JFS-B Standard Document

(Sector：CⅠ,CⅡ,CⅢ,CⅣ/K)

＜Manufacture of food products and Manufacture of chemicals (including biochemical products)＞

〔Requirements for Organizations〕

Ver. 3.1

Japan Food Safety Management Association
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1. Introduction

1.1 JFS-B Standard Ver.3.1

The JFS-B Standard (hereinafter referred to as “this Standard”) is a standard document developed by the Japan Food Safety Management Association (JFSM) and is intended to assist organizations (*1) to improve their systems for manufacturing safe food products. It can also be used to verify and evaluate the organizations’ efforts by internal auditors and external evaluators. In particular, JFS-B Standard includes the seven principles and twelve steps of HACCP.

In response to the Benchmark Requirements Version 2024(*2) published by GFSI in December 2024, the JFS-C standard was revised to Ver. 3.2 in May 2025. Furthermore, in response to the publication of the Global Markets Programme (GMaP) in 2023, the JFS-B Plus standard Ver. 1.0 has been issued.

Based on these developments, JFSM decided to revise the JFS-A and JFS-B Standards. Furthermore, since the Codex Alimentarius Commission has published GPFH2022(*3), which includes HACCP, JFSM incorporated the relevant provisions of GPFH2022 into the HACCP requirements of this Standard.

(*1) “Organization” refers to a business entity, group or individual to whom the requirements of this Standard Document apply.
In the food manufacturing sector, it is a business, organization, or individual that manufactures food products.
In the chemical manufacturing sector within the scope specified in Section 1.2 of this Standard Document, it is a business, organization or individual that manufactures chemical products , including biochemical products.

(*2) GFSI “The GFSI Benchmarking Requirements version 2024”

(*3) Codex Alimentarius Commission “GENERAL PRINCIPLES OF FOOD HYGIENE” CXC 1-1969, Rev.2022

1.2 Scope of application

This Standard Document applies to the following “Food Manufacturing Sectors (CI, CII, CIII, CIV)” and “Chemical Products (Including Biochemical Products) Manufacturing Sector (K).

Chemical products herein refer to chemical products (including biochemical products) related to food products, and include the production of additives, vitamins, minerals, cultures, flavorings, enzymes, and processing aids.(Table 1: List of Sectors by GFSI)

Pet food is included in the following food manufacturing sector:

Food Manufacturing Sectors (CI~ CIV)
CI: Processing of perishable animal products
CII: Processing of perishable plant products
CIII: Processing of perishable animal and plant products (mixed products)
CIV: Processing of ambient stable products

Chemical Products (Including Biochemical Products) Manufacturing Sector(K)
K : Manufacture of chemicals (including biochemical products)

(Production of chemical products (including biochemical products) and cultures used as food ingredients or processing aids in food production)

Table 1: List of Sectors by GFSI

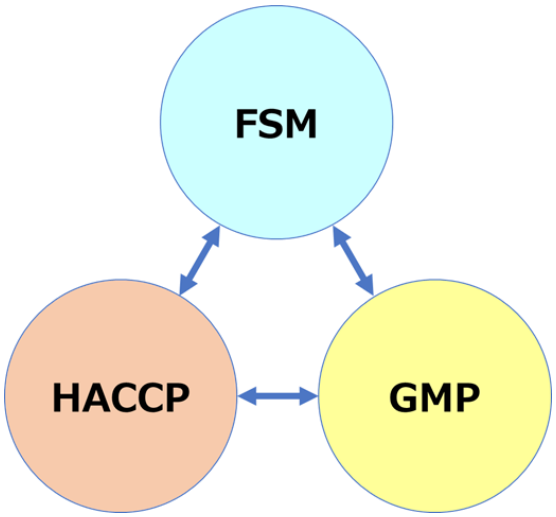
Code	Sector/Subsector	Code	Sector/Subsector
AI	Farming of Animals for Meat/ Milk/ Eggs/ Honey	FI	Retail / Wholesale
AII	Farming of Fish and Seafood	FII	Food Broker / Agent
BI	Farming of Plants (other than grains and pulses)	H	Provision of Food Safety Services
BII	Farming of Grains and Pulses	G	Provision of Storage and Distribution Services
BIII	Pre-process handling of plant products	I	Production of Food Packaging
C0	Animal primary conversion	JI	Hygienic Design of Food Buildings and Processing Equipment (for building constructors and equipment manufacturers)
CI	Processing of perishable animal products		
CII	Processing of perishable plant products	JII	Hygienic Design of Food Buildings and Processing Equipment (for building and equipment users)
CIII	Processing of perishable animal and plant products (mixed products)		
CIV	Processing of ambient stable products	K	Manufacture of chemical products (including biochemical products) (Production of chemical products (including biochemical products) and cultures used as food ingredients or processing aids in food production.)
D	Production of feed		
E	Catering		

