



Food safety, shared practice among everyone

Background and reasons for the demand on the JFS standards and the certification program

All food business operators (FBOs) have a mission to continue supplying safe food so that consumers can sit around the dinner table without any concern. An important strategy for growth of Japanese food industry is to export Japanese cuisine "Washoku" and food ingredients used for it along with the globalization of food market. As well as for Japan domestic market, the food industry needs to satisfy growing demand and requirements of increasing visitors and tourists from abroad.

To gain confidence by the foreign consumers on top of Japanese consumers, FBOs are seeking to share a common and useful standard of food safety management coherent with global standards including Hazard Analysis and Critical Control Point (HACCP).

Japan Food Safety Management Association (JFSM) is a certification program owner who develops and operates the Japan original food safety standards and the certification program.

To make sure food safety, it is more effective for all FBOs across the food chain to use common standards and programs than for individual FBOs to follow independent standards and programs. JFSM commits to work on developing and spreading the Japan original standards and programs, cultivating the experts and providing up-to-date information, which should contribute food industry to upgrade their food safety management, optimize the management cost and gain trust by consumers as a consequence.

Roles of JFSM

JFSM develops and spreads the Japan original food safety management standards and programs coherent with the global standards.



To support installation of HACCP for more exportation opportunities



To contribute on optimization of food safety management costs



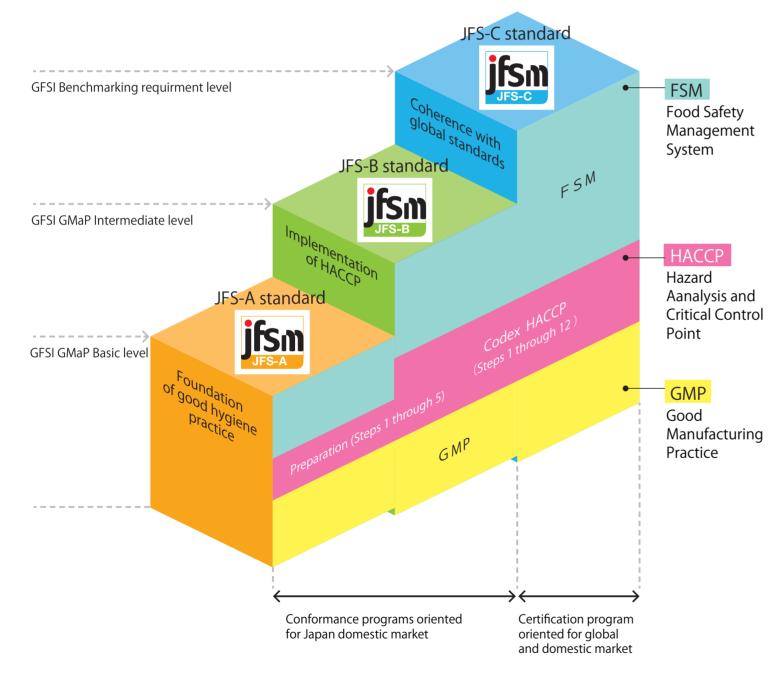
To cultivate capable experts leading standardization activities and information offering globally on food safety

The food safety management standards and the certification/conformance programs operated by JFSM

Three-stage program for all food business operators easy to develop their management in a stepwise manner

<Benefits to obtain certification/conformance to the programs>

- 1) Coherence with global standards of food safety management
- 2) Expansion of opportunities for the global supply chain
- 3) Compliance with the HACCP norms or standards
- 4) Optimization of second-party audit costs



GFSI

A subcommittee of the Consumer Goods Forum (CGF), the largest industrial association for consumer goods companies in the world, focused on the topic of food safety

GMaP

Step-by-step program for small to medium sized companies seeking to acquire GFSI-recognized certification

< Table for the structure of JFSM published documents >

Sector covered: manufacturing sector EI through EIV and L, as of April 2018 JFSM will expand its coverage to other sectors, e.g. catering, in the future.

Standard	Scheme/Program Document	Explanatory document	Guideline document
Description of requirement	Operational rules	Explanation of requirements	Concrete examples for practice
JFS-C Standard	JFS-C Scheme Document	JFS-A/B/C Explanatory document	JFS-C Standard Guideline
JFS-B Standard	JFS-A/B Audit and Conformity Assessment Progran Document		JFS-B Standard Guideline
JFS-A Standard			JFS-A Standard Guideline

JFSM is currently considering guidelines based on such items as miso, precooked food and marine products.

< Steps for acquisition of certification/conformance >

Project kickoff

Understanding the details of

respective standards and

project planning for acquisition

Establishment of the management system

Self-assessing the own system with reference to the relevant documents to establish the management system meeting all the requirements

STEP 3

Certification audit / conformity assessment, and registration

Audit/assessment application to a certification body / assessment company licensed by JFSM. The organization will be published on the JFSM web-site upon certification/conformance.



JFSM is awaiting membership applications from all parties that support its activities.



Advantages enjoyed by JFSM members

 Members can obtain the latest information on food safety management standards, their operation and food administration from sources in Japan and overseas.

JFSM provides the latest information by means including its members-only website and e-mail newsletters.

 Members are entitled to prioritized application for training programs and seminars, and participation in them at discounted rate.

JFSM offers a broad range of training programs, including seminars related to JFS standards, training programs for officials in charge of food safety, programs for training auditors and assessors, and courses for international human resources development.

- Members can participate in the development of standards and guidelines.
 JFSM offers members opportunities to state their opinions on the development of new standards and guidelines directly at working groups and review meetings.
- JFSM sets up a members-only forum for information exchanges.
- JFSM dispatches lecturers to program seminars sponsored by members.

Member organization

FBOs, certification bodies, assessment companies and industry bodies are being registered as the members and supporting members for the operation of JFSM.

Membership application

- Registration and annual fees are defined according to the membership categories and the corporate sizes.
- Please refer to the membership regulations available from JFSM web-site for the definition of the respective member categories and the registration procedures.



https://www.jfsm.or.jp/eng/



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