

Institutionalization of sanitation control in compliance with HACCP

All food business operators (those relating to manufacture, processing, cooking, selling, etc. of food) shall prepare sanitation control plans.

[Outline of the institution]

Response to the export to EU, U.S.A., etc. (HACCP + α)

In addition to the sanitation control based on HACCP, it is necessary to comply with the facility standards and additional requirements (implementation of microorganism tests and monitoring of residual animal drugs) requested by the importing countries.

Efforts to control especially important processes for prevention of occurrence of danger in terms of food sanitation (Sanitation control based on HACCP)

Based on the HACCP 7 principles of Codex, the food business operators prepare plans and implement control by themselves taking the raw materials used, manufacturing methods, etc. into account.

[Object business operators]

- ◆ Size etc. of the business are taken into consideration.
- ◆ Slaughterhouses [Persons who install a slaughterhouse or control a slaughterhouse or run butchery business]
- ◆ Poultry processing plants [Poultry processing business operators (excluding authorized small-sized poultry processing business operators)]

Efforts in response to the characteristics etc. of the handled food (Sanitation control introducing the concept of HACCP)

Making reference to the guidebooks prepared by the associations of related industries, sanitation control is carried out by a simplified approach.

[Object business operators]

- ◆ Small-sized business operators (* On the basis of the number of employees of the business places and hearing the opinions of the parties concerned, study will be carried out from now.)
- ◆ Business operators of manufacturing, processing and cooking of food with the sole purpose of retail sales in the relevant shops (Examples: Manufacturing and sales of confectionery, sales of meat, sales of fish and seafood, manufacturing and sales of tofu, etc.)
- ◆ Businesses supplying many kinds of food and frequently changing the commodities (Example: Restaurants, facilities for providing meals, manufacturing of prepared food, manufacturing of packed lunches, etc.)
- ◆ Businesses that can be controlled by general sanitation control measures, and so on (Example: Sales of packed food, storage of food, transport of food, etc.)

- * Regardless of being subject to the obligation to make efforts corresponding to the characteristics of the handled food (sanitation control introducing the concept of HACCP), the business operators may, if so wish, make efforts in a stepwise fashion to control the especially important processes for prevention of occurrence of danger in terms of food sanitation (sanitation control based on HACCP) and further, may step up to the sanitation control compatible with the export to EU, U.S. etc.
- * In the institutionalization of this time, acquisition of certification is not necessary.

Response of the central government and local governments

- ① By stipulating the standards of sanitation control so far handled by the regulations of local governments in laws, practice of the standards by different local governments can be equalized.
- ② HACCP instructor cultivation trainings are implemented targeting the employees of local governments to equalize the methods of instruction by the food sanitation inspectors of different local governments.
- ③ Consistency between the standards of different certification systems such as the Japan-originated private sector certification system of JFS (food safety management standard) and the international private sector certification system of FSSC22000 is ensured.
- ④ Based on the guidebooks prepared by the associations of related industries, the contents of inspection and instruction are equalized.
- ⑤ Efficiency of witnessed inspections is improved by such ways as verifying the situation of voluntary efforts of sanitation control by checking the sanitation control plans and records prepared by the business operators.

Studies conducted so far and actions to be taken toward smooth introduction of HACCP

Studies conducted so far

- At the “Investigative commission concerning international standardization of food sanitation control”, a proposal for institutionalization of HACCP was made up upon hearing the opinions of the associations of business operators (December 26, 2016). In addition, hearing of opinions was conducted individually from about 80 associations of business operators.

The associations subjected to hearing at the “Investigative commission concerning international standardization of food sanitation control” (22 associations of 18 business categories)

