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Clarion Call

The global outbreak of coronavirus, first reported in the Chinese city of Wuhan late last year, is presenting the international community with an unprecedented array of economic, medical, political and social challenges. Taiwan, on the front lines of the COVID-19 pandemic less than 130 kilometers from China, is not immune. In fact, the country is soldiering on outside the support network of the World Health Organization (WHO).

This wholly unsatisfactory state of affairs is the direct result of China's refusal to allow Taiwan a voice in the WHO. Despite a highly touted National Health Insurance system and a long track record of successful cross-border medical initiatives benefiting people of all ethnicities, the country remains shut out of the U.N. specialized agency on political grounds. Such a blinkered and politically motivated approach, which threatens the health and well-being of Taiwan's 23 million people, makes no sense when the international family of nations needs to come together in combating coronavirus and realizing Health For All.

Despite receiving a cold shoulder from the WHO, Taiwan is warmly embraced by allies and like-minded partners, as well as governmental and nongovernmental bodies acting honestly, openly and transparently in the best interests of those they represent. These countries and groups are rallying to a noble cause, voicing support for Taiwan and the need for its meaningful participation in the activities, mechanisms and meetings of the WHO like the 73rd World Health Assembly (WHA) scheduled for May 17-21 in Geneva.



The unprecedented backing comes from all corners. Leaders, lawmakers, medical experts, media pundits, activists and celebrities are among a growing legion acknowledging Taiwan as a beacon of freedom, democracy, human rights and rules-based order, as well as a force for good in the world. Sadly and regrettably, it took the COVID-19 pandemic to create the conditions for

many to better understand and fully appreciate the ways Taiwan Can Help.

Necessity is the mother of invention. Taiwan has taken the spirit of this proverb to heart, using it to shape a policy applied with great vim and vigor to coronavirus-fighting efforts. When signs first surfaced of atypical pneumonia cases in Wuhan, the Ministry of Health and Welfare (MOHW) and Centers for Disease Control (CDC) drew on the country's deep experience with severe acute respiratory syndrome and immediately took action.

This included carrying out onboard health inspections of passengers returning from Wuhan, fever screening of arrivals, and contact, occupation and travel assessments. Other measures comprised implementing mandatory reporting of severe clinical cases by health care facilities and heightened protective equipment standards for at-risk medical personnel, as well as raising awareness of prevention measures among travelers and keeping the public abreast of the latest related developments via TV and social media platforms.

What was perceived at the time as an aggressive strategy by the MOHW and CDC saved lives and is now known globally as the Taiwan Model. It also opened the door for the country to collaborate closely with natural allies on coronavirus vaccine development and studies through Academia Sinica—Taiwan's foremost research institution—and share surgical masks, forehead thermometers, gloves, goggles, gowns, rapid testing kits and other equipment. Agreements with nations the world over regarding donations and exchanges of such essential medical items have generated widespread media coverage, winning the country even more friends abroad.

With the COVID-19 pandemic showing no sign of abating, cooperation, friendship, support, trust and unity are just what the doctor ordered to allow the world to heal. It is long past time for the WHO to heed the clarion call of the international community and give Taiwan a seat at the WHA table.  

For many would-be vegetarians, fear of being unable to find places to eat or suitable ingredients is often a bigger concern than the dietary change itself. But office worker Liu Pei-shan (劉佩珊), who switched to meat-free living three years ago, has found plenty to enjoy in the experience. “This lifestyle is

easy and convenient in Taiwan, especially if you live in Taipei City,” she said. “I don’t have to sacrifice anything given the abundance of high-quality options.”

