
8	Frozen Beverages	236	2022	99.6	-0.4
9	Frozen Foods	477	5346	99.8	/
10	Potato Products and Puffed Foods	230	2163	99.6	/
11	Confectionery	347	3412	100	0.1
12	Tea and Tea Products	203	3248	99.5	-0.5
13	Alcoholic Beverages	511	3363	99.8	-0.2
14	Vegetable Products	374	3861	98.9	-0.6
15	Fruit Products	192	3985	100	1.9
16	Roasted Seeds and Nuts	337	3962	99.7	0.5
17	Egg Products	205	1007	100	/
18	Cocoa and Roasted Coffee Products	148	369	100	/
19	Sugar	267	1618	99.3	-0.3
20	Aquatic Products	171	1338	99.4	1.6
21	Starch And Starch Products	456	3967	100	1.0
22	Pastries	381	10169	98.2	-1.6
23	Soybean Products	387	4324	99.7	-0.3
24	Honey Products	42	577	100	11.4

No.	Food Category	Number of Tested Samples	Number of Tested Items	Compliance Rate (%)	YoY Change(%)
25	Catering Foods	2147	10643	98.9	0.4
26	Edible Agricultural Products	5052	64257	99.5	0.2
Total		16428	175646	99.5	0.1

The main issues identified through evaluative sampling and inspection included:

(1) Detection of non-compliant levels of anionic synthetic detergents and coliforms in tableware; exceedances of total bacterial count in cooked meat products and bread.

(2) Exceedances of clothianidin and thiamethoxam in bananas, and exceedances of bifenthrin in oranges/tangerines and citrus fruits; exceedances of pesticide residues such as chlorpyrifos in sweet potatoes (vegetables).

(3) Exceedances of veterinary drug residues such as enrofloxacin in freshwater shrimp (aquatic products).

(4) Exceedances of the sum of proportions of preservatives used in mixtures relative to their maximum allowable amounts in pickled vegetables and bread; exceedances of cadmium in edible fungus products and vegetables.

(5) Exceedances of peroxide value in puffed foods, quick-frozen rice and flour products, and pastries; exceedances of acid value in edible vegetable oils.

(V) Food-related Complaints and Reports

In 2025, Shanghai's market supervision complaint and reporting system accepted and registered a total of 345,089 food-related complaints and reports, of



which 152,935 were recorded as “food safety issues”. Influenced by factors such as the optimization and integration of government service hotlines, the expansion of complaint and report channels, and professional compensation claims/reports, the volumes of both food-related and food safety issue complaints and reports have shown a year-on-year increasing trend (Figure 21).

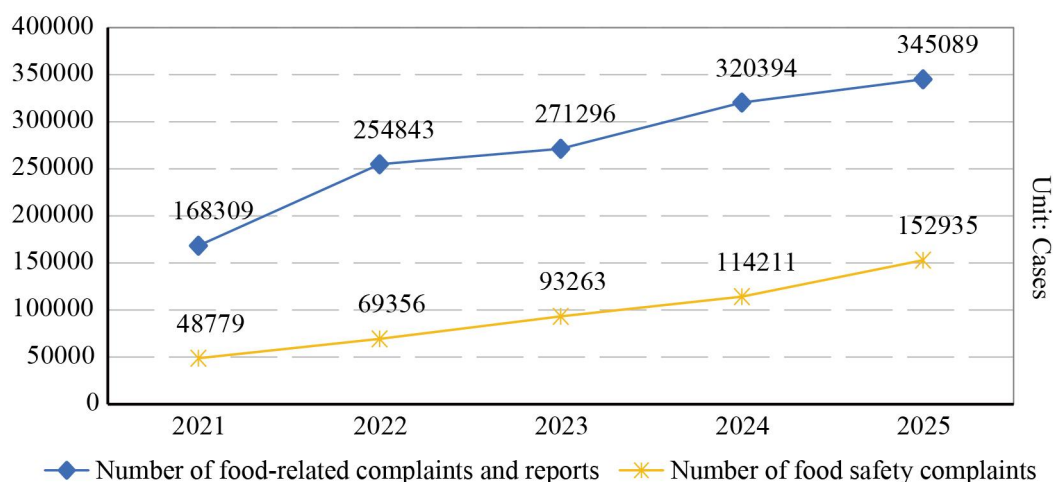


Figure 21. Number of Food-Related Complaints and Reports Accepted by the Market Regulation Complaint and Reporting System and Number of Food Safety Complaints in Shanghai,2021-2025

Among the 152,935 food safety complaints and reports, the top five product categories were: catering food, fruits, beverages, livestock/poultry meat and by-products, and meat products. The public mainly reported issues such as suspected spoilage, foreign matter contamination, expired products, discomfort after consumption, non-standard labeling, and businesses operating without proper qualifications regarding the aforementioned foods purchased/consumed through restaurants, takeout platforms, and online shopping (Table 5).

Table 5 Top Five Categories by Volume of Food Safety Complaints and Reports in Shanghai, 2025⁵

	Catering Food	Fruits	Beverages	Livestock/Poultry Meat & By-products	Meat Products	Total
Number of Cases	34105	10705	10247	7494	7188	69738
Proportion of Total Complaints (%)	22.3	7.0	6.7	4.9	4.7	45.6

(VI) Food Safety Risk Assessment

In order to enhance evaluation capabilities, inform local regulatory decision-making, and improve the application of assessment results, Shanghai health authority continued to advance its food safety risk assessment program in 2025. After being reviewed by the Shanghai Expert Committee on Food Safety Risk Assessment, six food safety risk assessment projects have been completed. (Table 6)

Table 6 Food Safety Risk Assessment Projects in Shanghai,2025

No.	Food Safety Risk Assessment Project	Responsible Institution
1	Risk Assessment of Pentachlorophenol in Bamboo and Wooden Cutting Boards	Shanghai Municipal Center for Disease Control and Prevention Shanghai Institute of Quality Inspection and Technical Research Co., Ltd.
2	Risk Assessment of Genetically Modified Chassis <i>Rhodospiridium toruloides</i> for Producing Functional Oils	Shanghai Jiao Tong University

⁵ The statistical base is the total number of 152,935 food safety-related complaints and reports accepted and registered by the market supervision complaint and reporting system in 2025.



No.	Food Safety Risk Assessment Project	Responsible Institution
3	Assessment of Dietary Microplastic Exposure and Gut Toxicity Mechanisms in Adult Populations Based on Internal-External Exposure Correlation	Fudan University Shanghai Institute of Quality Inspection and Technical Research Co., Ltd. Shanghai Municipal Center for Disease Control and Prevention
4	Qualitative and Quantitative Risk Assessment of Important Pathogens in “Bai Zhan Ji” (poached chicken)	University of Shanghai for Science and Technology
5	Nutritional Quality Evaluation of Typical Alternative Proteins (Microbial, Insect, Algal, etc.)	Shanghai Municipal Center for Disease Control and Prevention
6	Joint Risk Assessment of Multiple Mycotoxins in Fruits and Their Products in Shanghai	Shanghai Institute of Nutrition and Health, Chinese Academy of Sciences Shanghai Municipal Center for Disease Control and Prevention Qingpu District Center for Disease Control and Prevention

(VII) Food Safety Risk Communication

In 2025, the Shanghai Municipal Food and Drug Safety Commission, in collaboration with authorities including Commission of Agriculture and Rural Affairs, Administration for Market Regulation, Food and Strategic Reserves Administration, Commission of Health and Shanghai Customs, convened quarterly meetings on food safety risk assessment and early warning. These meetings were aimed at promptly identifying emerging, potential, and underlying food safety issues. Administration for Market Regulation enhanced the information disclosure system for food safety sampling inspections. Administration for Market Regulation published 50 issues of the *Weekly Report on Food Safety Sampling Inspection*

Monitoring. Analyses of food safety inspection results were released to public on quarter base, and information on a total of 93,109 batches of food sampled were disclosed throughout the year. During traditional festivals such as the Lantern Festival, Qingming Festival, Dragon Boat Festival, and Mid-Autumn Festival, inspection bulletins for seasonal foods like tangyuan, qingtuan, zongzi, and mooncakes were released. The authority actively accepted public supervision and responded to social concerns.

IV. Food Safety Regulatory Oversight and Administration



IV. Food Safety Regulatory Oversight and Administration

(I) Graded Regulatory Oversight

1. Graded Supervision of General Food Manufacturers⁶

In 2025, a total of 1,385 food and food additive production businesses were subject to graded regulatory oversight. Classified by food safety risk level from low to high, the grading results were as follows: 845 businesses (61.0%) were rated A, 504 businesses (36.4%) were rated B, 33 businesses (2.4%) were rated C, and 3 businesses (0.2%) were classified as high risk (D) (Figures 22 and 23).

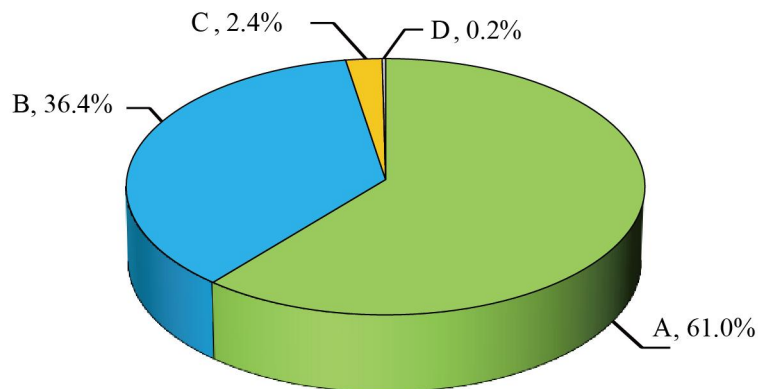


Figure 22. Graded Supervision of General Food Manufacturers in Shanghai, 2025

⁶ New businesses or those ceasing operations are not included in the assessment. This applies to all subsequent cases.

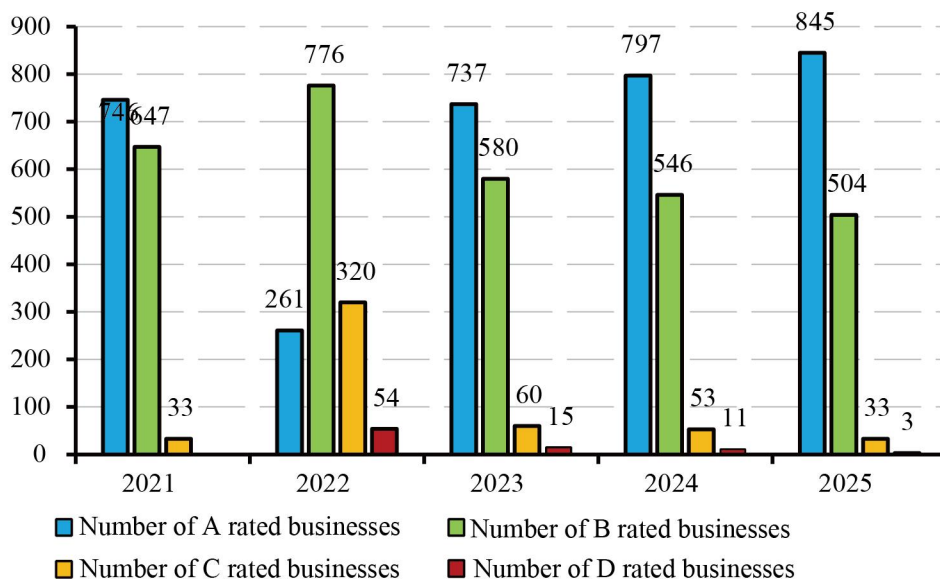


Figure 23. Graded Supervision of General Food Manufacturers in Shanghai, 2021-2025

2. Graded Supervision of Food Distribution Businesses

(1) Food Sales Businesses

Among Shanghai’s food sales businesses, 183,659 were actively operating and subject to graded regulatory oversight. Classified by food safety risk level from low to high, the grading results were as follows: 177, 775 businesses (96.8%) were rated A, 5, 441 businesses (3.0%) were rated B, 303 businesses (0.2%) were rated C, and 140 businesses (0.1%) were classified as high risk (D) (Figures 24 and 25).

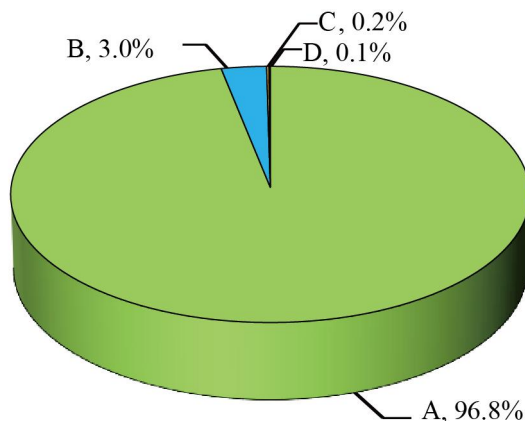


Figure 24. Graded Supervision of Food Sales Businesses in Shanghai, 2025

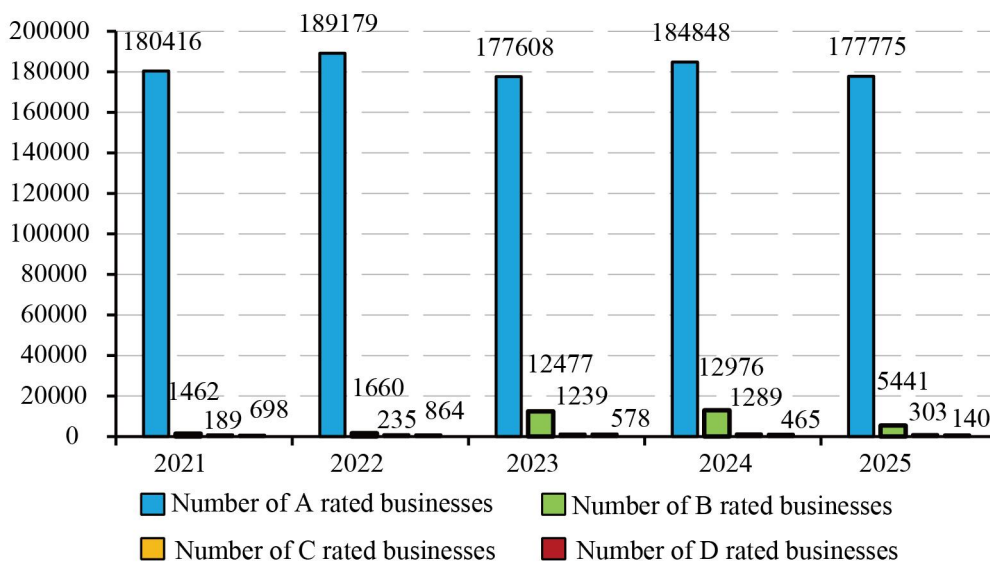


Figure 25. Graded Supervision of Food Sales Businesses in Shanghai, 2021-2025

(2) Catering Businesses

In 2025, 121,376 actively operating catering businesses underwent risk-based graded supervision in Shanghai. Classified by food safety risk level from low to high, the classification outcomes were: 49,664 businesses (40.9%) were rated A,



70,510 businesses (58.1%) B, 1,201 businesses (1.0%) C, and 1 business (0.0008%) D (Figures 26 and 27).