Reference: The GFSI Benchmarking Requirements version 2024 PART I

1.3 Structure of this Standard Document

This standard consists of Food Safety Management Systems (FSM), which are requirements for the management of an organization's activities, HACCP, which is a method of controlling hazards, and Good Manufacturing Practices (GMP).

This Standard Document only specifies common requirements for the manufacturing sector, and does not cover individual hygiene requirements for individual products. Organizations shall use information appropriate for the organization (e.g., laws and regulations on food safety, standards specified by the relevant industry group, “General Principles of Food Hygiene” by the Codex Alimentarius Commission (*3), specific codes of conduct), in addition to the requirements stipulated in this Standard Document. JFSM has also prepared guidelines on the requirements of the Standard and recommends that organizations refer to them.



Conceptual diagram showing the interrelationship among the three elements (FSM, HACCP, GMP)

1.4 Features of this Standard Document

The JFS Standards allow flexible conformity assessment based on scientific evidence and do not uniformly require extensive capital investment. This approach helps reduce the financial burden on small and medium-sized enterprises while supporting the effective implementation and maintenance of food safety management systems.

(Feature 1)Alignment with International Practices

This Standard has been developed with reference to relevant international documents. It incorporates the elements necessary for an effective food safety management system while minimizing the operational and administrative burden on organizations, thereby allowing them to focus on establishing and effectively operating their management systems.

In operating the food safety management system, this Standard does not establish food safety culture or food fraud as separate, explicit requirements. Instead, it encourages organizations to incorporate appropriate measures relating to these matters as means of effectively meeting the relevant requirements. If food safety culture and food fraud were established as separate requirements during the initial development of the management system, organizations might regard the implementation of specific measures as an end in itself. This could detract from the fundamental objective of ensuring the effective operation of the food safety management system, increase the workload, and result in formalistic implementation.

Accordingly, this Standard is designed to facilitate the assessment of whether the food safety management system is being implemented effectively. It makes clear that the objective is the effective fulfillment of all applicable requirements and that measures relating to food safety culture and food fraud may support that objective. The Guidelines explain the underlying concepts and provide practical examples, enabling organizations to select approaches appropriate to their circumstances.

Organizations that have successfully established and effectively operated their food safety management systems and wish to progress to the higher-level JFS-B Plus or JFS-C Standards may refer to the “Implementation Support Handbook” available on the JFSM website.

(Feature 2) Food safety levels can be improved through step-up progression

Food businesses (organizations) can engage in food safety management in accordance with international food safety management systems. Furthermore, organizations seeking to further enhance their food safety management systems may progress to higher-level Standards such as JFS-B Plus and JFS-C.

(Feature 3) Supports compliance with Japan's Revised Food Sanitation Act

Under the Act Partially Amending the Food Sanitation Act and Related Acts (Act No. 46 of 2018), food business operators are required to implement hygiene management tailored to the characteristics of the food they handle (so-called “hygiene management incorporating the HACCP concept”) in order to prevent food safety hazards (Article 50-2, Paragraph 2 of the Food Sanitation Act).