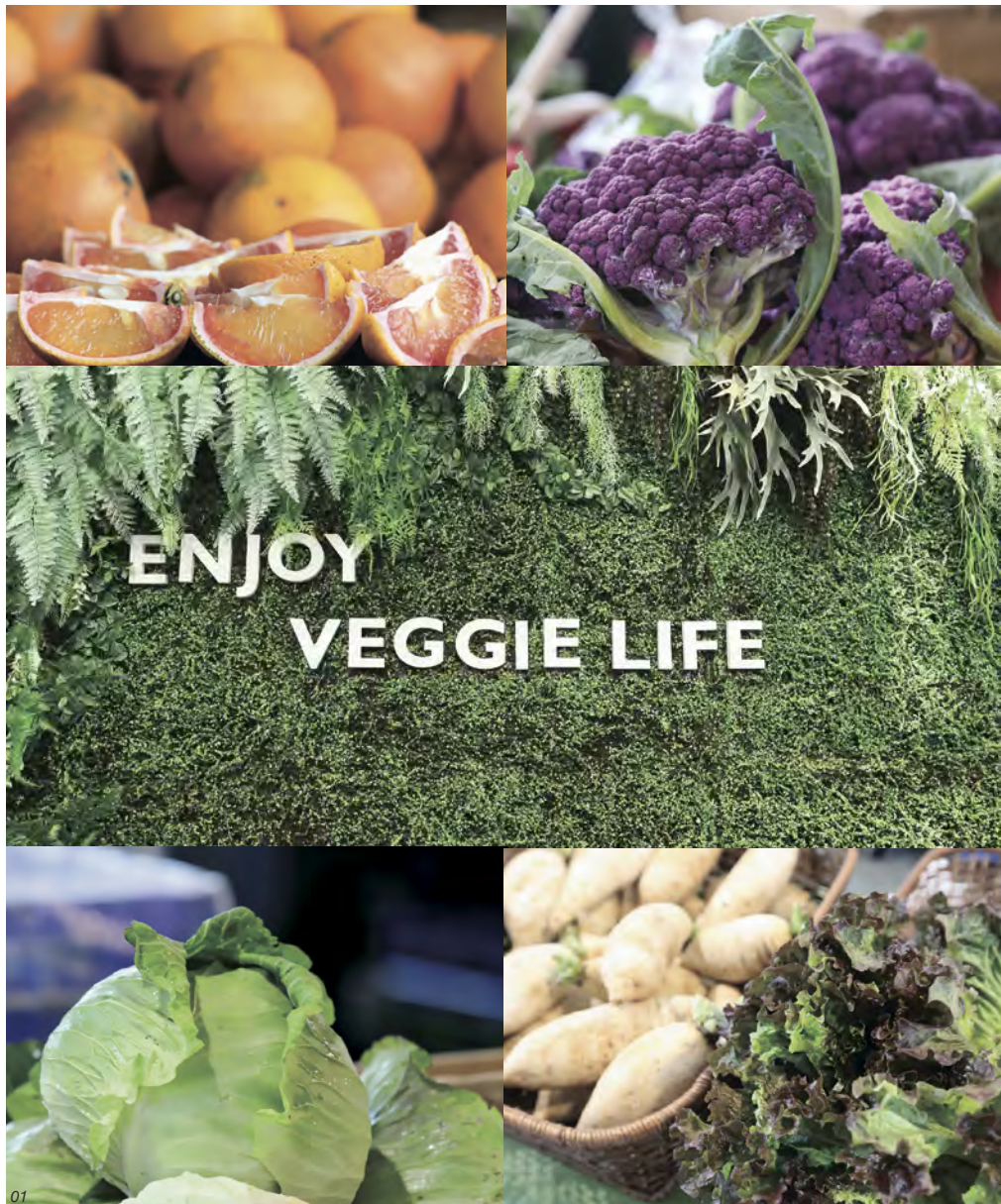
Liu is not alone in making the switch, as interest in vegetarianism is surging globally due to environmental, moral, religious and health-related reasons. The trend has moved to the

Plants Only

Taiwan’s food service industry is responding to the growing popularity of vegetarianism by offering choices for all tastes.