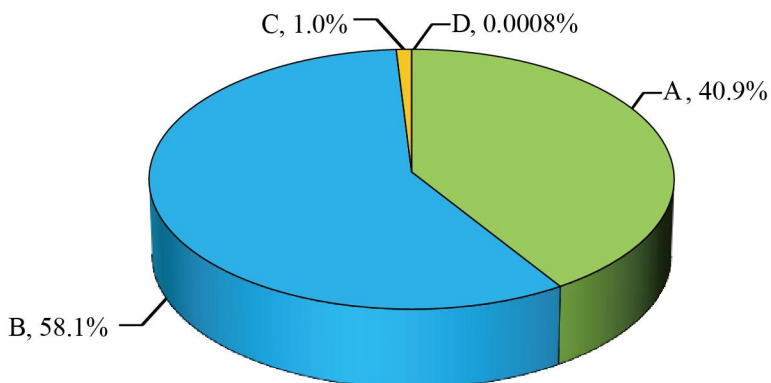


Figure 26. Food Safety Ratings of Shanghai Catering Businesses, 2025

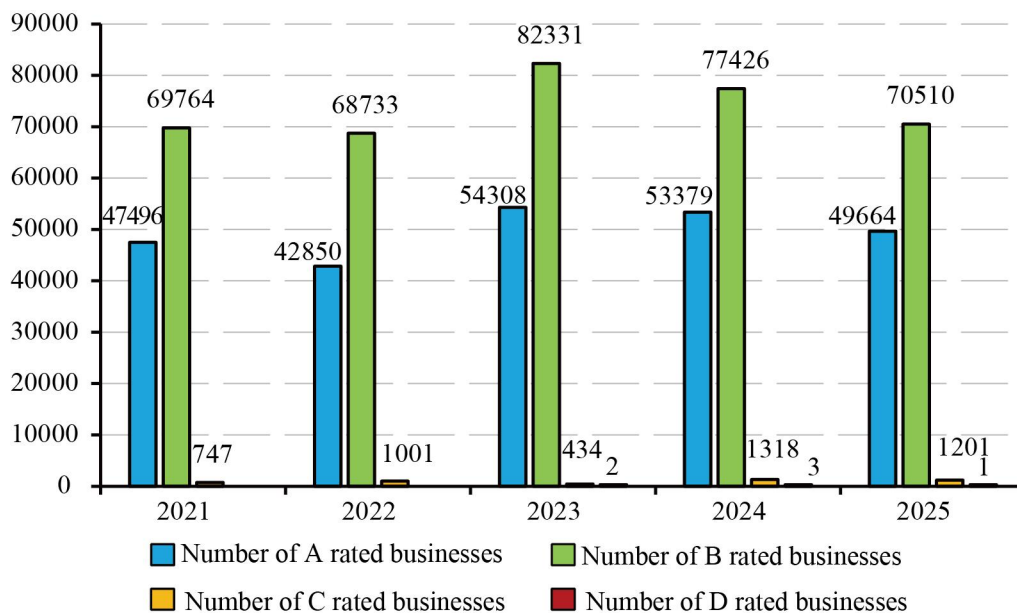


Figure 27. Risk Grading Business in Shanghai, 2021-2025

3. Graded Supervision of Special Foods Production and Businesses

(1) Special Food Production Businesses

In 2025, 35 actively operating special food manufacturers underwent risk-based

graded supervision in Shanghai. Classified by food safety risk level from low to high, the results showed 28 businesses (80.0%) were rated A, 7 businesses (20.0%) were rated B, and none were classified as C or D (Figures 28 and 29).

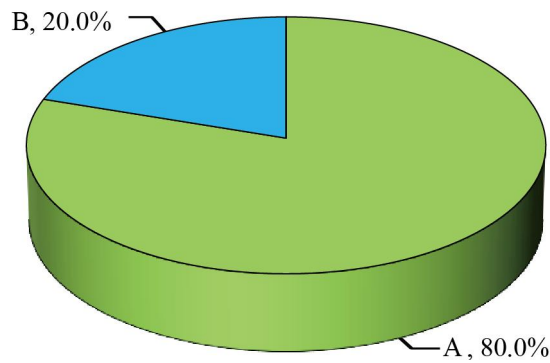


Figure 28. Graded Supervision of Special Food Manufacturers in Shanghai, 2025

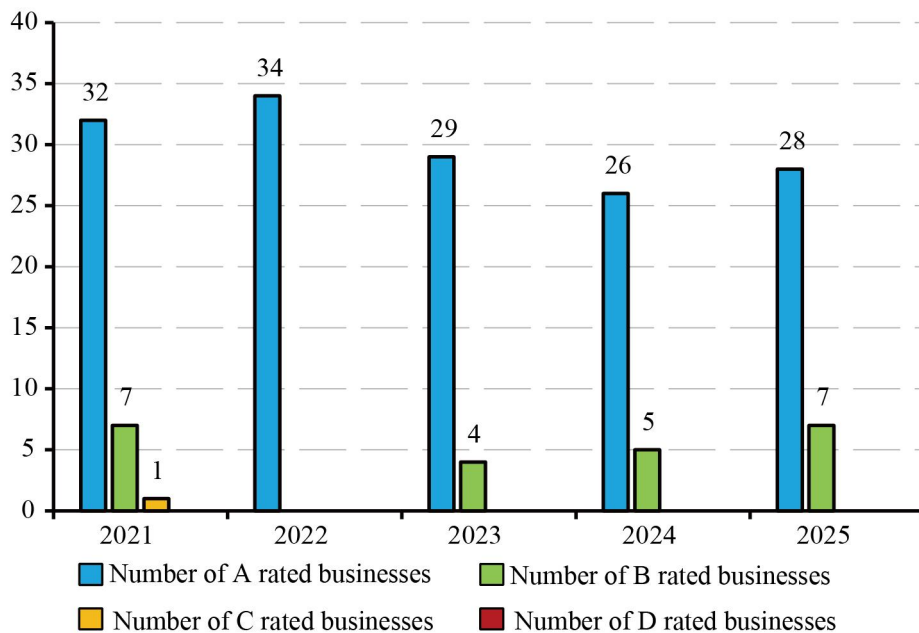


Figure 29. Graded Supervision of Special Food Manufacturers in Shanghai, 2021-2025



(2) Special Food Distribution Businesses

In 2025, 50,993 actively operating special food distribution businesses underwent risk-based graded supervision in Shanghai. Classified by food safety risk level from low to high, the results showed, 50,132 businesses (98.3%) were rated A, 608 businesses (1.2%) B, 145 businesses (0.3%) C, and 108 businesses (0.2%) D (Figures 30 and 31).

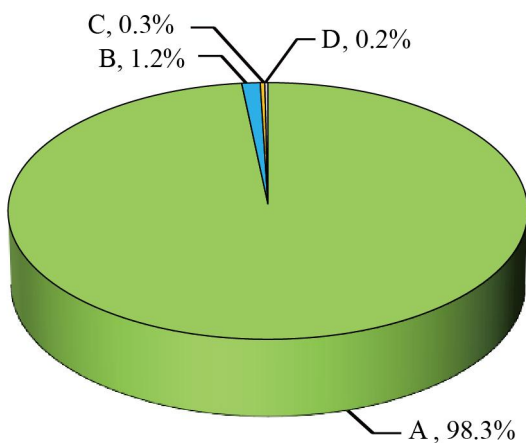


Figure 30. Graded Supervision of Distribution Businesses for Special Foods in Shanghai, 2025

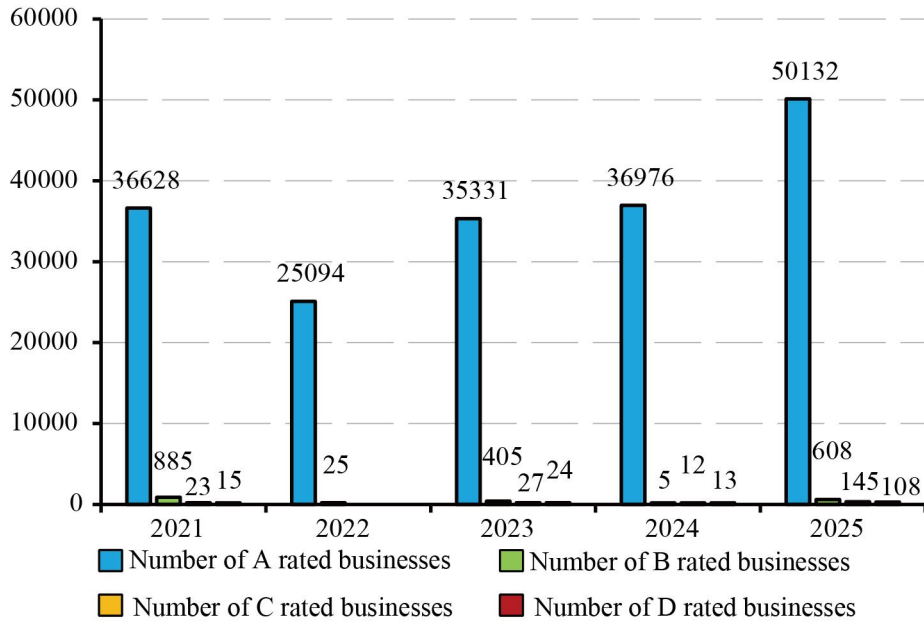


Figure 31. Graded Supervision of Distribution Businesses for Special Foods in Shanghai, 2021-2025

4. Graded Supervision of Food-Related Production Enterprises

In 2025, 485 actively operating food-related product manufacturers underwent quality and credit risk graded supervision in Shanghai. Classified by quality and credit risk level from low to high, the results showed, 297 businesses (61.2%) were rated A, 136 businesses (28.0%) B, and 52 businesses (10.8%) C (Figures 32 and 33).

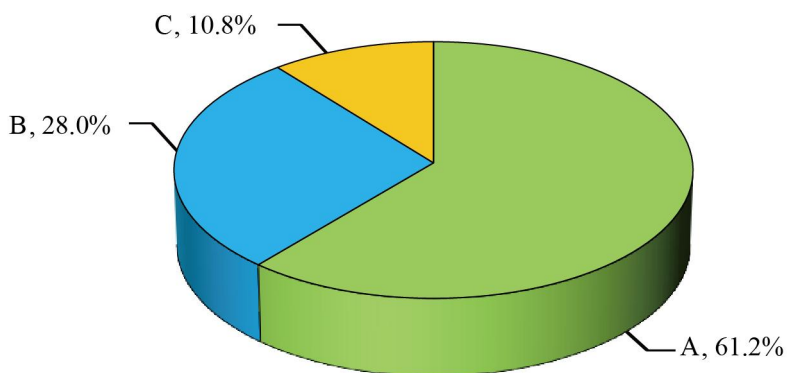


Figure 32. Classification and Supervision of Food-Related Product Manufacturers in Shanghai, 2025

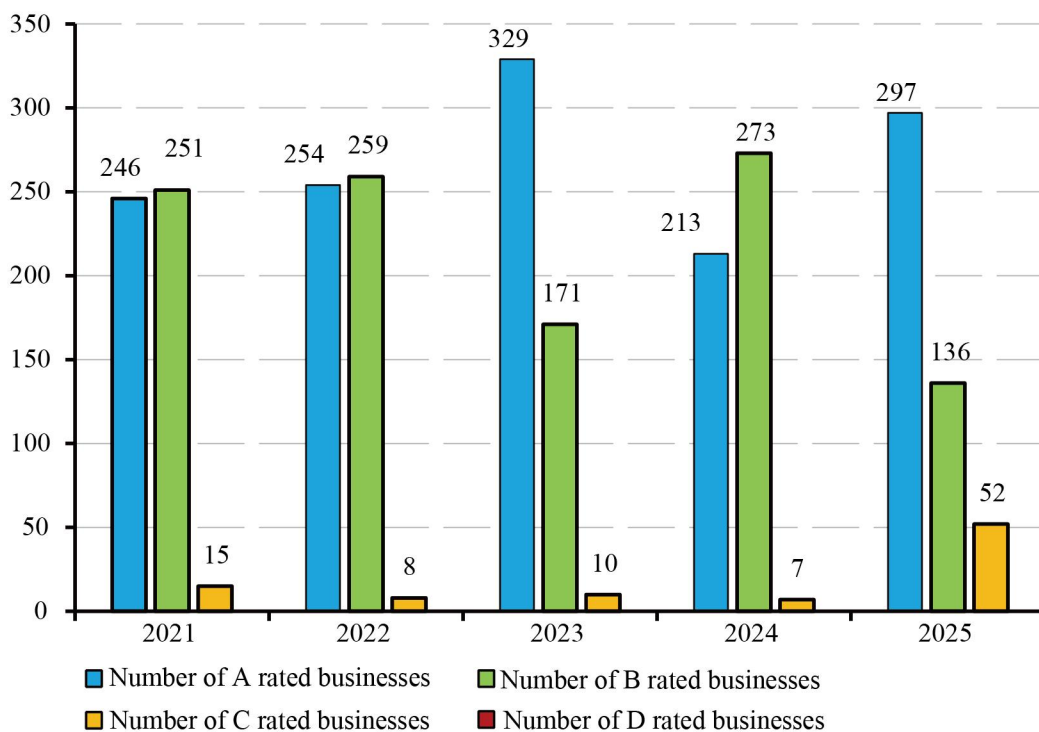


Figure 33. Classification and Supervision of Food-Related Product Manufacturers in Shanghai, 2021-2025

5. Food Production and Distribution Businesses at Shanghai's Frontier Ports

In 2025, customs credit-based management was implemented for 8,647 imported food importers (domestic consignees) and 566 exported food production enterprises that have been filed to the customs across the city. The credit-based rating is divided into three categories, from high to low: Advanced Certified Enterprises, Registered and Filed Enterprises, and Dishonesty Enterprises. Among importers, 95 (1.1%) were Advanced Certified Enterprises, 8,536 (98.7%) were Registered and Filed Enterprises, and 16 (0.2%) were Dishonest Enterprises. Among export food production enterprises, 7 (1.24%) were Advanced Certified Enterprises, 559 (98.8%) were Registered and Filed Enterprises, and there were no Dishonest Enterprises (Figures 34 and 35).

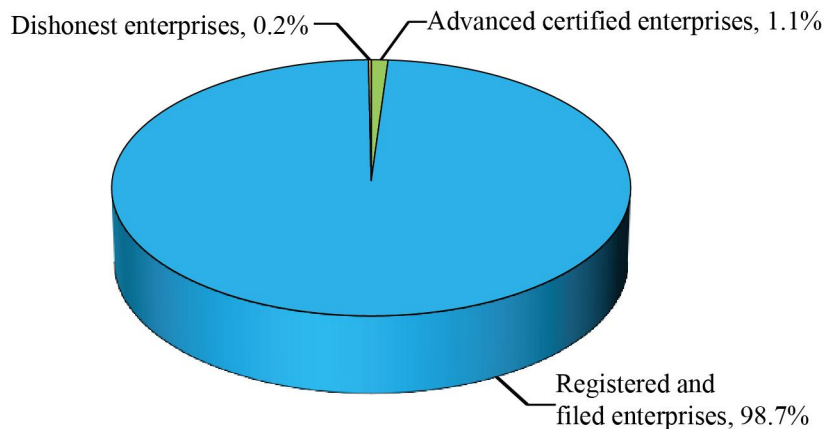


Figure 34. Customs Credit-based Management of Import Food Importers, 2025

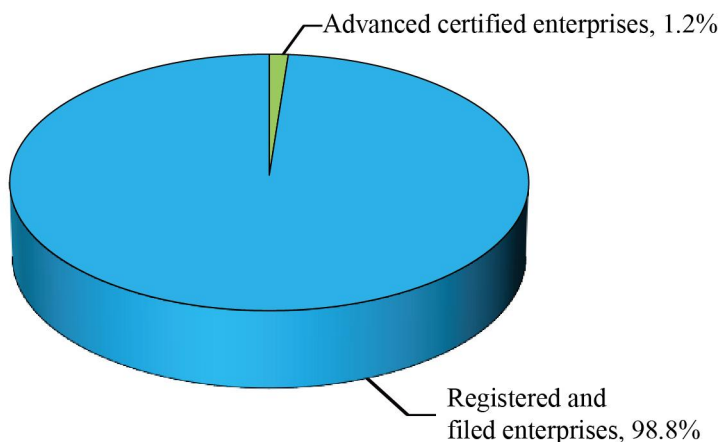


Figure 35. Customs Credit-based Management of Export Food Production Enterprises, 2025

In 2025, 608 actively operating manufacturers and distributors at frontier ports underwent graded supervision in Shanghai. Classified by quality and credit risk level from low to high, the results showed, 547 businesses (90.0%) were rated A, including 4 food production businesses, 236 food distribution businesses, and 307 catering businesses, while 61 businesses (10.0%) were rated B, including 1 food production business, 30 food distribution businesses, and 30 catering businesses. No businesses was rated C (Figures 36 and 37).