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| ① Milk (Japan Dairy Industry Association/National Federation of Dairy Industry Cooperative Associations) | ⑪ Prepared food (Japan Prepared Food Association) |
| ② Processed fishery (National Federation of Fishery Processing Industry Cooperative Associations) | ⑫ Packed-lunch service (Japan Packed-lunch Service Association) |
| ③ Cold beverage (National Federation of Cold Beverage Associations) | ⑬ Away-from-home meals (Japan Food Service Association) |
| ④ Retort-packed food (Japan Canned, Bottled and Retort-packed Food Association) | ⑭ Soybean paste (Japan Federation of Soybean Paste Industry Cooperative Associations) |
| ⑤ Frozen food (Japan Frozen Food Association) | ⑮ Soybean sauce (Japan Soybean Sauce Association, National Federation of Soybean Sauce Industry Cooperative Associations) |
| ⑥ Meat (JA Zen-Noh Meat Foods Co., Ltd./ National Meat Center Council) | ⑯ Pickled vegetable (Japan Federation of Pickled Vegetable Cooperative Associations) |
| ⑦ Poultry (Japan Poultry Association/ Japan Adult Chicken Processing and Distribution Council) | ⑰ Bread (Japan Institute of Baking) |
| ⑧ Egg (Japan Egg Association) | ⑱ Restaurant (National Federation of Restaurant and Environmental Health Industry Cooperative Associations/ Japan Food Hygiene Association) |
| ⑨ Meat product (Japan Meat Processing Association) | |

Actions for promotion of dissemination

- For the small-sized business operators etc. to be able to implement without difficulty, guidebooks respectively for every category of industry are prepared in cooperation with the related industrial associations etc. before the day of enforcement. The Ministry of Health, Labour and Welfare provides necessary assistance such as check of the contents of the guidebook.
 - * In addition to the sanitation control methods, the guidebooks show examples of preparation of plans and examples of records, which are made public in the website of the Ministry of Health, Labour and Welfare.
- From now, under the cooperation of the central government and the local governments, support will be provided to the business operators in preparing the plans and training workshops will be opened as necessary.

Guidebooks (examples) proposed by the industrial associations to the Ministry of Health, Labour and Welfare

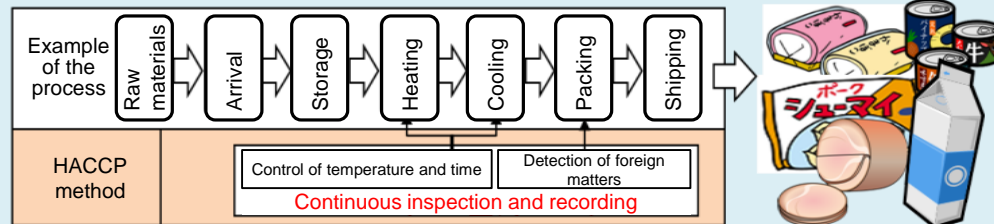
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| Small-sized general restaurant (Japan Food Hygiene Association) | Food additive manufacturing (Japan Food Additives Association) |
| Raw noodles manufacturing (National Federation of Noodles Manufacturing Cooperative Associations) | Dried noodles manufacturing (National Federation of Dried Noodles Cooperative Associations) |
| Natto manufacturing (National Federation of Natto Cooperative Associations) | Pickled vegetable manufacturing (National Federation of Pickled Vegetable Cooperative Associations) |
| Tofu manufacturing (Japan Tofu Association) | Rice flour manufacturing (National Grain Industry Cooperative Association) |
| Fish paste product manufacturing (National Federation of Fish Paste and Fishery Processing Industry Cooperative Associations) | |
| Cooking, processing and sale at supermarkets (New Supermarket Association of Japan) | |

- * In addition to the above, about 40 associations are preparing guidebooks.

HACCP

Sanitation control by HACCP (Hazard Analysis and Critical Control Point)

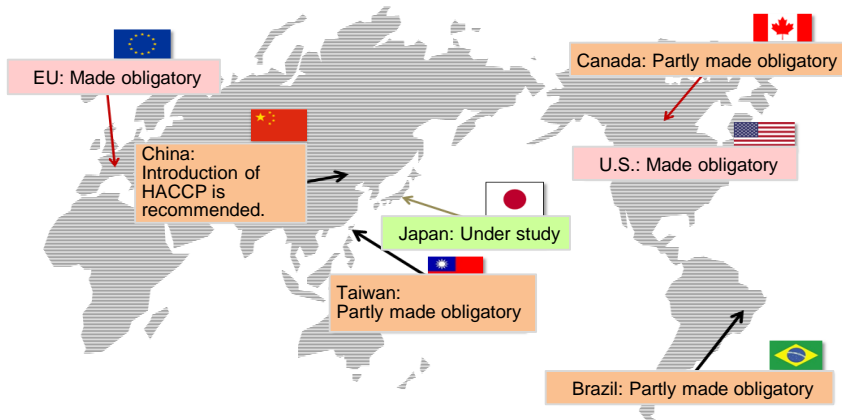
A sanitation control method in which the business operators voluntarily grasp the hazard factors in advance such as contamination by food poisoning bacteria (hazard analysis) and control the especially important processes (critical control points) for removal or reduction of the hazard factors in the whole processes from the arrival of raw materials to the shipping of products for insurance of safety of the products.