BY KELLY HER

PHOTOS BY CHEN MEI-LING





- 01. Fresh ingredients grown by Taiwan farmers are helping attract increasing numbers of local consumers to vegetarian food.
- 02. Cooking vegetarian menus gives chefs new opportunities to express their creativity.
- 03 & 04. New Taipei City-based Taiwan Vegetarian Nutrition Society's promotional materials aim to address common misconceptions about vegetarian food while providing nutritional guidance for people of all ages.

02. Courtesy of Hi-Lai Foods
03 & 04. Courtesy of Taiwan Vegetarian Nutrition Society

forefront of public consciousness over the past decade, with U.K.-based weekly *The Economist* declaring 2019 as the “Year of the Vegan.”

According to a report released last year by Taipei-based think tank Chung-Hua Institution for Economic Research, about 3.3 million people in Taiwan—14 percent of the population—maintain a vegan or vegetarian diet. The country is consequently home to an array of plant-based gastronomy spanning the culinary spectrum from Chinese regional cuisines to international delicacies, making it one of the world’s best destinations for vegetarians.

Religious Roots

The prevalence of vegetarianism in Taiwan stems from Buddhism, which emphasizes compassion and equality while encouraging followers to refrain from eating meat out of respect for all living creatures. Other contributing factors include easy access to meat substitutes such as

tofu and tempeh, as well as the tireless efforts of local nonprofits.

One such example is Taiwan Vegetarian Nutrition Society (TVNS), which works to promote healthy eating and plant-based meals through nutrition education. “People have misconceptions about vegetarian food being boring and lacking in



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protein,” TVNS Secretary-General Chiu Hsueh-ting (邱雪婷) said. “Our organization is trying to both educate consumers and promote the lifestyle by providing evidence-led dietary advice.”

Located in New Taipei City, TVNS counts academics, doctors and nutritionists among its members. The organization hosts frequent lectures, seminars and workshops in addition to conducting research and creating promotional materials.

A five-year study conducted by Chiu—who also serves as an assistant professor for the Department of Nutritional Science at Fu Jen Catholic University in New Taipei—in collaboration with Buddhist charity Hualien County-headquartered Tzu Chi Foundation in eastern Taiwan

found vegetarian diets can reduce medical expenditure by 15 percent. “Such diets may have health benefits like lowering risk of cancer, diabetes and heart disease,” she said. “They’re also less environmentally damaging, helping mitigate climate change.”

TVNS’s promotional activities seek to educate the public on healthy lifestyle choices amid growing societal concern over animal welfare and the impact of the meat trade. Recent outbreaks of infectious diseases like COVID-19 and African swine fever have prompted more people to stop eating meat or reduce their meat intake, Chiu said.

Modern Cuisine

Thanks to the efforts of groups like TVNS, the burgeoning ranks of

01. TVNS hosts vegetarian cooking classes to teach budding chefs how to make healthy meals.

02. Secretary-General of TVNS Chiu Hsueh-ting, right, shares quick meat-free recipe ideas with a class.

03. Taipei City-based Serenity, established in 2005, is Taiwan’s first vegetarian restaurant dedicated to serving Sichuan-style cuisine.

04. Serenity’s owner Wu Hui-ping

05. Signature dishes at Serenity include steamed stinky tofu and vegetarian gong bao chicken—a stir-fried dish made with peanuts, soya cubes and vegetables flavored with chili and Sichuan pepper.

06. A chef at Serenity tosses vegetables in a wok.

07. The spicy seasonal food on offer at Serenity attracts vegetarians and meat eaters alike.

01 & 02. Courtesy of TVNS
03 & 06. Courtesy of Serenity





flexitarian, vegan and vegetarian customers comprise an attractive market opportunity for restaurateurs. Taking advantage of this is a challenge that chefs up and down the country are keen to take on as they transform common staples into meat-free variants.

Vegetarians in Taiwan can now find food suitable for any occasion at dining locations ranging from hole-in-the-wall eateries to lavish buffets and Michelin restaurants. Together, these establishments offer dishes in many different styles and at price points to suit all budgets.