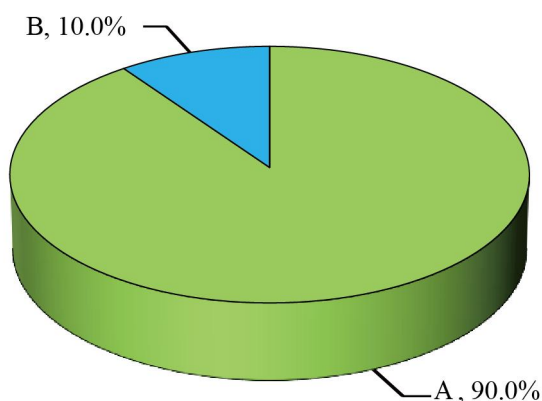


Figure 36. Graded Supervision of Food Manufacturers and Distributors at Shanghai's Ports of Entry, 2025

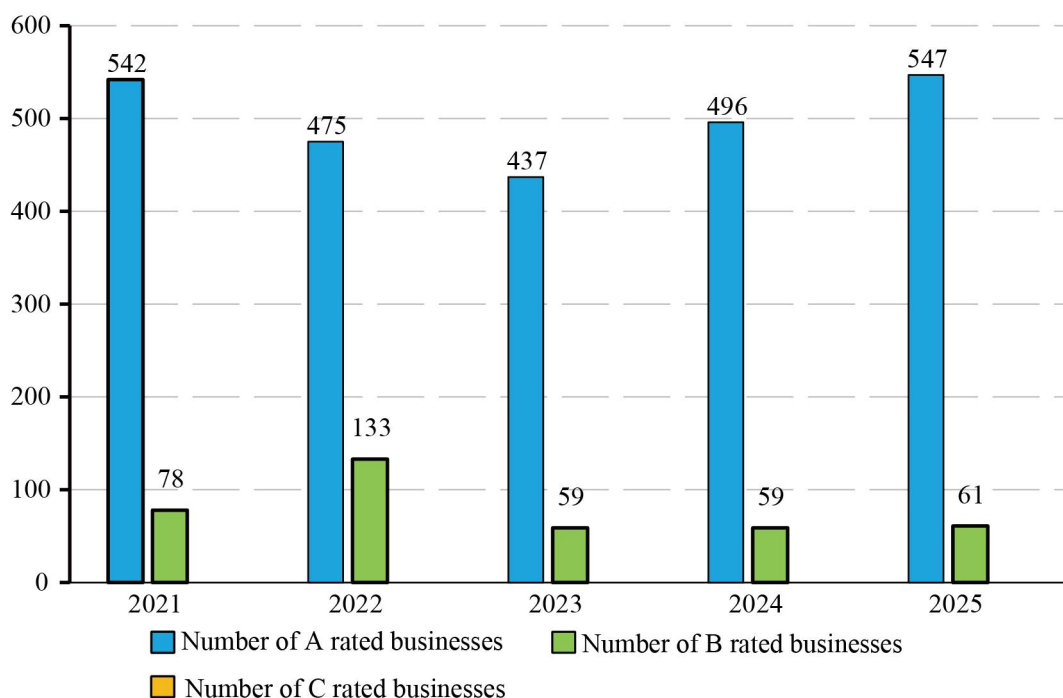


Figure 37. Graded Supervision of Food Manufacturers and Distributors at Frontier Ports in Shanghai, 2021-2025

(II) Food Safety Supervisory Sampling Inspection Overview

In 2025, a total of 139,640 food samples were inspected, with an overall compliance rate of 98.0% (Figure 38). Commission of Agriculture and Rural Affairs, responsible for the farming and planting, conducted 7,040 tests, achieving a 99.3% compliance rate. Administration for Market Regulation, responsible for overseeing food production, distribution, catering services, and food-related products, tested 117,686 samples, with a 97.8% compliance rate. Shanghai Customs, which monitors imported and exported foods, examined 14,914 samples, with a 99.1% compliance rate (Figure 39). Additionally, 186,000 rapid screening tests were carried out, with a 1.8% positive sample screening rate.

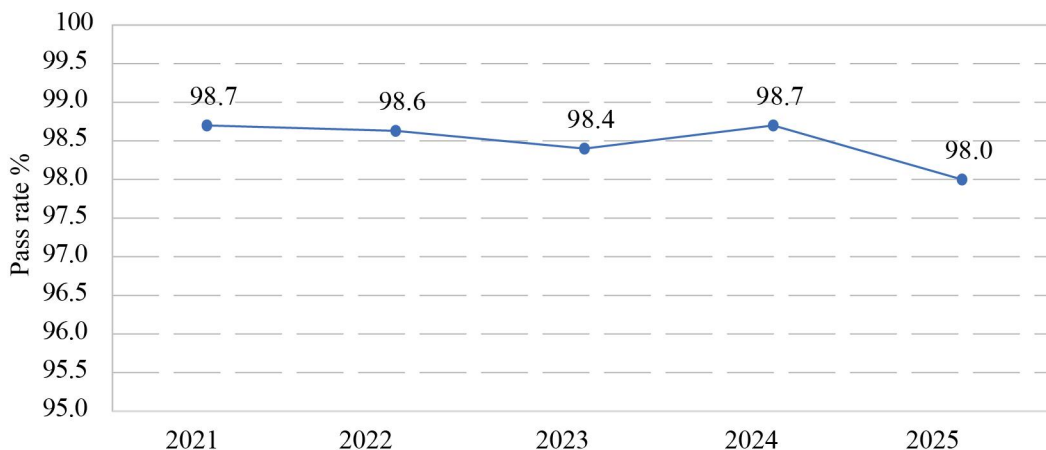


Figure 38. Overall compliance rate of Food Safety Supervisory Sampling Inspections in Shanghai, 2021-2025

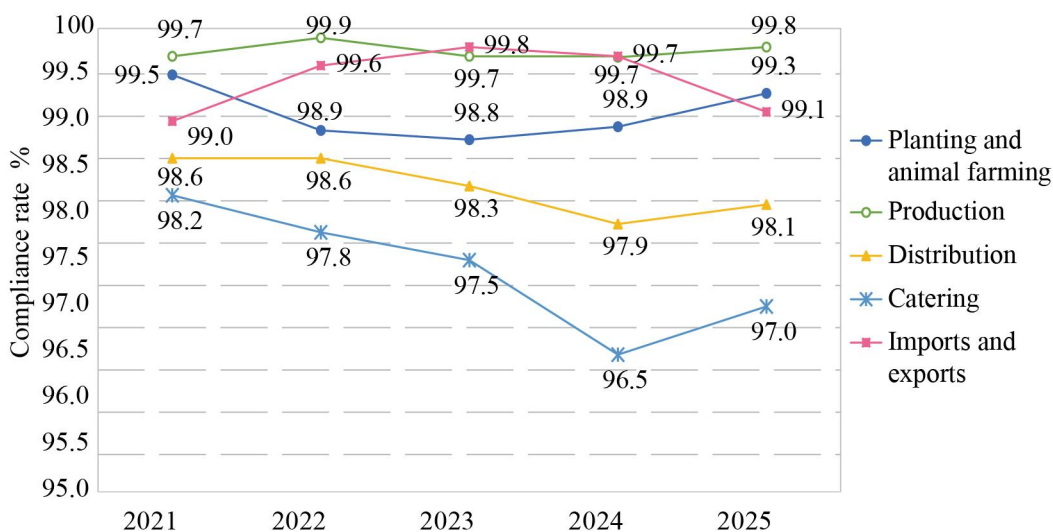


Figure 39. Overall Compliance Rate of Food Safety Supervisory Sampling Inspections in Various Stages of Production in Shanghai, 2021-2025

Analysis of the non-compliant cases in food safety supervisory sampling inspections is as follows:

1. Agricultural products: Shanghai’s locally produced food continued to demonstrate high safety levels. However, certain aquatic products, vegetables, and fruits contained excessive pesticide and veterinary drug residues.

2. Food production and processing: The sector maintained a generally high compliance rate, though certain biscuits and meat products exhibited excessive sorbic acid levels.

3. Food distribution: This sector exhibited a range of non-compliance issues, including excess pesticide and veterinary drug residues in edible agricultural products, heavy metal contamination, quality defects and microbial contamination in meat products, fatty acid composition in edible vegetable oils failing to meet product labeling standards, and unauthorized use of food additives in condiments.

4. Catering: Non-compliance primarily stemmed from anionic synthetic detergent and E. coli residues detected in restaurant utensils, unauthorized or excessive use of food additives in self-prepared aquatic products and wheat flour products, and pesticide and veterinary drug residues in edible agricultural products used in catering establishments.

5. Special foods: Non-compliance was primarily associated with substandard nutrient content in certain nutritional supplements.

6. Food-related products: Safety concerns were identified in food - contact paper products produced by a small number of out-of-Shanghai manufacturers, failed to meet the requirements of GB4806.8-2022 standard in terms of 3-chloro-1, 2-propanediol and 1, 3-dichloro-2-propanol residuals.

(III) Supervision Across the Food Supply Chain

1. Production Environment

In 2025, the ecological and environmental authorities completed traceability investigations of heavy metal contamination in polluted agricultural land, and formed traceability reports and inventories. Drinking water source protection was strengthened, and the Upper Huangpu River Drinking Water Source Protection



Zone was precisely delineated lawfully and scientifically. *The Delineation Plan for the Upper Huangpu River Drinking Water Source Protection Zone (2025 Edition)* was approved by the Municipal Government. A comprehensive three-tier (municipal-district-township) normalized supervision system for drinking water source protection zones was established, integrating satellite remote sensing, drone monitoring, and manual inspections, along with improved emergency information notification and early warning coordination mechanisms.

2. Locally Produced Agricultural Products

In 2025, the agricultural and rural affairs authorities implemented targeted governance measures for key problematic agricultural products through a “one product, one strategy” approach. For locally produced “two kinds of vegetables,” “seven kinds of fish,” and “one kind of egg” categories, measures including registration and documentation, routine inspections, batch-by-batch rapid testing, and classified supervision were implemented. Based on annual risk monitoring results, the list of key supervised edible agricultural products was dynamically adjusted, with strawberries and ginger added to the priority supervision list for targeted rectification. Supervision of agricultural products directly supplied to schools was strengthened, with guidance provided to planting and farming entities on safe pesticide use and pre-market rapid testing. Throughout the year, no cases of excessive pesticide and veterinary drug residues were found in agricultural products directly supplied to schools.

3. Grain Safety

In 2025, grain authorities strengthened full-process supervision of grain and oil from procurement, storage (including warehouse entry and exit), processing to distribution. Fourteen rounds of quality and safety inspections and monitoring were conducted, testing over 1,100 grain and oil samples including purchased

raw grain, inventory and exit-warehouse grain and oil, relief and military supply grain and oil, grain and oil from processing enterprises, and finished grain and oil products in circulation. All testing indicators met standards, with no grain failing to meet food safety standards and entering the consumer market or food production enterprises.

4. Food Production

In 2025, market regulation authorities focused on prominent issues in the production process, conducting system assessments and material balance inspections of key food production enterprises. The “1,000 Risk Profiles for 1,000 Businesses” dynamic update initiative was launched, promoting enterprises to establish multi-dimensional dynamic management mechanisms for food safety risk prevention and control and achieving a 100% update rate for risk control lists among operating food production businesses. Factory inspection risk management was strengthened with the issuance of *The Shanghai Food Production Enterprise Factory Inspection Compliance Guideline*. Food additive use management was enhanced, promoting food production enterprises to establish full-process information-based management mechanisms for food additive use. Comprehensive system inspections and risk screening assessments were organized for infant formula milk powder and health food production enterprises, with the average number of identified issues per enterprise declining by 10% year-on-year. The implementation rate of the food quality and safety “authorized person system” and food safety self-inspection reporting system reached 100% among all special food production enterprises in the city, with overall quality and safety management levels continuously improving.

5. Food Distribution

In 2025, market regulation authorities strengthened management of food



distribution chain enterprise headquarters and organized system inspections of large food business enterprises. Food storage safety supervision was enhanced. In response to prominent issues in online food trading warehousing and pickup processes, *The Shanghai Guideline for Food Safety Management of Online Food Trading Warehousing and Pickup Points* were issued, improving food storage management mechanisms and establishing a food storage safety risk assessment system. Key bulk liquid food transport entities were surveyed and documented; full-process supervision of food transportation was strengthened. Special governance of false advertising in online food sales was organized, reinforcing the primary responsibilities of online food trading platforms and sellers, and urging food producers and operators to maintain consistency between online and offline standards and quality. A specialized monitoring mechanism for online food was established, conducting online food safety risk monitoring, establishing entity databases from production to online sales, exploring online “penetrative supervision,” and severely cracking down on illegal activities such as false advertising and selling substandard food. System assessments of special food business units were explored, achieving a 100% rectification rate for identified issues, improving quality management levels of special food business enterprises continuously.

6. Catering Service

In 2025, market regulation authorities optimized and improved facilitated review working mechanisms and revised *The Shanghai Food Business License Review Guideline*. In key business formats and sectors including catering service chain enterprises, school canteen contracting, online agricultural product sales, and agricultural product wholesale, Shanghai pioneered the implementation of food safety system inspection and assessment nationwide, enhancing enterprises’ risk prevention and control capabilities. “Database, code, and chain” technologies were

explored to strengthen full-chain supervision of edible agricultural products market sales. The production and sale of packaged eggs, packaged watermelons, packaged strawberries, and packaged grapes in the city were incorporated into food safety information traceability management, which further improved regulatory extension and information traceability of edible agricultural products from farm to market. Led by market regulation authorities, joint routine inspections of campus food safety and meal funding were conducted in collaboration with education, public security, finance, and health authorities, strengthening and improving campus meal food safety management. Supervision of centralized dining units was enhanced, with particular focus on protecting the health of the elderly and children. Catering service chain enterprise headquarters were urged to improve food safety management systems and adopt systematic and targeted measures to reinforce primary food safety responsibilities. Take-out food safety supervision was strengthened, and “take-out-only without dine-in services ” business operations were regulated. The food safety management assessments of key street areas and business entities were promoted.

7. Imported Food

In 2025, customs authorities established an imported food safety supervision responsibility list and conducted special actions including imported food document verification, standardized on-site inspection and quarantine of imported food, and special inspections of fulfilling primary responsibilities of import-export food production and business enterprises. The 2025 “National Gatekeeper” campaign for imported food was launched, standardizing imported food safety supervision sampling and risk monitoring, and strengthening follow-up disposal of substandard food. Severe crackdowns were conducted on food smuggling violations and crimes.



(IV) Special Enforcement Campaigns

In 2025, in line with unified deployment of relevant national regulatory authorities and the city, 16 targeted food safety campaigns were carried out in Shanghai, focusing on key food safety issues and strengthening compliance across all sectors (Table 7).