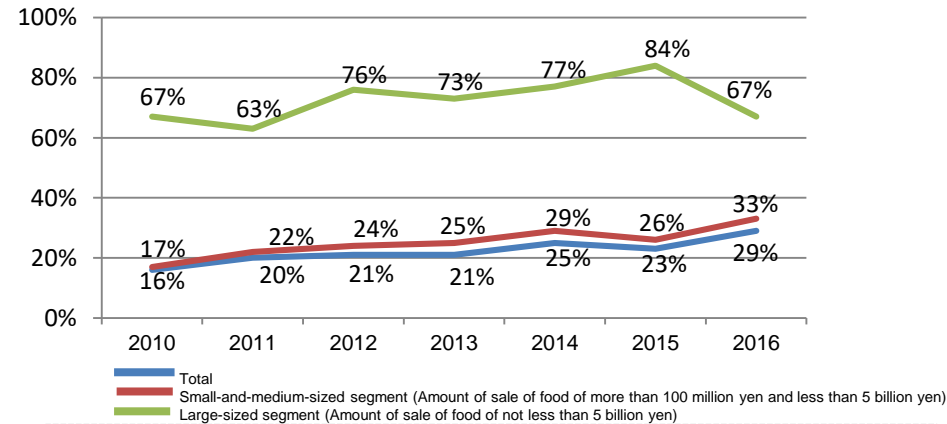
Seven principles of Codex

- Principle 1: Conduct a hazard analysis
- Principle 2: Determine the Critical Control Points
- Principle 3: Establish critical limit(s) for each CCP
- Principle 4: Establish a monitoring system for each CCP
- Principle 5: Establish corrective actions in order to deal with deviations when occur
- Principle 6: Establish verification procedures to determine if the HACCP system is working effectively
- Principle 7: Establish documentation and record keeping

Made obligatory in the advanced countries and in other countries



Low rate of dissemination among the domestic small and medium-sized business operators



* Enterprises engaged in food manufacturing business or beverage, tobacco and feeding stuff manufacturing business (excluding ice making business, tobacco manufacturing business and feeding stuff and organic fertilizer manufacturing business) according to the Japan Standard Industrial Classification and employing 5 or more employees are covered.
 * Sampling survey was conducted taking the head offices as the target and the state of introduction in the whole of the enterprise was estimated from the answers obtained.
 * The rate of introduction is the rate of the parties who have answered "already introduced".
 Source: "Actual condition survey of introduction of HACCP in the food manufacturing industry" by the Ministry of Agriculture, Forestry and Fisheries

Introduction of flexibility in the application of HACCP

Introduction of “flexibility” in the application of HACCP in small-sized or developing enterprises

Codex * guideline “A guideline for HACCP (Hazard Analysis and Critical Control Point) system and its application (CAC/RCP 1-1969 ANNEX)”

- In small-sized or developing enterprises, flexible application is important taking the human resources, financial resources, facilities, process of works, knowledge, etc. into account.
- As small-sized or developing enterprises do not necessarily have enough financial resources to make up and implement effective HACCP plans or enough specialized knowledge that will become necessary in the field, they should obtain specialized advice from the industrial associations, specialists, regulating authorities, etc.

* Codex Committee

An intergovernmental organization established by the United Nations Food and Agriculture Organization (FAO) and the World Health Organization (WHO). The Codex Committee establishes an international standard for safety and quality of food, which is recognized as the international standard by the WTO agreements.