One of the country's best-known vegetarian restaurants is Taipei-based Serenity, which was awarded Bib Gourmand status in the Michelin Guide's 2018 and 2019 editions for its high-quality offerings at reasonable prices. "It's an honor to be recognized for two consecutive years," owner Wu Hui-ping (吳慧萍) said. "This reflects our consistent quality."

When it was established in 2005, Serenity was Taiwan's first vegetarian restaurant dedicated to serving Sichuan-style cuisine. Its success led to opening of a second outlet in late 2018. Must-try menu items include bean sprouts in truffle pate, deep fried king oyster mushrooms, steamed stinky tofu and vegetarian gong bao chicken—a stir-fried dish





made with peanuts, soya cubes and vegetables flavored with chili and Sichuan pepper.

Serenity offers dozens of options as appetizers, cold dishes, soups and entrees made with mushrooms, vegetables and varieties of bean curd. Dishes are seasonal as well, with new items featuring updated ingredients appearing throughout the year.

According to Wu, most of the restaurant's customers do not consider themselves vegetarians,

and many come from overseas. "Attracting meat eaters and altering their perceptions about this kind of food is particularly satisfying," she said. "Our ability to provide diners with a new experience explains why we've become one of the must-visit establishments for anyone wanting to try Taiwan cuisine."

Broad Appeal

The recent introduction of next-generation meat substitutes by leading

U.S.-based producers Beyond Meat and Impossible Foods has also encouraged major international fast-food brands including Burger King, McDonald's and MOS Burger to roll out plant-based options. Not to be outdone, Taipei-based Feasttogether Corp., owner of six restaurant brands, opened Fruitful Food in 2013 to tap into the growing vegetarian market.

"We established Fruitful Food to offer consumers a vegetarian



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- 01. Fresh salad greens are prepped for serving at Fruitful Food in Taipei. The buffet restaurant aims to offer consumers a healthier vegetarian option without processed meat substitutes and foods high in fat, salt and sugar.
- 02 – 05. Diners at Fruitful Food can choose from a wide array of delicacies including spring rolls, fresh salads and desserts spanning Chinese, Japanese and Western culinary traditions.
- 06. Fruitful Food's chefs prepare dishes in an open kitchen.
- 07. The buffet restaurant's greenhouse-themed interior creates a natural ambience to go with the fresh ingredients.



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option that stands apart from traditional buffets filled with processed meat substitutes and too much fat, salt and sugar,” said Chiang Yen-jung (蔣艷蓉), vice president of public relations at Feasttogether. The company’s goal is to popularize farm-to-table eating by buying directly from local farmers, a choice that promotes low-carbon diets, she added.

Such is the demand for vegetarian options, Fruitful Food has opened a further three outlets in northern and southern Taiwan over the last two years, with each seating around 300 people.

“Vegetarianism was once seen as something people only chose for

religious reasons. But today, many consumers are making the switch to live a healthier and more eco-friendly lifestyle,” Chiang said. “There’s really been a surge in interest, especially among younger generations.”

As the numbers willing to try plant-based diets continue to rise, Taiwan’s restaurants must adapt and innovate to stay ahead of the curve. “The fact this country is already geared toward vegetarians, with many tried and trusted local specialties, makes our work much easier,” TVNS’s Chiu said. “We’re hopeful vegetarian diets will be widely adopted across all age groups in the near future.”  

