

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.