Consideration of mandatory HACCP implementation

 New ad hoc panel of MHLW on HACCP was established in March 2016 to discuss a possible legal framework for mandatory HACCP implementation.

Agenda of the advisory panel

- i) Scope of food and size of FBOs subject for mandatory HACCP implementation
- ii) Handling of imported food in relation to HACCP implementation

Timeline

1st and 2nd Meetings Review of HACCP implementation status (domestic, international) etc.

3rd -7th Meetings Public hearings with industry associations <u>8th Meeting</u>

Review of draft report

Public comment

9th Meeting Review of final report

December, 2016

Publication of Final Report

Final report of ad hoc advisory panel

 The final report of the ad hoc panel based on the discussion over 9 meetings including hearings from 24 food industry associations was published on 26 December, 2016.

Scope: All FBOs (including manufacturers, processors, restaurants caterers, retailers etc.)



Development of Sanitary Control Plan

HACCP-based control

Standard A

(based on the seven Codex HACCP principles)

- Size of FBOs and other conditions will be considered
- Abattoirs & poultry processing plants fall within this category

Standard B

(allowing more flexibility to Category A)

 FBOs outside Standard A (small-sized FBOs, caterers, businesses to be controlled by GHP only etc.)

GHP-based control

MHLW

support

- Develop HACCP implementation guidance and model plans
- Give technical assistance to professional associations in the development of guidance

Local governments

food sanitation inspectors provide FBOs with technical advice on HACCP implementation/practice

Industry associations

Develop guidance tailored for their food products or business category