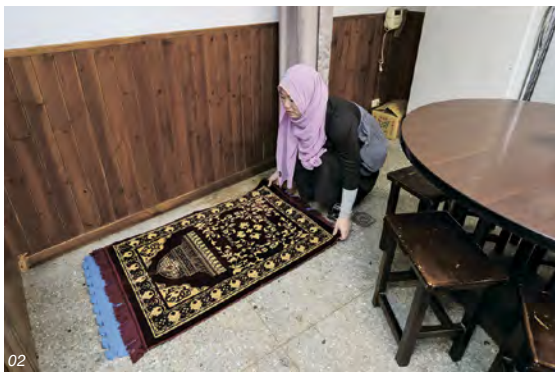


- 01. Diners looking for a sophisticated halal dining experience can enjoy a set meal featuring beef and tuna dishes at The Ambassador Hotel Taipei's Ahmicafe.
- 02. Worshippers gather at a mosque in Taipei City. Although Muslims make up a minority of Taiwan's religious believers, halal-certified restaurants are hoping to cater to a growing number of tourists from Islamic countries.
- 03. Chang Beef Noodle in Taipei offers inexpensive but tasty flour-based halal foods.
- 04 & 05. Halima Chang makes her halal version of beef noodles, a popular dish in Taiwan.

01. Courtesy of The Ambassador Hotel Taipei
 02. Photo by Michelle Lin



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01. Chang Beef Noodle attracts gourmands from around the world.
02. Halima Chang prepares a prayer space for her Muslim customers.

offers sets for Muslims with prices ranging from NT\$800 (US\$26.60) to NT\$1,000 (US\$33.30). “But we can make a meal for any budget, big or small.”

According to Liang, the hotel serves halal food with black tableware used only by Muslims. Such items are never mixed with those for non-Muslims, which come in white or other colors. “All the cooking utensils should be used for non-pork foods and stored in a dedicated space,” she said.

Laying Foundations

Salahuding Ma (馬超彥), secretary general of Taipei-based Chinese Muslim Association (CMA), said there were 10 eateries around Taiwan preparing food in an appropriate manner for Muslims when the civic organization, along with the Tourism Bureau under the Ministry of Transportation and

Communications, started promoting their fare in 2008 for visitors of the Islamic faith. Since the first batch of restaurants was certified three years later, more than 250 establishments—including those in hotels and resorts—have been officially recognized as providers of halal food by CMA and several other Muslim organizations.

Identifying halal restaurants, Ma said, is expected to generate economic benefits derived from Muslim tourists rather than local residents. CMA estimates Taiwan is home to between 50,000 to 60,000 permanent Muslim residents, less than 0.25 percent of a total population of 23 million people. Migrant workers from Muslim-majority countries such as Indonesia number around 250,000, but their spending power is comparatively weak, making them only a small factor in CMA’s strategy.

In contrast, Global Muslim Travel Index (GMTI) 2019 published by U.S. credit card company MasterCard and Singapore-headquartered CrescentRating (CR)—the world’s leading authority on halal-friendly travel—found that Muslims made 140 million international trips in 2018. CR forecasts this figure will grow to 230 million by 2026.

“Muslim interest in Southeast Asia as a travel destination started surging after 9/11,” Ma said. “Taiwan made substantive tourism industry changes to try and capitalize on this trend.”

Right Approach

These adjustments continued apace in May 2016 after President Tsai Ing-wen (蔡英文) took office and launched the NSP. A key plank in the government’s national development strategy, the policy seeks to enhance Taiwan’s agricultural, business, cultural, education, tourism and trade ties with the 10 Association of Southeast Asian Nations member states, six South Asian countries, Australia and New Zealand.

According to Ma, it is not easy to earn the seal of approval as a recognized halal establishment. “Muslims are very careful about what they eat, and no detail can be overlooked in order to win their hearts,” he said.

One of the cardinal rules for any halal establishment is the absence of pork-related additives, ingredients and food materials from the kitchen, said Tsai Kuo-hsien (蔡國憲), project manager of Fried Chicken Master (FCM)—a stable of 16 halal-certified eateries operated Taiwanwide by Taoyuan City-headquartered Young Qin International Co. under the Super Qin Group.

“Taiwanese love pork, so we have to screen food materials meticulously



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and replace them with permissible ones,” Tsai said. Another measure is forbidding employees from bringing food from outside into premises. This may seem draconian, but Tsai firmly believes there is no room for error when it comes to the organization’s reputation. “We emphasize this time and again as pork is such a common ingredient in Taiwan.”

