

Food Sanitation Act Amendment

Promulgated in June 2018

The purpose of the Food Sanitation Act is to prevent the sanitation hazards resulting from eating and drinking. Since the last amendment of the Food Sanitation Act in 2003, the circumstance of food safety has been changing and globalization of food has developed. Taking into account the present conditions and issues regarding food safety, the amendment of the Food Sanitation Act was promulgated on June 2018. Following seven points have been amended in this time.

1 Reinforcement of wide-area food poisoning incident response

Coordinate and cooperate between the MHLW and local governments to prevent outbreak and expansion of wide-area food poisoning.

The MHLW newly establish “council for wide-area cooperation”, in an emergency, is utilized to manage the incident.

2 Institutionalization of food hygiene control based on HACCP principles for all food business operators

HACCP is a hygiene control system that controls hazards such as contamination of pathogenic microorganisms, foreign objects etc. throughout the process from receiving raw materials to shipping final product based on scientific evidence. As a general rule, request all food business operators to implement hygiene control based on HACCP principles, in addition to prerequisite program. Considering the burden to small businesses, the MHLW promotes making guides for HACCP implementation.

3 Obligation to notify health damage incident caused by intake of food products containing the designated ingredients or components.

In case health damage incidents are caused by ingredients and components that designated by the Minister of Health, Labour and Welfare occur, food business operators are required to notify health damage cases to government.

4 Introducing a positive list system for food containers and packaging

Introduce a positive list system for food containers and packaging. Under the system, only substances with those safety evaluated are allowed to be used.

5 Establishment of notification system and reviewing of licensing system for food business

Create a notification system for food business, as well as review business types requiring licenses based on business conditions.

6 Obligation to notify food recall information to government

Establish a mechanism for food business operators to report on their voluntary recall information to governments and for governments to provide the information to public through the website.

7 Further enhancement of Import and export food safety certification

- ▶ To ensure safety of imported foods, require hygiene control by HACCP to meat etc. and health certificate for dairy and seafood products, as a strengthened control in exporting countries.
- ▶ Create legal provision for food export, e.g. food export related procedure by local governments.