Table 7. Overview of Shanghai’s Special Food Safety Enforcement Campaigns, 2025

No.	Name	Timeframe	Key Measures and Outcomes	Responsible Entity
1	Targeted Governance of Drug Residues in Key Agricultural Products	Year-round	Conducted targeted governance of drug residues in key locally produced varieties including “seven kinds of fish,” “two kinds of vegetables,” and “one kind of egg.” Measures including establishing records and targeted poverty alleviation, routine inspections, rapid testing for each batch, issuing certificates of compliance, and classified supervision for products approved for release from production areas have been implemented. Special training sessions on the limits of agricultural and veterinary drug residues have been conducted. In 2025, the compliance rate of quantitative monitoring for key agricultural products in this city reached 98.7%, marking a year-on-year increase of 0.7 percentage points.	Shanghai Municipal Commission of Agriculture and Rural Affairs
2	Special Action to Combat Counterfeit Agricultural Inputs	Year-round	Strengthened quality and safety supervision of agricultural inputs including seeds, fertilizers, pesticides, veterinary drugs, feed, and feed additives. Enhanced coordination with market regulation and public security authorities to ensure smooth spring plowing and sowing. A total of 1,444 supervisory	Shanghai Municipal Commission of Agriculture and Rural Affairs

No.	Name	Timeframe	Key Measures and Outcomes	Responsible Entity
			<p>enforcement actions were conducted across production, distribution, and use of agricultural inputs citywide, with 28 agricultural input cases investigated and penalties totaling 158,700 RMB imposed. Activities including the “2025 Shanghai Safe Agricultural Inputs to the Countryside Campaign” and the “2025 Shanghai Agricultural Product Quality and Safety Law Enforcement and Supervision Training Course” were organized to ensure stable production and agricultural product quality safety and maintain order in the agricultural inputs market.</p>	
3	2025 “Green Sword for Grain Security” Law Enforcement Action	Year-round	<p>Conducted special law enforcement actions and seed quality enforcement inspections focused on key agricultural seasons, inspecting 951 entities and sampling 83 seed batches with a compliance rate of 96.3%, and 28 cases were filed for investigation. Continuously strengthened full-chain law enforcement supervision of agricultural input production and distribution, inspecting 3,194 entities, sampling 592 products with a compliance rate of 97.13%, and 103 cases were filed for investigation. Continuously strengthened online supervision of internet-based agricultural inputs, enhanced interviews and notifications, and urged platforms to fulfill primary responsibilities. Strengthened law enforcement for major animal disease prevention and control, contributing to the establishment of China’s first “two diseases” purification zone for dairy cattle. Throughout the year, over 9.07 million animals (heads/birds) were quarantined at production sites, over 12.7 million at slaughterhouses, and 28,659 animal quarantine certificates were issued.</p>	Shanghai Municipal Commission of Agriculture and Rural Affairs



No.	Name	Timeframe	Key Measures and Outcomes	Responsible Entity
4	2025 Shanghai Special Action to Standardize Veterinary Drug Use - Consolidation and Enhancement	March-November 2025	Conducted special consolidation and enhancement actions to standardize veterinary drug use, further strengthening full-chain safety supervision of veterinary drugs and consolidating outcomes from special actions to standardize livestock and poultry farming medication use. A total of 5,439 supervision and inspection personnel were deployed citywide, with 156 multi-departmental joint inspections conducted, inspecting 1,724 productions, distribution, and use units of various types in the livestock industry. Organized 41 training sessions at various levels with 411 participating units. Conducted 74 promotional and educational activities, producing 2,120 educational materials including posters and handbooks, and carrying out diverse promotional campaigns in forms welcomed by the public.	Shanghai Municipal Commission of Agriculture and Rural Affairs
5	Special Joint Law Enforcement Action at Entry Points to “Stabilize Supply and Ensure Safety” Before National Day and Mid-Autumn Festival	Before National Day and Mid-Autumn Festival	Conducted special joint law enforcement actions for supervision of incoming animals and animal products transported into Shanghai. Strict supervision was enforced at all designated checkpoint stations to ensure document verification, goods inspection, and disinfection measures. Coordination with public security traffic police and other authorities was strengthened to conduct joint temporary inspections of vehicles entering Shanghai through non-designated entry points, severely cracking down on irregular transportation activities. A total of 13,428 batches of animals and animal products and 3,466 vehicles were inspected at entry points, 78.64 tons of animal products failing to meet Shanghai entry requirements were disposed of in accordance with law, and 3 cases of suspected irregular transportation were identified.	Shanghai Municipal Commission of Agriculture and Rural Affairs

No.	Name	Timeframe	Key Measures and Outcomes	Responsible Entity
6	Special Rectification of Key Problematic Edible Agricultural Products	April 2025 - April 2026	Issued The Shanghai Special Action Plan for Rectification of Key Problematic Edible Agricultural Products, identifying 14 key varieties and clarifying 7 priority tasks for a one-year special rectification campaign. For market organizers (18 wholesale markets and over 800 standardized bazaars) and on-site business operators, over 17,000 inspections were conducted, 1,263 illegal cases were filed and investigated, and 40,779 batches were subject to special supervision and random inspection. The overall compliance rate of edible agricultural products in supervision and random inspection was 97.15%. The overall compliance rate for the “12+2” key problematic edible agricultural products improved to 93.87%, an increase of 3.4 percentage points compared to the same period last year.	Shanghai Municipal Commission of Agriculture and Rural Affairs, Shanghai Municipal Administration for Market Regulation
7	Food Safety Supervision and Inspection in Primary and Secondary School Campuses	Year-round	Comprehensively inspected the implementation of food safety primary responsibilities and territorial management responsibilities in primary and secondary school campuses, conducting 14,564 supervision inspections of primary and secondary school canteens and 94 inspections of off-campus meal providers. All food safety risks and hazards identified during inspections were supervised for elimination, actively promoting strengthened and improved management of primary and secondary school campus meals. In 2025, no food safety incidents involving primary and secondary school campuses occurred.	Office of the Shanghai Food and Drug Safety Committee, Shanghai Municipal Administration for Market Regulation



No.	Name	Timeframe	Key Measures and Outcomes	Responsible Entity
8	Supervision and Inspection Action for Kindergartens Implementing Food Safety Primary Responsibilities	September -December 2025	Jointly conducted supervision and inspection actions for kindergartens implementing food safety primary responsibilities. Guidance was provided to urge kindergarten canteens, contracted catering enterprises, and off-campus meal providers to implement food safety primary responsibilities. A municipal-level supervision and random inspection team was established to carry out regional within district inspections and cross- district mutual inspections. The team inspected 4,193 kindergarten canteens and rectified all identified food safety issues.	Office of the Shanghai Food and Drug Safety Committee, Shanghai Municipal Commission of Education, Shanghai Municipal Administration for Market Regulation
9	Food Safety Supervision and Inspection of Take-out Food Platform	April-December 2025	Conducted food safety supervision and inspection work for take-out food platform : Comprehensively inspected the implementation of food safety main responsibility by take-out food platforms and take-out food operators, summoned 29 relevant platforms, monitored 54,955 take-out food operators online, inspected 53,544 take-out food operators offline, discovered and urged the rectification of 15,136 food safety issues, filed and investigated 1,123 illegal cases, imposed fines and confiscations totaling 772,600 RMB, ordered 8,114 take-out food operators to make corrections, ordered 19 to suspend operations, and transferred 3 cases to the public security authorities.	Office of the Shanghai Food and Drug Safety, Shanghai Municipal Administration for Market Regulation
10	Comprehensive Governance of Food Additive Misuse	April 2025	Conducted comprehensive governance of food additive misuse. A total of over 39,000 supervision inspections were conducted across production, distribution, and use entities, with 348 issues identified and rectified, 189 cases investigated and	Shanghai Municipal Commission of Economy and Informatization,

No.	Name	Timeframe	Key Measures and Outcomes	Responsible Entity
			<p>prosecuted, 2 cases involving suspected crimes referred, and fines totaling 1.04 million RMB imposed, which effectively curbed irregular use behaviors.</p>	<p>Shanghai Municipal Commission of Agriculture and Rural Affairs, Shanghai Municipal Commission of Health, Shanghai Municipal Administration for Market Regulation, Shanghai Customs</p>
11	<p>Special Governance of False Advertising in Online Food Sales</p>	<p>September-November 2025</p>	<p>Conducted special governance focused on four types of issues: false food labeling, exaggerated product efficacy, brand imitation and confusion, and false commercial advertising. Organized major online platforms in the city to publicly release platform governance announcements and a self-discipline convention for video safety management of tripartite video trading platforms. Jointly formulated the Guideline for Standardizing Online Platform Food Sales with market regulation authorities in Beijing and Zhejiang. Conducted specialized monitoring of online food sales, strengthened guidance on investigating cases involving counterfeit imported infant formula sold online, reinforced platform primary responsibilities, and regulated online sales behaviors.</p>	<p>Shanghai Municipal Administration for Market Regulation</p>



No.	Name	Timeframe	Key Measures and Outcomes	Responsible Entity
12	Special Governance of “Take-out-Only” Food Safety	March-December 2025	Supervised and guided operators in “take-out-only” food service clusters to independently apply for food business licenses, reinforcing primary responsibilities of “take-out-only” cluster managers and resident operators, strengthening routine supervision, and enhancing social oversight. A total of 106 “take-out-only” clusters were investigated, with 60 completing independent licensing, 38 suspended, and 8 underwent management mode transformation.	Shanghai Municipal Administration for Market Regulation
13	Special Action to Combat Production and Sale of Counterfeit and Substandard Meat Products	April-December 2025	The special action conducted a total of 496 inspections of meat product production enterprises and 64,000 inspections of business entities, identifying 644 issues, all of which underwent closed-loop rectification. A total of 178 violation cases were investigated and prosecuted, 5 cases involving suspected crimes were referred, and fines totaling 3.35 million RMB were imposed. Jointly issued the Reminder and Warning Letter on Standardizing Meat Product Production Behavior and typical cases from the Yangtze River Delta meat product special rectification campaign with market regulation authorities in Jiangsu, Zhejiang, and Anhui provinces.	Shanghai Municipal Administration for Market Regulation
14	Special Action to Combat Counterfeit and Substandard Food in Rural Areas	April-December 2025	The special action inspected a total of 97,539 food producers and operators, identified 547 suspected violation leads through offline investigation and 55 through online monitoring. A total of 1,459 violation cases were investigated and prosecuted, 8 cases involving suspected crimes were referred, and fines totaling 3.024 million RMB were imposed.	Municipal Administration for Market Regulation

No.	Name	Timeframe	Key Measures and Outcomes	Responsible Entity
15	Screening and Rectification of Prominent Issues in Edible Vegetable Oils	April-December 2025	During the screening and rectification work, a total of 20 inspections of edible vegetable oil production enterprises, over 15,000 inspections of edible vegetable oil sellers, and over 41,000 inspections of catering service providers were conducted. A total of 59 suspected violation leads were identified, all of which underwent closed-loop rectification.	Shanghai Municipal Administration for Market Regulation
16	“National Gatekeeper” Initiative for Imported Food	Year-round	In 2025, a total of 1,421 batches of non-compliant imported food were intercepted and denied entry, representing a 42.8% year-on-year increase. Severe crackdowns were conducted on food smuggling violations, with 48 criminal cases involving food investigated, involving a case value of 2.234 billion RMB and tax evasion of 292 million RMB; 52 administrative cases involving food were investigated, involving a total value of 29 million RMB and tax evasion of 5.046 million RMB.	Shanghai Customs

(V) Investigation and Prosecution of Food Safety Violations and Crimes

In 2025, authorities, including agriculture and rural affairs, market regulation, customs, urban management and law enforcement and public security, conducted 226,712 routine inspections, supervision inspections, and special enforcement actions. These inspections identified 19,504 non-compliant businesses. A total of 10,903 food safety violations were prosecuted, resulting in 46.3782 million RMB in fines and confiscations. Among these, the public security authorities investigated



215 criminal cases endangering food safety and apprehended 657 suspects (Table 8 and Figures 40, 41, and 42).

Table 8. Investigation and Prosecution of Food Safety Violations in Shanghai, 2025

Category		Agricultural and Rural Affairs	Market Regulation	Customs	Urban Management and Law Enforcement	Public Security	Total
2025	No. of Cases	56	9884	111	637	215	10903 ⁷
	Fines and Confiscations (in 10,000 RMB)	28.8	4315.90	185.75	107.37	-	4637.82

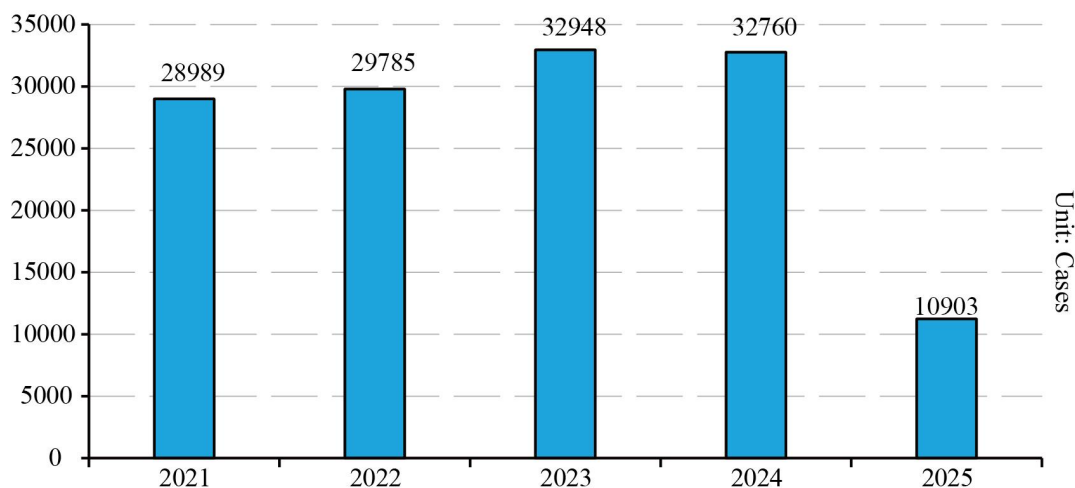


Figure 40. Overview of Food Safety Violation Case Prosecutions in Shanghai, 2021-2025 (Number of Cases)

⁷Note: Statistical methodology for food safety violation case prosecution has changed.

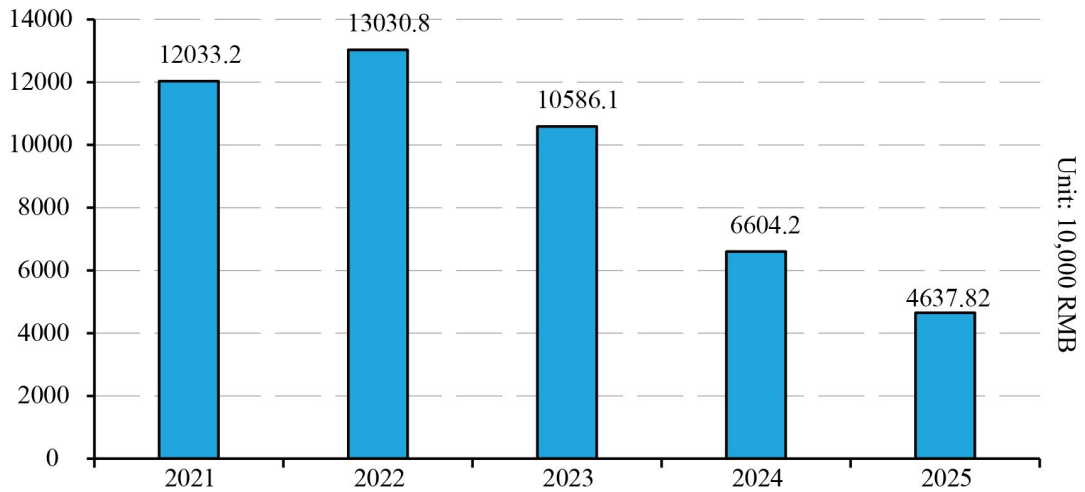


Figure 41. Overview of Food Safety Violation Case Prosecutions in Shanghai, 2021-2025 (Fines and Confiscations)

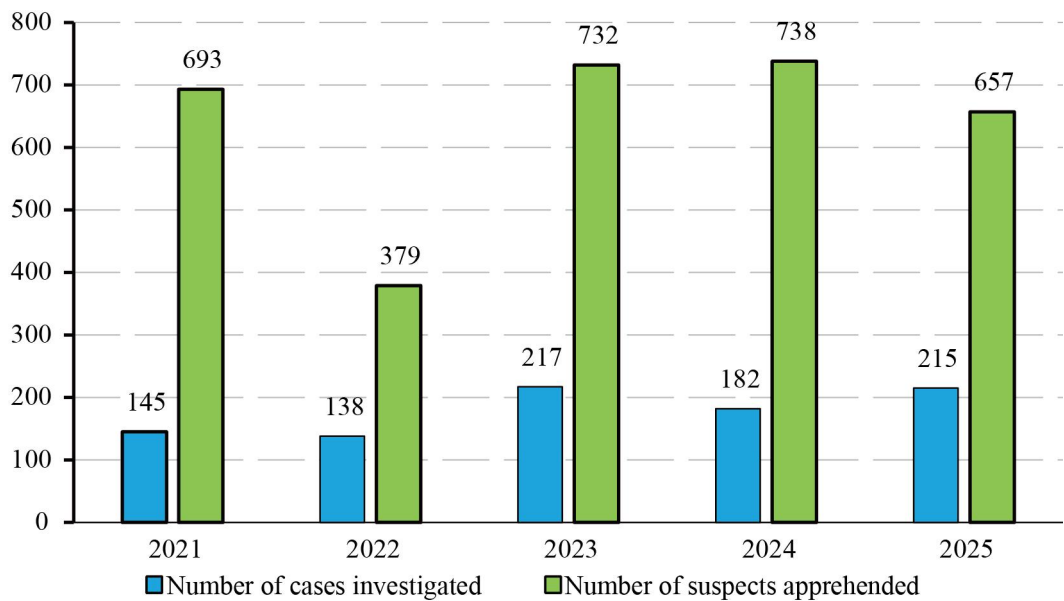


Figure 42. Overview of Food Safety Criminal Case Prosecutions in Shanghai, 2021-2025



The main characteristics of food safety crimes in 2025 include the following: First, criminal patterns evolved from “low-end and scattered” to “large-scale and chain based.” Crimes were committed at key stages including substitution with counterfeit and substandard food ingredients, illegal additives, and forged labels and markings, demonstrating strong concealment and widespread harm. Second, cross-provincial criminal activities became increasingly evident. With the rapid development of communications and logistics industries, crimes transcended geographical boundaries. Shanghai is a typical consuming-oriented city, and key stages such as production, warehousing, and primary processing largely located in other provinces. Third, criminal platforms shifted from mainstream e-commerce to “social media traffic + private domain transactions.” Previously, production and sale of counterfeit and substandard food primarily relied on major e-commerce platforms. Currently, criminals increasingly prefer to attract traffic through live streaming on short-video platforms, followed by “one-on-one” private domain transfer transactions through social software such as WeChat, significantly increasing regulatory and enforcement challenges compared to traditional e-commerce platform sales models.