Alcohol is another no-no for Muslims. Tsai said the group is so careful it even opts for alcohol-free disinfectant sprays. The booze ban

03 & 04. Ahmicafe is one of over 250 restaurants in Taiwan certified by Taipei-based Chinese Muslim Association.

05 & 06. Tableware reserved for use by Muslim customers is stored in a dedicated space in Ahmicafe’s kitchen, as are food items.

- 01. A CMA consultant advises staffers at a restaurant in Taipei preparing for halal certification.
- 02 & 03. The Fried Chicken Master restaurant chain forbids its employees from bringing outside food into its stores to prevent cross-contamination.
- 04. FCM's products use fresh chicken slaughtered according to Islamic rules.
- 05. Two Muslim customers from India pick up halal snacks at an FCM store in Taipei.

01. Courtesy of Chinese Muslim Association



also presents cooking challenges, but experienced chefs like Lee A-kang (李文康) at Ahmicafe take it all in their stride.

“When preparing fish, alcohol is often used to reduce what can be an overpowering smell,” Lee said. But the culinary maestro takes a different tack, opting instead to dip the meat in a broth fashioned from bay leaf, celery, onion, parsley and peppercorn. “It’s a bit more troublesome, but there can’t be any shortcuts when ensuring the best possible dining experience for a Muslim guest.”



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Careful Consideration

CMA's halal certification is an involved process. Applicants must submit certificates granted by suppliers confirming they provide food materials containing no pork or alcohol. Documentation, issued by organizations like Taipei-based Taiwan Halal Integrity Development Association, encompasses a wide range of items such as soy sauces and cooking oils.

Additional paperwork must be furnished to verify meat comes from facilities where killing is carried out according to Islamic law as defined in the Quran: Animals must be alive and healthy at the time of slaughter, and all blood drained from the carcass. During the process, a Muslim will recite a dedication.

Super Qin operates one such CMA-authorized facility. The group started operating its poultry slaughterhouse in 1986, and a section was halal certified in 2015. Chicken from the abattoir quickly dominated FCM's orders after it secured halal certification in 2017, and is available at select retailers in the Taiwan market.

According to CMA, it is mandatory for staffers at halal eateries to learn about Islamic dietary laws during specially organized classes. This is also a core component of the certification process, which includes on-site inspections to make sure a

restaurant functions in an acceptable manner.

Muslim-operated establishments tend to find it less of a challenge to obtain CMA certification. Many naturally go above and beyond the call of duty. Chang Beef Noodle, for instance, extends courtesies like a designated prayer space.

Ma said this natural understanding in no way, shape or form equates to a rubber-stamp approval. "We're careful about examining every applicant's documents and workplace," he said. "Sometimes, even Muslims are unaware of possible oversights like using cooking oil containing lard."



Top Praise

Efforts by Taiwan's restauranteurs and hoteliers to meet the needs of Muslim diners have caught the eye of GMTI. In 2019, the index ranked Taiwan the third most Muslim-friendly destination among non-Organization of Islamic Cooperation countries and territories. This best-ever performance is an improvement from fifth in 2018 and seventh the year before in the annual survey comprising indicators like

accommodation, dining environment and prayer space access.

The visibility of halal-certified eateries has increased as well, with the Tourism Bureau introducing them on its website in English and Mandarin. CMA is also training Muslim-friendly tour guides, who in turn educate visitors from abroad about locations where they can enjoy good food without betraying their faith. Last year, 116 guides qualified with flying colors after completing one of five intensive courses.

According to Ma, CMA is approving more and more restaurants each year. "We ensure the standard remains high by reviewing the Muslim-operated establishments at least every other year, and the non-Muslim ones at least once a year," he said.

Having forged a peerless reputation for palatable and permissible high-quality food with Muslims from home and abroad for nearly a decade, Taiwan's halal eateries—irrespective of clientele or pricing—are on the growth fast track and set to occupy a larger segment of the restaurant market.  



