

Outline of the Act (Promulgation on July 13, 2018) on the Partial Revision of the Food Sanitation Act

Purpose of the revision

- To correspond to the change of environment surrounding the eating in this country and its globalization and to ensure safety of food, measures are taken for proper implementation of reinforcement of countermeasures against wide-area food poisoning incidents, improvement of sanitation control by the business operators and grasp and response to the health damage information caused by food etc. as well as for the establishment of sanitation regulations concerning internationally consistent food apparatus etc. and for the revision or establishment of the business permission and notification system as to fit for the actual situation etc. along with the establishment of a report system of food recall information and so on.

Outline of the revision

1. Enhancement of countermeasures against wide-area food poisoning incidents

The central government and the prefectural governments cooperate and interact mutually for prevention of occurrence or extension of wide-area food poisoning incidents and in addition, the Minister of Health, Labour and Welfare establishes a wide-area cooperating council consisting of the persons concerned and in case of emergency, makes the most use of the council for proper measures to be taken.

2. Institutionalization in compliance with HACCP (Hazard Analysis and Critical Control Point)*

In principle, all food business operators are requested to implement sanitation control in compliance with HACCP in addition to the generally conducted sanitation control. However, taking the size of business and the type of business into consideration, certain business operators are allowed to implement sanitation control as to be suitable to the characteristics etc. of the handled food.

* A method of sanitation control by which the business operators, upon grasping the hazard factors such as food poisoning bacteria, control the processes especially important 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. In advanced countries and in many other countries, this method is being made obligatory.

3. Collection of health damage information caused by foods containing components etc. calling for special attention

From a viewpoint of prevention of occurrence of health damages, business operators are requested to submit health damage information to the administration referring to the foods containing components etc. calling for special attention.

4. Establishment of sanitation regulations for internationally consistent food apparatus, containers and packaging

Regarding the food apparatus, containers and packaging, the positive list system is introduced by which only the substances whose safety is recognized are allowed for use.

5. Revision of the business permission system and establishment of a business notification system

Categories of permitted businesses are revised based on the actual situation and a system of notification of the business operators doing businesses other than the currently permitted businesses (34 businesses stipulated by the government ordinance) is created.

6. Establishment of a report system of food recall information

A scheme is constructed in which the business operators report to the local governments when carrying out the voluntary recall.

7. Others (Requirement for attachment of sanitation certificates etc. of dairy products or aquatic food as a requisite of import, establishment of regulations concerning clerical works of local governments etc. relative to export of food)

Date of enforcement

The day stipulated by the government ordinance within the time period not exceeding 2 years from the date of promulgation (However, one year for the item 1 and three years for the items 5 and 6)