IV. Food Safety Regulatory Oversight and Administration





V. Construction of a Modern Food Safety Governance System

(I) Institutional Construction

In 2025, Shanghai promoted the revision of regulations and rules including the *Shanghai Food Safety Regulations*, the *Measures for the Administration of Food Vendor Operations in Shanghai*, the *Measures for the Administration of Kitchen Waste Oil Treatment in Shanghai*, and the *Measures for Rewarding Reports on Food Safety Violations in Shanghai*. The municipal government and food safety management authorities formulated and revised 27 key documents in the food field (see Table 9).

Table 9. Major Regulatory Documents on Food Safety in Shanghai, 2025

No.	Document Name	Responsibility Entity
1	<i>Shanghai Food Safety Regulations</i>	Shanghai Municipal People's Congress
2	<i>Measures for the Administration of Kitchen Waste Oil Treatment in Shanghai</i>	Shanghai Municipal Government
3	<i>Notice on Establishing a Special Working Mechanism for Campus Food Safety and Catering Expense Management in Shanghai</i>	Leading Group for Education Work of the CPC Shanghai Municipal Committee
4	<i>Measures for the Administration of Food Vendor Operations in Shanghai</i>	General Office of Shanghai Municipal Government

No.	Document Name	Responsibility Entity
5	<i>Several Measures for Further Optimizing the Development Environment of Catering Enterprises in Shanghai</i>	Shanghai Municipal Commission of Commerce, Shanghai Municipal Financial Regulatory Bureau, Financial Work Office of the CPC Shanghai Municipal Committee, Shanghai Municipal Development and Reform Commission, Shanghai Municipal Bureau of Finance, Shanghai Municipal Bureau of Human Resources and Social Security, Shanghai Municipal Commission of Housing and Urban-Rural Development, Shanghai Municipal Administration for Market Regulation, Shanghai Landscaping & City Appearance Administrative Bureau, Shanghai Urban Management and Law Enforcement Bureau
6	<i>Several Measures for Further Supporting the Development of Popular Night Economy Landmarks in Shanghai</i>	Shanghai Municipal Commission of Commerce, Shanghai Municipal Bureau of Public Security, Shanghai Municipal Commission of Transport, Shanghai Municipal Administration of Culture and Tourism, Shanghai Municipal Administration for Market Regulation, Shanghai Municipal Sports Bureau, Shanghai Landscaping & City Appearance Administrative Bureau, Shanghai Urban Management and Law Enforcement Bureau



No.	Document Name	Responsibility Entity
7	<i>Shanghai Action Plan for Promoting the Intelligent Layout of the Catering Industry (2026-2028)</i>	Shanghai Municipal Commission of Commerce, Shanghai Municipal Commission of Economy and Informatization, Shanghai Municipal Bureau of Finance, Shanghai Municipal Administration for Market Regulation, Shanghai Landscaping & City Appearance Administrative Bureau
8	<i>Guiding Opinions on Further Improving the Bidding and Tendering Work for Catering Services in Primary and Secondary School Canteens in Shanghai</i>	Shanghai Municipal Commission of Education
9	<i>Several Measures for Strengthening and Improving the Management of Campus Meals in Primary and Secondary Schools in Shanghai</i>	Shanghai Municipal Commission of Education, Shanghai Municipal Administration for Market Regulation, Shanghai Municipal Commission of Health, Shanghai Municipal Development and Reform Commission
10	<i>Notice on Further Strengthening the Management of College Canteens in Shanghai</i>	Shanghai Municipal Commission of Education, Shanghai Municipal Administration for Market Regulation
11	<i>Action Plan for Accelerating Food Science and Technology Innovation to Empower Industrial Development in Shanghai (2026-2030)</i>	Shanghai Municipal Commission of Science and Technology, Shanghai Municipal Commission of Economy and Informatization, Shanghai Municipal Commission of Commerce, Shanghai Municipal Commission of Agriculture and Rural Affairs, Shanghai Municipal Commission of Health, Shanghai Municipal Administration for Market Regulation

No.	Document Name	Responsibility Entity
12	<i>Implementation Opinions on Promoting the Optimization of Home Delivery Services for the Elderly Using Market-Oriented Platform Mechanisms (Trial)</i>	Shanghai Municipal Bureau of Civil Affairs
13	<i>Work Guideline for Supporting Market-Oriented Catering Enterprises to Participate in Elderly Meal Assistance Services (Trial)</i>	Shanghai Municipal Bureau of Civil Affairs
14	<i>Notice on Optimizing Subsidies and Preferential Policies for Elderly Meal Assistance in Shanghai</i>	Shanghai Municipal Bureau of Civil Affairs, Shanghai Municipal Bureau of Finance
15	<i>Rules on the Discretion of Agricultural and Rural Administrative Law Enforcement in Shanghai</i>	Shanghai Municipal Commission of Agriculture and Rural Affairs
16	<i>Notice on Extending the Validity Period of “the Administrative Filing Measures for the Storage and Administration of Food Storage and Transportation Service Operators” in Shanghai</i>	Shanghai Municipal Administration for Market Regulation
17	<i>Interim Measures for the Risk Quantitative Classification Management of Food Distribution in Shanghai</i>	Shanghai Municipal Administration for Market Regulation
18	<i>Measures for the Off-Site Supervision of Catering Food Safety in Shanghai (Trial)</i>	Shanghai Municipal Administration for Market Regulation
19	<i>Compliance Guideline for the Management of Factory Inspection of Food Production Enterprises in Shanghai</i>	Shanghai Municipal Administration for Market Regulation
20	<i>Work Guideline for the Food Safety Management of Warehousing and Pickup Points for Online Food Transactions in Shanghai</i>	Shanghai Municipal Administration for Market Regulation



No.	Document Name	Responsibility Entity
21	<i>Detailed Rules for the Examination of Food Business Licenses in Shanghai</i>	Shanghai Municipal Administration for Market Regulation
22	<i>Measures for Rewarding Reports on Food Safety Violations in Shanghai</i>	Shanghai Municipal Administration for Market Regulation, Shanghai Municipal Bureau of Public Security, Shanghai Municipal Commission of Agriculture and Rural Affairs, Shanghai Landscaping & City Appearance Administrative Bureau, Shanghai Food and Strategic Reserves Administration
23	<i>Measures for the Management of Funds Supporting the Promotion and Application of Biodiesel Made from Waste Cooking Oil in Shanghai</i>	Shanghai Landscaping & City Appearance Administrative Bureau, Shanghai Municipal Development and Reform Commission, Shanghai Municipal Bureau of Finance, Shanghai Municipal Administration for Market Regulation, Shanghai Municipal Commission of Economy and Informatization, Shanghai Municipal Commission of Transport
24	<i>Implementation Plan for Cross-Departmental Comprehensive Supervision Reform of Collection and Transportation of Waste Cooking Oil in Shanghai</i>	Shanghai Landscaping & City Appearance Administrative Bureau, Shanghai Municipal Commission of Agriculture and Rural Affairs, Shanghai Urban Management and Law Enforcement Bureau
25	<i>Several Measures for Further Regulating the Setting of Outdoor Stalls to Enhance the "Vitality" of Blocks</i>	Shanghai Landscaping & City Appearance Administrative Bureau, Shanghai Municipal Commission of Commerce, Shanghai Municipal Commission of Transport, Shanghai Municipal Administration for Market Regulation, Shanghai Urban Management and Law Enforcement Bureau

No.	Document Name	Responsibility Entity
26	<i>Measures for the Quality and Safety Management of Government Grain Reserves in Shanghai</i>	Shanghai Food and Strategic Reserves Administration
27	<i>Measures for the Administration of Discretion in Food Circulation Administrative Penalties in Shanghai</i>	Shanghai Food and Strategic Reserves Administration, State Food and Strategic Reserves Administration Shanghai Bureau

(II) Standard Management

By the end of 2025, Shanghai had 15 local food safety standards. In 2025, 1 local food safety standard was initiated, 2 were revised, and 2 were revoked; 187 corporate food safety standards were filed in the city, with 75 enterprises applying for standard filling (Figure 43).

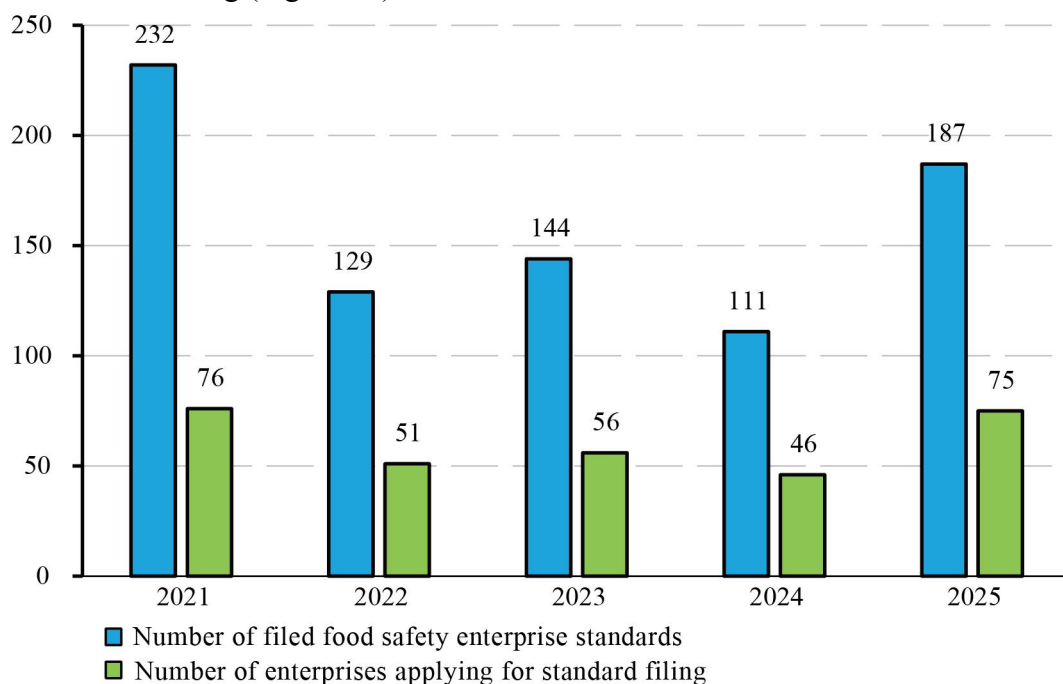


Figure 43. Filing of Enterprise Food Safety Standards in Shanghai, 2021-2025



(III) Responsibility Implementation

1. Implementation of Territorial Management Responsibilities

The main principal leaders of the CPC Shanghai Municipal Committee and the Shanghai Municipal People's Government issued multiple instructions on food safety work. The Standing Committee of the CPC Shanghai Municipal Committee, the Executive Meeting of the Shanghai Municipal People's Government, and the plenary meeting of the Shanghai Municipal Food and Drug Safety Commission reviewed the important work items and key task assignments for food safety in the city in 2025, promoting, deploying, and studying key work tasks at a high level. The Office of the Shanghai Municipal Food and Drug Safety Commission strengthened overall coordination and comprehensive management, taking the lead in studying and implementing several measures for the whole-chain supervision of food safety, which promoted the implementation of territorial management responsibilities, optimized working mechanisms, and strengthened effectiveness evaluation. Governments at all districts and sub-district/town levels strengthened leadership over food safety work, and gave the food and drug safety commission and its office full play, and enhanced grassroots food safety governance.

2. Implementation of Industry Management Responsibilities

The civil affairs authorities, in conjunction with the market regulation authorities, conducted law enforcement inspections focusing on food safety, and deepened the cross-departmental comprehensive supervision of elderly care services. It carried out "district-specific and responsibility-based" safety inspections every quarter, taking food safety as an important part of the inspections, with key spot checks on elderly care institutions and community elderly canteens, covering all 16 districts of the city. The civil affairs authorities carried out daily monitoring and grade evaluation of the service quality of elderly care institutions, and incorporated

food safety into core assessment indicators, and implemented full-process supervision over the management of canteens in elderly care institutions. It included "rectifying food hygiene and safety issues in elderly care service institutions" as a key part of the special rectification of prominent issues in elderly care services, continuously carried out problem investigation and rectification throughout the year, identified 85 issues related to inadequate implementation of food safety responsibilities, with a 100% problem rectification rate.

The education authorities strengthened campus food safety management, and established a municipal-level special working mechanism, and issued *the Several Measures for Strengthening and Improving the Management of Campus Meals in Primary and Secondary Schools in Shanghai* and *the Guiding Opinions on Further Improving the Bidding and Tendering Work for Catering Services in Primary and Secondary School Canteens in Shanghai*. The education authorities established and improved a three-level management system consisting of principals, food safety directors, and food safety officers, and fully implemented the "daily control, weekly inspection, and monthly coordination" system. The education authorities formulated *the Key Points for School Food Safety and Catering Nutrition Work* to standardize the self-inspection process of schools.

The economic and information authorities strengthened proactive services for enterprises and regulated the access of food industry. The economic and information authorities strictly implemented national industrial policies and conducted thorough reviews for the access of industries such as dairy products. The economic and information authorities newly approved projects such as modified milk powder, and optimized the industrial development environment in 2025. The economic and information authorities cleared bottlenecks in key policy and substantially promoted the relaxation of the distance restriction for the access of



liquid milk processing projects in the city. The economic and information authorities guided enterprises to apply for the national key cultivation list of characteristic food industries, and recommended 9 enterprises to enter the "China Consumer Famous Brands" matrix, which enhanced the influence of Shanghai's food brands.