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The Taiwan Model

A proactive approach and world-class health system are the cornerstones of the country's effective handling of coronavirus.

BY OSCAR CHUNG

PHOTOS BY CHIN HUNG-HAO

When mysterious cases of pneumonia caused by a new type of coronavirus emerged in the Chinese city of Wuhan late last year, few imagined it would lead to a pandemic declared March 11 by the World Health Organization (WHO). But Taiwan knew from experience to be cautious, implementing strict screening of all direct flights from the capital of Hubei province before January. “It was a crucial first step in containing the virus,” Minister of Health and Welfare Chen Shih-chung (陳時中) said. “And that owes much to the lessons learned during the severe acute respiratory syndrome [SARS] outbreak.”

In 2003, a total of 346 people were diagnosed with SARS in Taiwan. This was the third highest number of infections worldwide behind only China and Hong Kong. But Taiwan's total number of cases of COVID-19, the disease caused by the new coronavirus, has so far remained lower than many other nations despite the country's close geographical proximity to China.

“Because Taiwan was badly affected by SARS after China hid the true extent of the outbreak, we were highly suspicious of their data this time around and decided to take action ahead of time,” said Chan Chang-chuan (詹長權), dean of the College of Public Health at National Taiwan University (NTU).

Multipronged Response

The government's reaction to coronavirus is built upon changes made after SARS struck to strengthen Taiwan's preparedness. These included the promulgation in 2004 of regulations allowing the establishment of a Central Epidemic Command Center



01. Minister of Health and Welfare Chen Shih-chung takes a question at a daily press conference held to provide the latest news regarding the coronavirus outbreak March 10 in Taipei City.

02. A guest holds out a hand to be sprayed with sanitizer before entering a hotel in Taipei.

01. Photo by Michelle Lin

during major public health emergencies. Such centralization of operations means the country's agencies and ministries work cohesively and are on the same policy page.

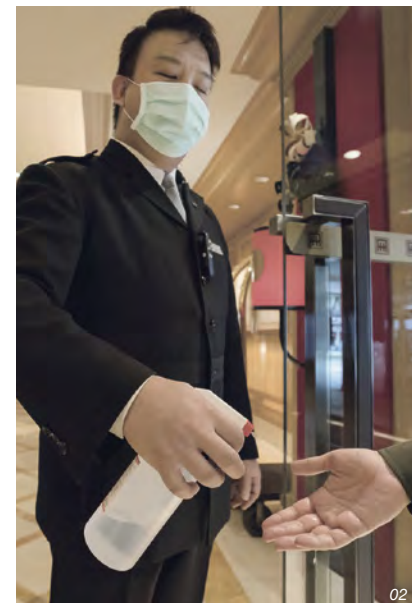
Further improvements have been made to case monitoring, border control, disease screening and quarantine enforcement. The latter makes use of well-coordinated efforts by units governing health and civil affairs, as well as the police. Location data provided by telecom companies is employed to ensure high-risk individuals remain at home. Together, these measures form a strong community-focused disease control system that lessens the burden on public health.

Given the threat posed by coronavirus, Taiwan's government quickly recognized additional legislation would be necessary to supplement existing statutes. On Feb. 25, the Special Act for Prevention, Relief and Revitalization Measures for Severe Pneumonia with Novel Pathogens was passed, shortly followed by second and third acts March 25 and April 2, respectively.

The legislation sets out a range of measures designed to strengthen disease prevention and control efforts, as well as support local businesses affected by the pandemic's impact at home and abroad. These include punishments of prison time or a fine of up to NT\$5 million (US\$166,666) for anyone breaking quarantine, hoarding essential materials or spreading disinformation about COVID-19. Conversely, compensation of NT\$1,000 (US\$33) per day is available for those who comply with quarantine requirements.