This Standard incorporates the HACCP concepts and approaches contained in GPFH 2022 (*3). As a result, this Standard not only supports compliance with Japan’s Revised Food Sanitation Act but also enables organizations to establish HACCP systems consistent with internationally recognized approaches.

1.5 Exclusion from Application of Requirements

All requirements in this Standard Document shall, in principle, be applicable. However, where a requirement is not applicable due to the organization's size, business model, or other relevant circumstances, the organization shall provide documented justification for the non-applicability and demonstrate that the effective maintenance of its food safety management system is ensured.

1.6 Checklist

JFSM has provided a checklist that can be used to assess and record an organization's conformity with the requirements, including the identification of nonconformities, areas requiring improvement, and examples of good practices.

While the requirements themselves cannot be modified or omitted, the checklist may be customized, for example by subdividing verification items, to enhance its effectiveness and usability. Please refer to the JFSM website for further details.

2.Requirements

Ⅰ Food Safety Management System (FSM)

Number	Clause Name	Requirements
FSM 1	Management or senior management responsibility	Management or senior management shall share and operate an organizational structure that, at a minimum, clarifies the duties and responsibilities of those whose duties affect food safety. Management or senior management shall determine who is responsible for food safety management.
FSM 2	Commitment of management or senior management	Management or senior management shall show evidence of its commitment to building, implementing, maintaining and continually improving its food safety management system. The organizational structure for the implementation of the food safety management system shall be clearly defined and the duties shall be made known to all employees. Evidence shall also be maintained that employees have been made aware of the aforementioned content.
FSM 4	Compliance with food safety laws	When developing a food safety management system, the organization shall develop, implement and maintain detailed procedures to ensure that all processes and operations that have an effect on food safety are in compliance with the laws of both the country of manufacture and the intended country of sale.
FSM 6	Food Safety Policy and Goals	Management or senior management shall have a clear, concise, written food safety policy.
FSM 7	Food Defense	The organization shall identify the risk of intentional food contamination by persons within or outside the organization, assess the magnitude of the risk, and prioritize and implement response measures to reduce or eliminate the risk.
FSM 9	Document and record management	The organization shall establish and implement procedures to control documents and records to ensure food safety and to create, maintain, and preserve documents and records to evidence effective operations. Records shall be taken and properly maintained as determined necessary to demonstrate the implementation of food safety controls.
FSM 11	Procedures and Instructions	The organization shall consider relevant safety requirements when designing products and manufacturing processes. The organization shall establish, implement and maintain effective procedures and instructions in all processes and activities that affect food safety. These work procedures and instructions shall be visible to employees.
FSM 12	Resource Management	Management or senior management shall ensure that the organization has the management resources (people, goods, and money) necessary to implement the organization's food safety initiatives (hazard control (HACCP) and Good Manufacturing Practices (GMP) in this standard).