3. Urging Enterprises to Fulfill Their Main Responsibilities

The agricultural and rural authorities promoted the implementation of the certificate system for promised quality and safety of agricultural products, carried out policy promotion of *Administrative Measures for the Certificate of Compliance for Agricultural Product Quality and Safety Commitments*, and supervised and guided agricultural product production enterprises and farmers' professional cooperatives to issue certificates based on quality and safety control or test results. The agricultural and rural authorities supervised wholesale markets and supermarkets to standardize inspection procedures, and in conjunction with the market regulation authorities carried out policy promotion and special inspections. The agricultural and rural authorities promoted the incorporation of "implementing the certificate system for promised quality and safety" into the revised *Shanghai Food Safety Regulations*. In 2025, large-scale entities issued 10.1144 million certificates for promised quality and safety, with 1.6259 million tons of agricultural products listed with these certificates across the city. The agricultural and rural authorities focused on implementing the supervision responsibility of livestock and poultry slaughter, improved the "African swine fever" prevention and control network system, established a "one farm, one person" responsibility system, and standardized production and operation behaviors.

The market regulation authorities strengthened the promotion and implementation of *the Regulations on Supervising Food Production and Operation*

Enterprises to Fulfill Their Main Responsibilities for Food Safety, organized the "Thousand Enterprises, Thousand Faces" dynamic update campaign of risk control lists for food production enterprises, and promoted enterprises to establish a dynamic management mechanism for food safety risk prevention and control covering multiple dimensions such as enterprise scale, product category, supervision and sampling inspection, and complaints and reports. The market regulation authorities organized public welfare training in the field of food production, held 20 online public welfare lectures in 2025, with more than 20,000 person-times of food practitioners participating in the study. The market regulation authorities strengthened the promotion and implementation of *The Regulations on Supervising Concentrated Catering Units to Fulfill Their Main Responsibilities for Food Safety*, *The Regulations on Supervising Catering Service Chain Enterprises to Fulfill Their Main Responsibilities for Food Safety*, and *The Measures for the Supervision and Administration of the Quality and Safety of Edible Agricultural Products Sold in Markets*, and guided catering service providers and operators of centralized trading markets to conduct risk investigation and control, and equipped food safety management personnel such as food safety directors and food safety officers according to the regulations. The market regulation authorities formulated guidelines for risk control lists and guidelines for the implementation of main responsibilities, supervised and guided catering service providers to establish food safety risk control lists in line with their actual conditions, and strictly implemented the "daily control, weekly inspection, and monthly coordination" working mechanism. The market regulation authorities optimized the food safety supervision and random examination system to achieve full coverage of random examinations for practitioners of key catering service operators. The market regulation authorities carried out the food quality improvement action for health food, supervised health



food production enterprises to continuously improve the production quality management system, and encouraged the research and development and declaration of domestic health food filing products.

The landscaping & city appearance authorities strengthened the management of kitchen waste oil. In the revision of *the Measures for the Administration of Kitchen Waste Oil Treatment in Shanghai*, a penalty clauses for "failure to declare the generation of kitchen waste oil as required" has been added, emphasizing the obligation of kitchen waste oil generating units to proactive declare. The landscaping & city appearance authorities established a "one point, one file" system to record and grasp the declaration, signing, and daily delivery of kitchen waste oil generating units.

(IV) Scientific and Technological Support

1. Strengthening Scientific and Technological Research and Innovation by Science and Technology Authorities

The science and technology authorities organized and recommended universities, research institutes, and technology enterprises in Shanghai to apply for the 2025 National Key R&D Program's food safety-related key special projects, and successfully obtained project approval support. The initiative aimed to promote collaborative research among Shanghai's advantageous forces, and conduct research on multi-scenario, high-sensitivity, and low-time-consuming detection systems. Focusing on the new trends and demands in the field of food safety in Shanghai, relying on special science and technology research projects, the science and technology authorities carried out forward-looking layout of key technologies, support scientific research institutions to jointly tackle key issues with food technology enterprises in industry-university-research cooperation, and accelerate

the research and development process of new foods such as synthetic biological foods. The science and technology authorities strengthen agricultural science and technology innovation, plan and develop key regulation technologies such as crop genetic transformation, crop photosynthesis regulation, and root induction regulation, and supported the creation of new products and varieties, and accelerated the transformation and upgrading from traditional breeding to smart breeding and precision breeding.

2. Strengthening the Empowerment of Science and Technology by Food Safety Supervision Authorities

The agricultural and rural authorities relied on agricultural scientific and technological innovation projects to promote the research on key technologies such as the quality safety and quality improvement of grapes, the construction of a standard system for the improvement of functional nutritional components in milk sources, and the research on origin traceability technology of green and high-quality agricultural products. The agricultural and rural authorities promoted the construction of digital supervision capacity for agricultural product quality and safety, optimized the "HuNong'An" (*Safety of Shanghai Agricultural Goods*) system, and realized digital recording and traceability of the supervision process. Using the commitment compliance certificate as the carrier, the agricultural and rural authorities promoted the application of block chain technology in products such as cowpea, Nanhui 8424 watermelon, Malu grape, and rice, and guided entities to affix codes according to the minimum packaging, and established the data link of "production-processing and circulation-consumption". The agricultural and rural authorities vigorously promoted the inclusion of several industrial application technology researches such as the establishment and integrated application of the freshness and quality evaluation technology system for local agricultural products



into agricultural scientific and technological innovation projects. The agricultural and rural authorities promoted the green production of agricultural products, advanced the construction of the whole-process quality control technology system and the construction of the whole-region green production base. The agricultural and rural authorities improved the production level of green, organic, famous, special, and new agricultural products and geographical indication agricultural products (referred to as "three products and one label") and raw material base construction, and vigorously promoted variety improvement, quality improvement, brand building, and standardized production.

The market regulation authorities promoted the construction of a visualized and intelligent traceability system for the food production process. 956 food production enterprises built intelligent traceability systems for the production process, covering 69.0% of the operating enterprises in the city; the number of product specifications with traceability QR codes printed on the outer packaging of food production enterprises reached 44,147, basically covering all categories of food produced in the city; 103 enterprises built "sunshine factories" to realize the visualization of the production process, and consumers can scan the code to view the key stages of food production in real time. The market regulation authorities strengthened the application of "artificial intelligence +" technology in food business licensing, promoted "AI intelligent mapping", intelligent Pre-qualifying of application forms, and "enjoy without application" for information changes linked to licenses, improving the efficiency of access. The market regulation authorities urged special food production enterprises and related business enterprises to continuously improve food safety information traceability management, and complete the blockchain integration work for "blockchain + special food traceability" for infant formula milk powder production enterprises and health food

production enterprises. The market regulation authorities promoted 86,089 catering service operators in the city to realize "Internet + transparent kitchen", actively explored the establishment of a catering service food safety governance model, and promoted the implementation of "Internet + AI" supervision, and improved supervision efficiency.

The public security authorities accelerated the construction of a "digital and intelligent front" in the food sector to enhance proactive detection capabilities. By integrating data resources from public security, administrative supervision, and e-commerce platforms, an integrated data pool was established. Relying on historical cases and practical experience, intelligent models were constructed to promptly identify risks and provide precise warnings, promoting the transformation of the crackdown mode towards pre-warning and in-process interception.

3. Strengthening the Empowerment of Science and Technology by Food Safety Management Authorities

The education authorities built an information-based supervision platform, creating a three-level information management system covering city, districts, and schools with five functional modules: "basic information, business work, multi-dimensional supervision, data empowerment, and information disclosure". The education authorities supported the collaboration of multiple players such as schools, supervision authorities, suppliers, and parents, and provided PC terminal and mini-program terminal services. The third-party supervision was strengthened and food material suppliers and canteen entrusted operators were included into the key supervision scope of the platform. Intelligent early warning functions was integrated, and real-time monitoring and early warning for information such as licenses, health certificates, and non-compliant products was provided, and integration of food safety supervision and nutritional health was promoted. The education authorities



empowered home-school collaboration by pushing data such as menu plans and food ingredient inspections to parent committees through the platform, improving the transparency of supervision.

The civil affairs authorities promoted the construction of 43 "healthy canteens" in elderly care institutions, 225 digital community elderly canteens and meal assistance points. 90 smart elderly care homes have launched personalized online ordering functions, promoting the upgrading of ordering function applications. At present, there are 130 elderly care institution canteens with more than 300 diners or more than 500 meal providers, and the coverage rate of "Internet + transparent kitchen" is 89.23%.

The landscaping & city appearance authorities improved the whole-process digital supervision system for kitchen waste oil, and installed waste oil collection and transportation codes in more than 41,000 kitchen waste oil generation units in the city, and promoted the use of electronic waybills in the collection and transportation and delivery processes. Data from key nodes in the logistics chain were collected automatically, and the logistics situation of the entire industrial chain of kitchen waste oil was clarified, which ensured that the collection, transportation, and disposal of kitchen waste oil are legal and standardized.

The economic and information authorities deepened the integration of "AI +", and organized and conducted the annual collection of "AI + fashion" application scenarios, and focused on the digitization of the entire supply chain in the food industry. Throughout the year, 39 benchmark scenarios for digital and intelligent transformation were reviewed and approved, including 7 food-related scenarios.

(V) Capacity Building

1. Capacity Building of Agricultural and Rural Authorities

Two training sessions on law enforcement and supervision of agricultural product quality and safety, and agricultural safety popularization classes were organized. Excellent teachers were selected to carry out training on grid management of agricultural product quality and safety in 2025 in 9 agricultural districts, realizing full coverage of capacity training for grassroots supervisors, with more than 1,200 person-times participating in the training. Special training on professional knowledge of maximum residue limits of pesticides and veterinary drugs were carried out, realizing full coverage of 6 major training subjects, with more than 4,100 person-times participating in the training. Two training sessions for green food inspectors and supervisors were held, and capacity training for green and high-quality agricultural product promotion specialists were carried out to improve the development and promotion capacities of green and high-quality agricultural products.

2. Capacity Building of Food and Strategic Reserves Authorities

In conjunction with the State Grain and Strategic Reserves Administration Shanghai Bureau, to improve the discretion benchmark, and standardized administrative law enforcement behaviors, the *Measures for the Administration of the Discretion of Administrative Penalties in Grain Circulation in Shanghai* was formulated. The 4th Yangtze River Delta Grain Circulation Law Enforcement Supervision Joint Meeting was held, and the coordinated supervision of grain purchase and sale and reserves were strengthened, and the regional food security foundation was consolidated. With the provincial-level platform to inspect grain storage conditions and handle early warning information, enterprises were forced to improve grain depot infrastructure and implement green grain storage measures



such as air conditioning temperature control. The enterprise responsible for storing grain reserves signed a cooperation agreement with Animal and Plant and Food Inspection and Quarantine Technology Center of Shanghai Customs, as well as Shanghai Kemaograin and Oil Food Quality Inspection Co., Ltd., to improve the grain quality and safety inspection and monitoring system.

3.Capacity Building of Market Regulation Authorities

The immersive training model of "production scenarios + simulated supervision" was improved, and the construction of urban and district-level food production supervision training centers was continued to be promoted, and regular evaluation and dynamic management of the built training centers was implemented. A total of 6 municipal-level training centers (including 3 special food municipal-level training centers) and 10 district-level training centers have been built. The construction of professional teams such as food production license inspectors and special food safety inspectors was continued to promote, and a regular training system was established and improved. Special training for supervisors around themes such as licensing supervision in the field of food production and distribution, food safety supervision of concentrated catering units, food business licensing and filing management, and quality supervision of edible agricultural products sold in markets were carried out. Aiming to enhance emergency response capabilities for public opinion and other emergency events, emergency response drills for public opinion incidents on campus food safety were organized and conducted in 2025. The innovative "theory + practical operation + simulation" three-in-one food rapid testing competition mechanism was adopted to promote the overall improvement of food rapid testing skills among grassroots regulatory personnel.

4.Capacity Building of Public Security Authorities

The Laboratory for Environmental, Food, Drug, and Forensic Investigation and Identification of Shanghai Municipal Bureau of Public Security with high standards is prepare to be established. An operational framework centered on precise identification and supported by rapid screening and on-site inspection, forming a "one body with two wings" structure will be built, which will facilitate evidence collection and rapid screening, effectively enhancing case efficiency and accuracy in crackdowns.

The mechanism for regular consultations and bidirectional transfer of clues between authorities such as market regulation was improved, and the deep integration of administrative supervision at the front end and criminal crackdown was promoted, and achieving simultaneous progress in "investigating and punishing individuals" and "disposing of property".

5.Capacity Building of Health and Health Authorities

The construction of the Characteristic Laboratory of Food Safety Risk Assessment and Standard Development of the National Health Commission (Shanghai) was strengthened. Annual work implementation plan was formulated and the Municipal Center for Disease Control and Prevention was organized to collaborate with 6 other units to improve the "1+6" cooperation mechanism. Two directions of "food-related products" and "synthetic biology food" were focused. Top domestic scientific research teams were set up. Risk assessment methods and model construction was explored and the risk monitoring and assessment capacity was improved. The laboratories were guided to undertake the formulation and revision of 5 national food safety standards such as *the National Food Safety Standard for Edible Animal Fats* and *the National Food Safety Standard for Ceramic Materials and Products for Food Contact*. Five food safety risk assessment projects such as pentachlorophenol in wooden cutting boards and the



safety assessment of typical genetically modified microorganisms were completed.

Eight advanced technologies were tackled and risk assessments on new food ingredients derived from synthetic biology was conducted, which served the formulation of standards effectively.

6.Capacity Building of Education Authorities

Funding support has been strengthened, with a total investment of 372.342 million RMB throughout the year to enhance the level of condition guarantee for "school meals". A three-level system of "municipal-level main training, district-level auxiliary training, and school-level extended training", the hierarchical training for the whole chain of people such as district-level managers, principals, and canteen practitioners, was carried out, with a total of 2,085 principals, 2,738 safety directors, 4,146 school food safety officers, and 34,854 school canteen practitioners. Excellent case collection activity was carried out to explore innovative practices in dietary education and food safety work.

7.Capacity Building of Civil Affairs Authorities

Training courses for managers of elderly care institutions in the city were organized, and relevant experts were invited to give lectures on food safety management of elderly care institutions and the creation of healthy canteens in elderly care institutions, improving the professional quality and business capacity of managers of elderly care institutions in food safety and management, covering more than 2,000 supervisors and practitioners of elderly care institutions.

8.Capacity Building of Shanghai Customs

Shanghai Customs established and improved the import and export food safety inspector system, assessed and identified 967 import and export food safety inspectors, and continued to promote professional training in the field of food safety relying on the Shanghai Customs Import Pre-packed Food Training Base. Shanghai

Customs organized 9 special training sessions on overseas enterprise registration, document review, on-site inspection, and follow-up disposal throughout the year, with more than 1,000 person-times participating.

(VI) Social Co-governance

1. Participation of Social Forces

The Office of the Shanghai Municipal Food and Drug Safety Commission

improved the social supervision mechanism, promoting the formation of a three-dimensional supervision network composed of social supervisors, experts and scholars, and social volunteers. 63 social supervisors were appointed for food safety in Shanghai of the third batch and the second group. The "whistleblower" system was implemented, which promoted the reporting work of internal insiders on food safety, with accepted and disposed of 53 relevant reports. It increased the intensity of rewarding complaints and reports, handled 761 food safety report rewards, and gave 234,100 RMB in bonuses. **The market regulation authorities** innovatively established a reporting mechanism for abnormal sampling information of food safety samplers, turning samplers into social supervisors, and forming a closed-loop management mechanism of "sampling discovery - information reporting - precise supervision - disposal feedback"; About 300 online food delivery riders were hired as food safety supervisors to extend the tentacles of social supervision. **The education authorities** built a three-dimensional supervision system for campus food safety, set up a steering group composed of 30 experts to provide professional guidance to schools regularly, visiting 402 schools in 2025, with a 100% problem rectification rate; establishment of parent committees for campus catering supervision was completed in the city, and encourage public participation by announcing the reporting methods through platforms such as the school's official



website and official account.

