Summary of the Final Report on the Implementation of Mandatory HACCP Program in Food Industry adopted by the ad hoc Panel on International Standardization of Food Hygiene Control

December 2016

Analysis of current situation

- HACCP has been internationally standardised, and it is becoming mandatory especially in developed countries.
- In Japan, the number of foodborne disease outbreaks is slowing its pace of decline during recent years. There is a concern that the risk of foodborne diseases will increase in step with the aging of the population.
- There is a tendency of increased reports of product recall in particular due to the contamination of hazardous foreign objects such as metals.
- Most of the food poisoning cases are caused by the lack of proper GHP (good hygiene practices) implementation.
- There is a need to demonstrate a high standard of food safety in Japan both domestically and to the world, looking ahead to the Tokyo Olympic and Paralympic Games in 2020.

Purpose of the new proposal

- There is a need to establish HACCP-based food hygiene control to further improve the level of food safety in Japan.
- HACCP-based control should be seen as an extension of conventional GHP-based control, and to encourage FBOs’ voluntary efforts to enhance food safety.
- By involving all the FBOs in the food chain in the implementation of HACCP-based control, the tasks and goals to be achieved at each stage/step will be clarified. Also, the “visibility” of food hygiene control will be heightened throughout the food chain, and it will lead to the enhancement of food safety.
- At the same time, a steady implementation of GHPs (e.g., maintenance and sanitation of establishments/equipment) is indispensable.
- Taking into account the characteristics of food or the situation of each food industry, implementation of HACCP-based control should be promoted in a practical manner to allow full engagement of small-scale FBOs.

Framework of the proposed new regulations

- Basic concept
  While making conventional GHP-based control a more functioning system, the implementation of HACCP-based control will be made mandatory to enhance food safety in Japan.

- Scope
  All the FBOs who constitute the food chain including manufacturing, processing, catering and selling etc.
- Development of food hygiene control plan
  FBOs are to develop their own food hygiene control plan including the GHP-based part and HACCP-based part.

- Standards of HACCP-based food hygiene control
  - Standard A: Based on the seven Codex HACCP principles
  - Standard B: Focusing on steady implementation of GHP, for small-scale FBOs and certain food sectors*, flexibility will be given to the implementation of HACCP-based control e.g., utilizing guidance documents to be developed by industry associations of each sector

  *e.g., FBOs manufacturing food products for the purpose of selling them at attached stores (e.g., small bakery, confectionary shop), FBOs whose line-up or menus change frequently (e.g., restaurants, caterers), food sectors where all hazards apparently can be controlled by GHP only (e.g., retailers)

- Consideration for small-scale FBOs
  - Development of guidance documents by industry associations
  - Technical support and advice from MHLW
  - Sufficient preparation period before mandatory enforcement etc.

- Import foods
  - Standard A will equally be applied for import foods where most of the domestic FBOs in the same category fall within Standard A.