Health For All

A pillar in Taiwan's coronavirus response is its National Health Insurance (NHI) system established in 1995. The NHI delivers coverage to more than 99 percent of the country's residents encompassing Western and traditional Chinese medicine, as well as dental, child-birth and rehab care. Such is the quality of service provided that 89.7 percent of respondents to a Ministry of Health and Welfare survey last year expressed satisfaction with the



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NHI, the highest approval rate to date. This is backed by the findings of online business magazine CEOWORLD, which ranked Taiwan's health care system first among 89 countries and territories.

According to Chen, the NHI's efficacy in tackling COVID-19 has benefited from a number of technological innovations. Chief among them is the MediCloud System, through which patients' medical records are shared between different hospitals and clinics to give physicians up-to-date information on recent ailments, prescriptions and test results.

Big data analytics is also being utilized by combining information held by the NHI, National Immigration Agency and Taiwan Centers for Disease Control. This enables medical staffers to see when a patient has visited high-risk countries or had close contact with someone who has tested positive for coronavirus.

The NHI is also key to Taiwan's much-praised allocation method for surgical masks. To prevent panic buying and ensure access for all residents, a name-based system tied to an individual's NHI card—or ID number for people such as temporary visitors not enrolled in the insurance—limits purchases per person each week. Rolled out Feb. 6, the system has proven successful thanks

to its controlled prices and clear implementation. "The decision to ration masks was extremely prudent given global shortages of personal protective equipment," Chen said.

Short-term measures are being complemented by R&D for potential long-term solutions to COVID-19 leveraging Taiwan's scientific strength. The National Health Research Institutes (NHRI) has launched a variety of projects designed to combat coronavirus. One of these involves blood taken from horses injected with the virus—the animals produce antibodies but do not suffer from the disease. This equine serum is being prepared for testing on seriously ill patients at NHRI's National Institute of Infectious Diseases and Vaccinology.

Vaccine development is progressing apace, with clinical trials expected to start in the next few months. NHRI is also developing a rapid test using SARS antibodies to detect coronavirus, and its Institute of Biotechnology and Pharmaceutical Research has conducted trials with remdesivir, an experimental drug with potential to treat COVID-19.

Global Outlook



Pandemics show no respect for borders, which is why Taiwan has

ramped up international cooperation during the crisis through science diplomacy and by sharing its expertise. Recent examples include signing of the Taiwan-U.S. Joint Statement on a Partnership against Coronavirus in Taipei in March, which states that both sides will share best practices and cooperate in areas including scientific research and exchanges of medical equipment.

“Taiwan learned from SARS that global cooperation is needed to fight a contagious disease,” Chen said. In keeping with this, and as a responsible stakeholder in the global community, Taiwan has strictly adhered to the International Health Regulations throughout the COVID-19 outbreak by reporting confirmed cases to the WHO of its own accord. This includes keeping neighbors China, Japan, Singapore and South Korea up to date on Taiwan’s situation, as well as uploading the genetic sequence of local

virus strains to the database operated under the Global Initiative on Sharing All Influenza Data.

Without meaningful WHO participation and full access to the body’s activities, mechanisms and meetings, these actions are less effective than they should be. “Taiwan’s position between East and Southeast Asia means it could be a major gap in the world’s disease-fighting network if it cannot participate in global health affairs, with potentially disastrous consequences,” Chen said.

The minister’s words were echoed by NTU’s Chan, who urged the international community to continue backing Taiwan’s bid for WHO participation. “It’s important for all countries and territories to have a seat at the WHO table,” he said. “Taiwan sharing its experiences combating coronavirus would certainly benefit global efforts to manage COVID-19 and make the world safer.”  

01. Doctors in Taiwan can quickly learn about patients’ travel and contact histories by reading their National Health Insurance cards.
02. NHI card holders can order surgical masks online using a smartphone app.
03. Passengers are monitored for signs of fever at a Taipei Metro station.
04. Pedestrians cross the road while wearing surgical masks in Taipei. Taiwan’s success managing the COVID-19 pandemic has been attributed in part to the high awareness of disease prevention best practices among the public.

