Overview of Administration of Food Safety

Ministry of Health, Labour and Welfare (Risk Management)

Foods, Additives, Apparatus, and Containers/Packages
1. Establish specifications/standards → Prohibit the sale of noncompliant foods.
   Food additives, pesticides residues, veterinary drug residues, GM foods, apparatus/containers.
2. Establish labeling standards → Prohibit the sale of noncompliant foods.
   Allergic food ingredients, GM foods.
3. Designate food additives → Prohibit the use of unlisted additives.
4. Prohibit the sale of newly developed foods.
5. Prohibit the sale of foods for specified health uses
6. Prohibit the sale of harmful foods.
7. Prohibit the sale of meat of diseased animals.
8. Formulate guidelines for inspection and guidance.
10. Establish standards for preventative measures against contamination with harmful substances.

HACCP (Hazard Analysis and Critical Control Points) system
1. Approve the type of foods or facilities.
2. Renewal of approval.

Prefectural and Municipal Governments
1. Formulate inspection and guidance plan for food hygiene.
2. Establish standards for business facilities by business type.
4. License businesses.
5. Inspect food-related businesses and distributed foods and give guidance.
6. Revoke business licenses, and prohibit and suspend business operations.

Pharmaceutical Affairs and Food Sanitation Council
(Hadle matters under authority of the Council, based on the Law)

Quarantine Stations (31)*
Hygiene inspection for imported foods
Food sanitation inspectors (300)*

Inspection
Notification

Public Health Centers (569)*
Inspect and guide businesses
Food sanitation inspectors (7,776)

Regional Bureau of Health and Welfare (?)*
Food Sanitation Division
Food sanitation inspectors (42)*

Check whether Specifications/ standards are met.
Application fees.
1. Approval/renewal
2. Site-inspection
3. Revocation of approval

Application
Business license

Prefectural and Municipal Governments

Registered laboratories (74, 95 facilities)*
Inspection fees
Inspection

Food related businesses
1. Facilities requiring business licenses, e.g., restaurant businesses (2,657,717).
2. Facilities not requiring business licenses (1,504,388).

“Comprehensive sanitation-controlled manufacturing process” (HACCP) approved facilities (561)*

Note: The statistics were as of the end of fiscal 2003. The statistics marked with "*" were as of April 1, 2005.