2.Publicity to the General Public

The Office of the Shanghai Municipal Food and Drug Safety Commission

carefully cultivated the "Hushang Food Safety" public welfare brand for social co-governance. The construction of brand identity was promoted, with "An'an" and "Huxiaoshi" as IP image representatives, creating an IP publicity alliance at the municipal and district levels. The propaganda matrix was strengthened, and the construction of online platforms such as the food safety network and online classes was enhanced. The application of offline scenarios was enriched, and the public welfare propaganda around topics such as "digital transformation and food safety", "food safety seals", and "anti-food waste" were carried out. The construction of food safety expert committees, food safety social supervisors, and youth volunteer teams to gather the joint force of co-governance was improved. Brand events such as the 2025 Food Safety Publicity Week, the 6th Forum on Social Co-governance of Food Safety, the 5th Food Safety Seal Promotion, the 2025 Food Safety Knowledge Contest, and the Food and Drug Safety Science Popularization Station Check-in Week, were organized, and brand activities were strengthened. A total of more than 2,300 online and offline activities were held, more than 1,100 knowledge lectures and training sessions were carried out, and more than 440,000 publicity materials were distributed, with more than 5.76 million person-times of participants, more than 2,000 various news reports, and the publicity coverage exceeded 100 million person-times.

The agricultural and rural authorities organized the Theme Day Activity of the Shanghai Municipal Commission of Agriculture and Rural Affairs during the Food Safety Publicity Week. he popular science propaganda of the knowledge on regulating the use of agricultural and veterinary drugs, and combined with activities

such as " sending culture, science and technology, and health to the countryside " and "3·15 International Consumer Rights Day" conducted interactive publicity and implementation in residential areas, large commercial plazas, parks, industrial parks, and other places were carried out. Through official client platforms such as Kan Kan News and Shanghai Agriculture, as well as various WeChat official accounts at all levels, a series of promotional short videos have been released. Through extracurricular teaching in "summer care classes", the popular science education for young people has been strengthened. A platform for promoting agricultural products under the "Three Products and One Standard" initiative was established, displaying and promoting geographical indication agricultural products, and enhancing the guiding power of quality consumption.

The market regulation authorities carried out the "You Order, We Inspect - Serving People's Livelihood" activity with "one theme per month and one feature each district". Relying on the "You Order, We Inspect - Serving People's Livelihood" public opinion collection system, the market regulation authorities issued 151 questionnaires throughout the year, attracting more than 200,000 citizens to participate, included the public's "orders" into the supervision "list", carried out targeted supervision and sampling inspections, and completed 17,599 special supervision and sampling inspections of "You Order, We Inspect". The market regulation authorities continued to "polish" the popular science brand column "Xiaoduan Food Safety Classroom", cooperating with Shanghai green and high-quality agricultural product spokespersons "Ning-nong" and "You-you" to release hand-drawn graphic popular science, produced and released 18 issues of popular science comics and micro-videos throughout the year, with a total of more than 100,000 views and clicks.

The food and strategic reserves authorities carried out food quality and



safety activities with the theme of "Safeguarding 'Shanghai's' Grain Quality and Safety, Enjoying a High-quality New 'Shen' Life", and representatives of relevant grain processing, storage, and sales enterprises signed food quality and safety commitments. The grain and material reserves bureaus of relevant districts printed exhibition boards on popular science knowledge of rice, flour, and oil, distributed popular science knowledge manuals of grain and oil, displayed rapid inspection samples of grain and oil, explained knowledge such as grain and oil quality and safety and grain and oil preservation to citizens, as well as rapid inspection methods of rice and edible oil, and distributed free rice freshness test tubes and edible oil acid value rapid test cards to enhance citizens' awareness of grain and oil quality and safety.

The health authorities went deep into communities, enterprises, industry associations, schools and other units to organize publicity activities such as the "National Nutrition Week", the "Iodine Deficiency Disorders Prevention and Control Day", and the "National Student Nutrition Day". The health authorities carried out various forms of publicity activities on themes such as food borne disease prevention and control, food safety standards, campus food safety, food nutrition and catering, and food digital labels. The theme day activity of "Building a Food Safety Defense Line to Escort Maternal and Infant Health" and the launching ceremony of the "Food Safety into Pregnancy Classes" series of activities was held in Xuhui District, and theme day activities of "Food borne Disease Prevention and Control into Communities" were organized in Huangpu, Putuo, and Jiading Districts.

The civil affairs authorities carried out publicity and training through multiple channels, carried out popular science activities to popularize knowledge, and guided the majority of elderly care institution practitioners and elderly people

living in institutions to establish the concept of food safety co-governance and scientific dietary concepts. In 2025, the civil affairs authorities carried out more than 70 offline activities, covering more than 3,000 people, and carried out more than 40 lectures, training courses, and online activities, covering more than 1,200 people.

The science and technology authorities carried out food safety popular science relying on major activities such as the Shanghai Science and Technology Festival, and mobilized grassroots communities to carry out food safety popular science publicity such as "Top Ten Scientific and Technological Progresses Guarding Food Safety". The science and technology authorities built a collaborative science and technology communication matrix, gave the communication advantages of new media platforms full play, and carried out the creation of food safety popular science content, released popular science works through the Bilibili popular science account "Magic City Science Catalog", and planned the "Food Safety Publicity Week" column through the We Chat public account "Shanghai Science Popularization", publishing a total of 39 articles. The science and technology authorities carried out the construction of popular science bases in the food, holding interactive experience popular science activities relying on modern food production popular science bases, Shanghai Ocean University Museum, TaiTaiLe Food Popular Science Base, etc.

The economic and information authorities organized and held the "Food Safety Theme Day and Forum on Promoting the High-quality Development of Shanghai's Food Industry", specially promoting *the Comprehensive Governance Plan for the Abuse of Food Additives*. The economic and information authorities carried out popular science publicity on the traceability system of infant formula milk powder to enhance public awareness and the joint force of social supervision.

VI. Highlights of Food Safety Work in Each District



VI. Highlights of Food Safety Work in Each District

Pudong New Area: In 2025, Pudong New Area continued to improve the efficiency of food safety supervision. The “Law Enforcement Inspection Code” was fully implemented to enable “inspections on multiple matters in a single visit”. The construction of an intelligent traceability system for the food production process was promoted, and "trigger-based supervision" was fully implemented for Category A food producers. Innovative licensing and supervision models were developed for food courts without dine-in service and chain restaurant headquarters. The first batch of special food safety supervision training centers in the city were established in Pudong. Research on risk management evaluation models was conducted, resulting in a district-wide food safety risk map. Ten special rectification actions were carried out in key areas, identifying and rectifying 573 problems. The "You Request, I Test—Mutual Inspection" initiative was spearheaded in five cities and one district in the Yangtze River Delta. More than 60 food safety publicity activities were held, with over 120,000 participants, and a total of 82 food and drug science popularization stations covering 36 sub-districts and towns were established.

Huangpu District: In 2025, Huangpu District explored a full-chain governance path for edible agricultural products in the central urban area. A departmental collaboration mechanism was established, with a problem-oriented



approach, strengthened joint risk consultations, and a focus on practical results. The typical practices were published in *Market Supervision and Management*. The full-chain governance of "time-honored" food enterprises was consolidated and deepened to promote high-quality development; the *Guideline for Huangpu District Chain Service Catering Enterprises to Implement Food Safety Management Responsibilities* were formulated, and the work results radiated throughout the Yangtze River Delta. Market entities were encouraged to take greater initiative in combating food waste; The experience of "Huangpu District's precise implementation of 'data-driven' canteen management to solve the waste problem" was jointly released by the State Administration for Market Regulation and the National Commission of Development and Reform. The district also strengthened the development of food safety science popularization brands, deepened food safety legal education practices in schools, established the "Little Food Safety Experts" classroom program, and cultivated youth volunteer service teams.

Jing'an District: In 2025, Jing'an District actively explored the participation of online delivery couriers in the comprehensive governance of food safety, and gradually formed a diversified co-governance pattern featuring "Party building leadership, technological support and multi-stakeholder participation". Pilot programs were launched in selected areas, where Party organizations of local sub-districts signed Party building co-construction agreements with take-out food delivery stations. Couriers were guided to act as food safety supervisors, tasked with identifying potential risks such as incomplete business certificates, poor hygiene conditions and invalid health certificates during food pickup and delivery. An information platform was built to identify clues reported by couriers and push them to local regulatory authorities. Based on risk assessment, targeted inspections were carried out, enabling more precise supervision and improving law enforcement

efficiency. Caring initiatives were rolled out through industry associations, Party and mass service centers and other channels, with heartwarming service stations setting up and free meal packages provided for couriers. A service station themed "United for Safe Food" was established at the "Jing'an · Shishi Ruyi Li" complex, further enhancing the sense of belonging among the courier community.

Xuhui District: In 2025, Xuhui District innovated its regulatory methods and promoted integrated comprehensive regulatory reform of the catering industry. Xuhui District streamlined and integrated 19 categories and 65 items of regulatory matters related to catering, including market supervision, fire safety, and urban management enforcement. Safety hazards identified were managed through a list system, achieving "one visit, multiple checks," and 1091 joint inspections were conducted. Public oversight was strengthened, and the "Red and Black List" brand for restaurant inspection visits was promoted. Five videos of Xuhui's "Red and Black List" restaurant inspections were released on Douyin and WeChat video platforms, accumulating 17.489 million views. Through the direct comparison of positive and negative examples in the "Red and Black List," a warning, deterrent, and exemplary model was created for food businesses. The role of food delivery riders as a link was fully utilized to build a new platform for social supervision, and the city's first "Food Safety Station Rider's Home" was piloted.

Changning District: In 2025, Changning District innovatively launched the initiative of "One Sub-district/ Town, One Alliance; One Sub-district/ Town, One Brand". All sub-districts and towns across the district established Food Safety Self-governance and Co-governance Alliances within their jurisdictions. Based on their respective characteristics, each sub-district and town formulated the name and slogan for its alliance, leveraged local resource advantages, focused on the three core areas of "supervision, governance, and publicity", established long-term



independent management mechanisms and teams, and worked together to build a food safety-consciousness atmosphere and regulate the catering industry through collaborative governance. The District Administration for Market Regulation signed Shanghai's first Memorandum of Understanding on Collaborative Governance of Food Safety in Online Catering Services with third - party online catering service platforms such as Taobao Flash Sale, Meituan Food Delivery, and JD Food Delivery. The collaboration aims to deepen cooperation in data sharing, information exchange, joint risk prevention, and coordinated handling of incidents. To strengthen government - enterprise cooperation, the district took the lead in promoting the establishment of Shanghai's first Alliance of Catering Chain Enterprise Headquarters, so as to boost the high - quality development of the catering industry.

Putuo District: In 2025, Putuo District prioritized the comprehensive governance of online catering services. Focusing on the 17 takeout-only concentrated zones across the district, Putuo District innovatively implemented a qualification management model of "a general certificate for the management party + individual certificates for merchants". A governance and upgrading campaign was carried out for 184 takeout merchants in these zones, achieving full coverage of the "Internet + Transparent Kitchen" initiative, and conducting full-process supervision and standardization in terms of entity management, staff operation, on-site environment and online store operation. The district deepened the integrated and collaborative governance of online and offline catering services. In collaboration with the Taobao Flash Sale platform, the district pushed the problems identified in offline inspections to the platform in real time, urging the platform to take four types of disposal measures: removing merchants from the platform, taking dishes off the shelves, suspending merchant accounts and mandating compulsory learning. This realized the real-time linkage between offline law enforcement and online

disposal, with more than 600 cases handled through such collaboration in total. Market regulation authorities guided the Taobao Flash Sale platform to launch a "casual shooting" program, encouraging food delivery couriers to leverage their professional advantages to participate in social supervision of food safety, proactively identify potential food safety hazards, and pool joint efforts for social co-governance of food safety.

Hongkou District: In 2025, Hongkou District explored the "Hongkou Solution" for zero-distance food and drug safety science popularization, innovatively practicing a social governance model for food safety that radiates from stations to the participation of all citizens. Based on the public's needs for food and drug safety, Hongkou District innovated the forms and enriched the content of science popularization. With 23 food and drug science popularization stations as the fulcrum, Hongkou District developed a "1+X" co-governance ecosystem—one science popularization station linking community food safety lectures, visits, and practical activities, resulting in regular projects such as school food safety science popularization practice courses, neighborhood committee convenient food rapid testing services, and expert public lectures, providing citizens with more diverse and higher-quality "doorstep" food and drug science popularization services, and transforming the results of science popularization into the actual effectiveness of co-governance by all citizens.

Yangpu District: In 2025, Yangpu District focused on key areas, strengthened co-governance, and firmly safeguarded the bottom line of food safety. The *Implementation Plan for Food Safety Supervision and Guarantee of Major Events in Yangpu District, Shanghai* was formulated, transforming "passive response" to "proactive service," forming an effective guarantee model of "source control + on-site supervision" to ensure "zero accidents" during major events. A new



intelligent supervision network was established, with the launch and upgrade of the "Digital Supervisor" AI intelligent supervision system for live streaming rooms. The system has monitored live streaming rooms for over 1000 hours, identifying and handling 43 clues of violations, and initiating 12 cases, significantly improving the efficiency of regulatory enforcement. A social supervisory team for online delivery workers was established, extending the reach of supervision to the front-end, identifying and rectifying over 500 problems. The district also created the "Food Safety Young Program" communication brand and rolled out five systematic communication modules in a coordinated manner: "Food Science Popularization: Young Vision", "Food Safety Classes: Zero Distance", "U-Select Food Safety Think Tank", "Business Environment Optimization: N-Power Upgrade", and "Food Safety Co-Governance: New Force", which has raised the public's satisfaction and awareness of food safety.

Baoshan District: In 2025, Baoshan District continued to deepen the "market-to-market" working mechanism, improved the whole-chain supervision model "from fishpond to table," and solved the problem of "visible but difficult to manage" agricultural products supplied to Shanghai from other places. It improved the Yangtze River Delta collaborative supervision mechanism, supported the connection between Jiangyang Aquatic Products Wholesale Market and Huzhou City, Zhejiang Province, a major supplier, signed the *Framework Agreement on Integrated Traceability and Collaborative Supervision of Aquatic Products*, and established a mutual recognition system for the inspection of aquatic products entering the market based on the commitment to meet standards. Baoshan District improved the whole-chain traceability supervision of edible agricultural products, guided wholesale markets to establish high-quality supplier standards, and ensured the safety and traceability of the transportation process by inspecting key

information such as fishponds and transport vehicle license plates. Baoshan District also promoted the connection of the wholesale market's information management system to the Shanghai Municipal Food Safety Information Traceability Platform.

Minhang District: In 2025, Minhang District accelerated its transformation and innovatively explored new means of modern food safety governance. Minhang District standardized enterprise-related inspections and strengthened comprehensive supervision, conducting 18,000 inspections of production, circulation, and catering businesses, with a 100% application rate, code display rate, and implementation rate. 2,036 integrated supervisions of the catering industry were carried out, and supervision and guidance for the headquarters of 20 catering enterprises were strengthened, urging the implementation of the "headquarters + store" and "five unified" management requirements. Digital intelligence empowered supervision, promoting the construction of "Internet + transparent kitchen" and non-site supervision in the catering sector. The district now has 8,712 "Internet + transparent kitchen" cameras, and has pushed over 120,000 early warning tasks through the district market supervision bureau's smart supervision cloud center, efficiently completing the notification, reminder, and rectification closed-loop. Service safety was developed, promoting the construction of "sunshine factories," encouraging enterprises to accelerate digital transformation, and 9 food production enterprises have achieved public display of "sunshine factory" scenarios. The application of the new "one site, two uses" model was deepened, and Bright Dairy's East China Central Factory was transformed into an integrated production and research pilot workshop through a license change. 15 integrated science popularization stations combining "science popularization + service + rapid testing" and 5 specialized science popularization stations were built.

Jiading District: In 2025, Jiading District focused on key fields and prominent



issues, and strengthened the integration of the rule of law, collaborative governance and self-governance in food safety work. To safeguard development through the rule of law, the district explored a data sharing mechanism with food delivery platforms and reported a total of 654 problematic online stores for rectification throughout the year. A joint task force consisting of professional inspection institutes, local market supervision offices and law enforcement teams was set up to conduct a full-chain crackdown on ghost takeout operations. Jiading District took the lead in Shanghai to explore the "Four Ones" supervision model for community fresh food stores and formulated district-level standardized guiding technical documents. A mechanism of "regular meetings + joint inspections" for campus food safety was established in collaboration with the dispatched groups of the District Commission for Discipline Inspection and Supervision and the District Bureau of Education, with 8 regular meetings held and 12 joint inspections conducted. To boost efficiency through collaborative governance, the district took the lead in coordinating public security, urban management, firefighting, greening and sanitation and other departments to advance the integrated and comprehensive supervision of the catering industry, resulting in a 48.5% year-on-year decrease in inspection frequency. Third-party institutions were invited to conduct evaluations on the implementation of safety systems and principal responsibilities of 30 high-risk and key food production enterprises. To stimulate vitality through self-governance, the district organized the "First Lesson on Food Safety" for all newly established medium and large catering enterprises, and held 50 sessions of the "Visiting Others' Kitchens" activity, attracting the participation of 793 business operators.

Jinshan District: In 2025, Jinshan District and Jiaxing City, Zhejiang Province, focused on the construction of the "Mingyue Shantang"(Bright Moon

Pond) scenic area, exploring a new path for cross-provincial collaborative governance of food safety. The two sides established a five-pronged collaborative mechanism of "joint inspection, joint management, joint mediation, joint sharing, and joint publicity," promoting unified regulatory standards and real-time information exchange. They jointly formulated the Shanghai-Zhejiang Flavor Corridor Co-construction Plan, organized specialized training for merchants, and signed commitment letters to solidify the main responsibility for food safety. They jointly released a cross-regional food safety science popularization and study tour route and established a special food and drug science popularization station in Langxia Town, organizing enterprise representatives and tourists to learn about relevant food production processes on-site. They formed the "Food Safety Journey" mobile service team to provide one-stop services such as science popularization, inspection, and dispute mediation to neighboring areas, mobilizing party member volunteers to participate in grassroots co-governance. In 2025, the scenic area received a total of 971,000 tourists, generating tourism revenue of 45.116 million RBM; the "Food Safety Journey" carried out more than 20 service activities, benefiting more than 300 people.

Songjiang District: In 2025, Songjiang District focused on strengthening whole-chain supervision by enhancing interdepartmental collaboration and promoting integrated regulation of the catering industry. Multiple authorities jointly launched specialized campaigns targeting campus food safety, counterfeit and substandard food in rural areas, and meat product safety, thereby reinforcing the bottom line of food security. Breakthroughs were achieved in "smart" governance by leveraging the "Food Safety Code" and "Internet + Transparent Kitchen" initiatives to move regulatory oversight forward. The enabled visualization and traceability, allows supervision to stay ahead of potential risks. Currently, the "Food



"Safety Code" has been implemented across 15,000 food production and business entities. Efforts to pursue high quality were emphasized by relying on industrial clusters to drive the high-quality development of the food industry. The district fostered "specialized, sophisticated, distinctive, and innovative" enterprises at the municipal level and above, such as Foods, Wrigley Confectionery, and Nestlé, and established 4 smart factories and 45 "Sunlight Factories." Strong support was provided in talent development through the establishment of a new food production safety regulatory training center. Measures such as programs and the formation of expert consultation groups were adopted to enhance team building. Additionally, the "Songjiang Food Safety Classroom" was enriched within the "Suishenban" (Government online-offline Shanghai)APP, enabling industry practitioners to learn about food safety anytime, anywhere.

Qingpu District: In 2025, as the core area of the demonstration zone for the integrated development of the Yangtze River Delta, Qingpu District took regional collaboration as a distinctive measure for food safety governance, established a regular linkage mechanism with Wujiang and Jiashan, and promoted regulatory coordination and joint risk prevention. Throughout the year, the three places jointly held 4 cross-regional risk consultation meetings and shared more than 200 pieces of information including monitoring and sampling data and public opinion early warnings; they implemented collaborative supervision and sampling projects, completed 12 cross-regional joint inspections of relevant enterprises, and jointly handled 9 potential risks and hidden dangers; they launched a special rectification campaign for online catering in collaboration, inspected 10 food plazas and rectified 23 non-standard food stalls. In addition, they co-hosted training and exchange meetings for rural chefs, covering more than 300 practitioners, and explored the joint construction of a food production training base in the Yangtze River Delta to

provide technical support for the industrial upgrading of the region.

Fengxian District: In 2025, Fengxian District strived to strengthen the construction of food safety capabilities and firmly guarded the food safety line. Fengxian District built one of the first special food safety supervision and training centers in the city. Fengxian District promoted the construction of rapid food safety inspection laboratories in all private primary and secondary schools and kindergartens in the district. Fengxian District carried out training and evaluation on the ex-factory inspection capabilities of food production enterprises, as well as food safety risk assessment on catering chain headquarters, established a three-level system of "inspection by regulatory authorities, supervision by business district inspectors, and daily self-inspection by merchants", and consolidated the main responsibility. The district innovatively implemented the "Chief Compliance Officer" system, formulated compliance guidelines for food production enterprises and market operators in farmers' markets, and revised the district-level standard of *Standards for the Construction, Management and Service of Standardized Vegetable Markets*. The district compiled a practical manual for supervisors of contracted cadres. The district appointed online food delivery riders as social supervisors of food safety, carried out training on food safety seals and anti-food waste, and gave full play to the enthusiasm of the new employment groups in the joint governance of food safety.

Chongming District: In 2025, Chongming District launched the "Beneficial and Warm-hearted" social publicity brand. The district designed and created the "Elegant Yingzhou" brand logo, IP image, "Food Light Station" for sharing of expired food with love, online "VR Cloud Specialized Science Popularization Station", and "Food Light Bus", among others. Over 1,480 various activities were held in Chongming District throughout the year, covering more than 71,000 people.



They established a "Co-governance and Sharing" enterprise cafeteria self-governance alliance, and formed a food safety self-governance alliance for the central enterprises' cafeteria on Changxing Island. Currently, four large shipyards (China Ocean Shipping, Jiangnan, Huilong, and Zhenhua) have established a large-scale catering self-governance alliance. The district created a "Close Connection" full-chain supervision of edible agricultural products, and first introduced the *Chongming District Edible Agricultural Products Full-Chain Supervision Working Mechanism*, establishing a full-chain closed management system covering seven key links such as the environment of the origin, cultivation and breeding, slaughtering, and circulation. The district constructed a "Full-Time Response" food safety emergency response mechanism, formulated food safety public opinion disposal work norms, implemented joint construction and pairing with 4 key hospitals, and improved the emergency response capacity. The district innovated the "Three Chains Collaborative" rural banquets supervision model, breaking through the cross-domain collaboration chain, connecting the dynamic information chain, and activating the intelligent supervision chain, achieving intercommunication, mutual recognition of qualifications, and mutual supervision among rural collective banquets in Chongming, Qidong, and Haimen, effectively ensuring the safety of 2.57 million person-time meals

VII. Public Evaluation of the Current State of Food Safety





VII. Public Evaluation of the Current State of Food Safety

(I) Public Awareness of Food Safety Knowledge

According to the 2025 Shanghai Public Awareness of Food Safety Knowledge Survey Report completed by a third-party organization, the survey analysis results are as follows:

1. Residents' awareness of food safety knowledge continues to rise. The survey results show that in 2025, the public's awareness of food safety knowledge was 92.1 points, an increase of 0.5 points compared to 2024 (see Figure 44).

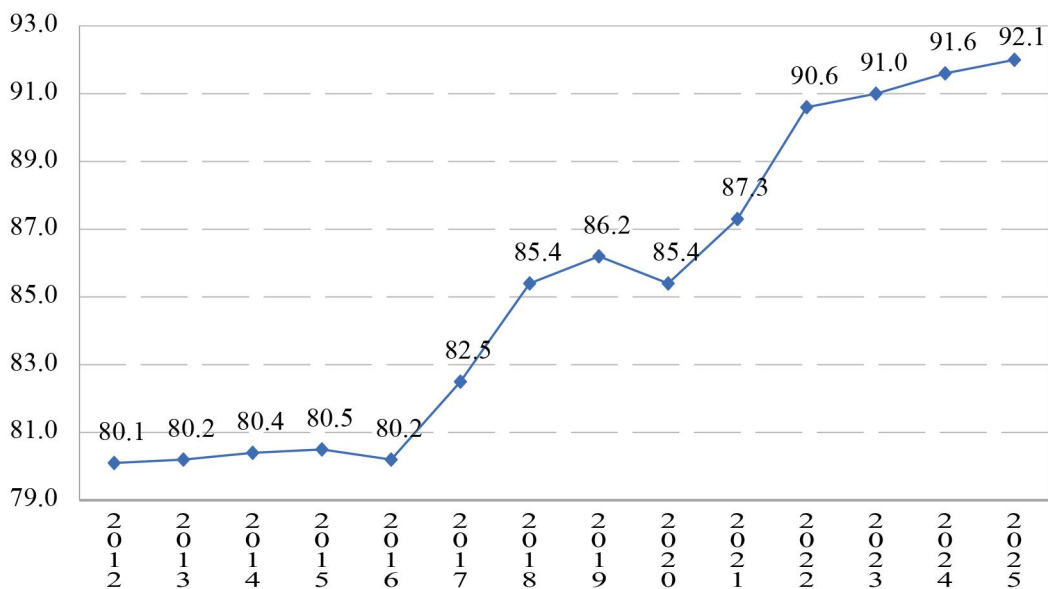


Figure 44. Shanghai Public Awareness of Food Safety Knowledge Score from 2012 to 2025

2. Good grasp of practical food safety knowledge among residents. The survey results show that among the various indicators of food safety knowledge, scored higher on practical knowledge such as "washing hands promptly," "methods for handling raw and cooked food," "disposal of expired food," and "the role of food safety seals," all above 97 points.

3. Still having some weaknesses in food-related knowledge among residents. The survey results show that residents' scores on "foods that should not be eaten on an empty stomach" and "correctly identifying signs of low salt content" were both below 85 points, indicating that there are still some weaknesses in residents' food-related knowledge.

4. Differences in food safety awareness scores among different age groups. The survey results show that middle-aged and young citizens have a higher awareness of food safety knowledge, while the elderly have a lower awareness. It is necessary to fully consider the characteristics of the elderly in terms of information access and reception when carrying out publicity.

(II) Residents' Food Safety Satisfaction

According to the 2025 Shanghai Public Awareness of Food Safety Knowledge Survey Report completed by a third-party organization, the survey analysis results are as follows:

1. Residents' food safety satisfaction continues to rise. The survey results show that in 2025, Shanghai residents' satisfaction score for food safety was 92.0 points, an increase of 0.4 points compared to 2024 (see Figure 45).

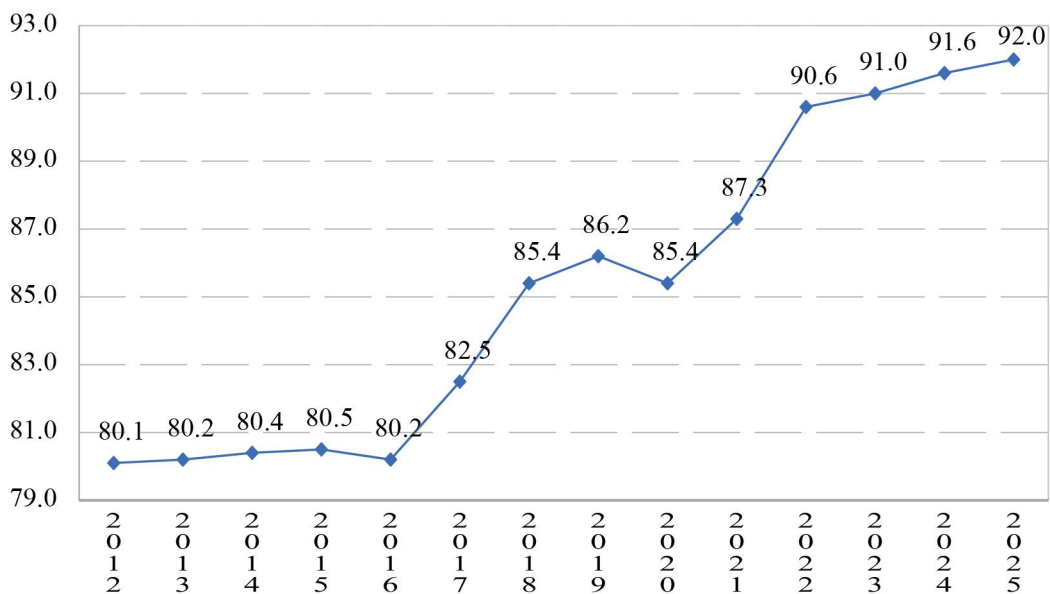


Figure 45. Shanghai Residents' Food Safety Satisfaction Score from 2012 to 2025

2. The frequency of foodborne diseases is low and a high evaluation of food safety conditions among residents. The survey results show that among the satisfaction evaluations of dimensions such as the overall food safety situation, the indicator regarding the frequency of personal illnesses scored the highest, at 97.9 points; followed by the overall food safety situation, with a satisfaction score of 93.1 points.

3. Little difference in food safety satisfaction among different districts. The survey results show that the districts scored relatively high in food safety satisfaction, with little difference between them.

4. Variation in residents' satisfaction with various types of dining establishments. The survey results show that residents' satisfaction scores for "food safety in various types of dining establishments" are below 90 points, and there are

differences in the evaluation of the safety status of different dining establishments: the satisfaction of enterprise and institution canteens and large and medium-sized restaurants and hotels is relatively high, all at 93 points or above; the satisfaction of small restaurants and online food ordering is relatively low, at 85.1 points and 84.8 points respectively.



Appendix

Completion of Key Food Safety Performance Indicators in Shanghai, 2025

Categories	No.	Indicators	2025 Expected Target ⁸	2025 Outcome Status
Quality and Safety Level of Food and Edible Agricultural Products	1	Overall Food Safety Compliance Rate for Major Food Products (%)	≥99	99.5
	2	Food Safety Risk Monitoring Coverage (%)	100	100
	3	Overall Pass Rate of Quality and Safety Monitoring for Major Agricultural Products (%)	≥99	99.5
	4	Annual Reported Incidence of Collective Food Poisoning Incidents (cases per 100,000 people)	< 4	0.04
	5	Safe Utilization Rate of Contaminated Arable Land (%)	≥95	100
	6	Compliance Rate of Water Quality in Centralized Drinking Water Sources (%)	100	100
Quality and Safety Management Level of Food Production and Operation Enterprises	7	Proportion of Food Production Businesses Implementing the HACCP System (%)	100	100
	8	Food Safety Self-Inspection Reporting Rate of Food Production Enterprises (%)	100	100
	9	Standardized Vegetable Market Construction Rate (%)	100	100
	10	Coverage rate of "transparent kitchens" in medium-sized and above public catering service units (%)	100	100
	11	Coverage rate of traceability information for major food varieties (%)	100	100
	12	Coverage rate of liability insurance for high-risk food production and operation enterprises (%)	100	100

⁸The "Expected Targets for 2025" are the phased work targets determined by the "Implementation Plan of Shanghai Municipality for Deepening Reform and Strengthening Food Safety Work in Accordance with the Opinions of the Central Committee of the Communist Party of China and the State Council" and the "Key Work Arrangements for Food Safety in Shanghai Municipality in 2025".

Categories	No.	Indicators	2025 Expected Target ⁸	2025 Outcome Status
Quality level of food industry development	13	Total Output Value of Large - Scale Food Industries (100 million RMB)	≥1200	1390
	14	Standardized Productivity of Planting and farming Industries (%)	≥92	92.0
Public awareness and satisfaction with food safety	15	Number of Food and Drug Safety Science Popularization Stations (units)	≥500	504
	16	Public Awareness of Basic Food Safety Knowledge (out of 100 points)	≥92	92.1
	17	Basic Food Safety Awareness Among Primary and Secondary School Students (out of 100 points)	≥95	96.7
	18	Overall Public Satisfaction with Food Safety (out of 100 points)	≥92	92.0