Number	Clause Name	Requirements
FSM 13.1	Purchasing	The organization shall develop and implement purchasing procedures to ensure that all externally procured raw materials, materials, and services that affect food safety comply with the organization's requirements. When processes affecting food safety are subcontracted, control of these processes shall be ensured by presenting the control methods to the subcontractor, for example, by describing the control methods in specifications and contracts.
FSM 13.2	Supplier Performance	The organization shall establish, implement and maintain procedures for the evaluation, approval and continual monitoring of suppliers, which have an effect on food safety. When accepting raw materials, packaging materials, and services from unapproved suppliers in an emergency (such as a natural disaster), the organization shall confirm that the products meet the required specifications by an evaluation, inspection, visit, etc. before use. The results of investigations, evaluations, approvals, and follow-up with suppliers shall be documented.
FSM 14	Traceability	The organization shall establish procedures for implementing and maintaining traceability, covering all processes from the supplier (at least one step before) to the recipient (at least one step after) to ensure product identification. The organization shall verify such procedures at least annually through trace testing to ensure that they are functioning effectively. The verification results shall also be recorded.
FSM 16	Allergen Management	The organization shall develop and implement an allergen control plan. The plan shall include a risk assessment of allergen cross-contamination and control measures to be implemented to reduce or eliminate the risk of cross-contact. All finished products containing or potentially contaminated with allergens shall be identified in accordance with the laws and regulations of the country to which they are expected to be shipped.
FSM 17	Control of Measuring and Monitoring Devices	The organization shall identify the measuring and monitoring devices used to measure parameters critical to ensuring food safety. In addition, the specified equipment and devices shall be calibrated regularly. Calibration of these instruments and devices shall be performed to equivalent standards, including national and international standards, or to reasonably accepted traceable methods.
FSM 18	Product labeling	The organization shall label or attach information to their products that will enable a trading partner or consumer to safely handle, display, store, prepare, or use the product. It shall also establish and implement procedures for labeling or attaching the correct information.

Number	Clause Name	Requirements
FSM 19	Analysis and Inspection	The organization shall conduct appropriate analyses and inspections where necessary to ensure food safety. Such analyses and inspections shall be performed by a competent laboratory or by personnel with the necessary competence.
FSM 21	Complaint Handling	The organization shall establish, implement, and maintain a system that utilizes complaints and related data received from business partners and consumers to identify and address deficiencies in food safety activities.
FSM 22	Serious Incident Management	The organization shall document a serious food incident management procedure, implement it in the event of an incident, and maintain it in effect at all times to ensure that they can respond in the event of a serious incident. The organization shall verify the effectiveness of its food incident management procedure by conducting tests at least annually on products supplied by the organization to ensure that product recalls are implemented, and maintain records of the verifications.
FSM 23	Product Release	The organization shall establish and implement appropriate procedures for product release (shipment).
FSM 24	Control of Non-conforming products	The organization shall create and enforce rules for not using or shipping raw materials (including containers and packaging materials), semi-finished products, work-in-process products, recycled products, reworked products, and finished products that may pose a safety hazard.
FSM 25	Corrective Action	The organization shall establish and implement documented corrective actions in the event of nonconformities affecting food safety. (Corrective action is the process of correcting a nonconformity to a condition that is not a nonconformity, determining the cause of the nonconformity and eliminating the cause of the nonconformity.)

Ⅱ Hazard Analysis and Critical Control Point (HACCP)

Number	Clause Name	Requirements
HACCP Step 1	HACCP team assembly and identification of the scope of application	The organization shall assemble the HACCP team with competent staff, and the scope of application of the HACCP system shall be identified.
HACCP Step 2	Product Information Description	The organization shall document product specifications. The document shall describe all product information necessary to conduct hazard analysis. It is desirable to formulate HACCP plans for each product or product group, and for each process line or process location.
HACCP Step 3	Identification of Intended Use	The organization shall clearly describe intended use of the product and target users (consumers) in a written document.
HACCP Step 4	Construction of Flow Diagram	The organization shall construct the flow diagram that covers all steps in the operation.
HACCP Step 5	On-site Confirmation of Flow Diagram	The organization shall verify the flow diagram correctly reflects the existing process steps of the operation.
HACCP Step 6 (Principle 1)	Hazard Analysis	The organization shall identify and list potential hazards at each process step, determine which hazards are significant, and consider appropriate control measures for those hazards. Hazards shall include allergens where required.
HACCP Step 7 (Principle 2)	Critical Control Points (CCPs)	The organization shall determine Critical Control Points (CCPs) .
HACCP Step 8 (Principle 3)	Establishment of Critical Limits	The organization shall establish Critical limit(s) for each CCP.
HACCP Step 9 (Principle 4)	Monitoring System	The organization shall establish monitoring procedures for each CCP.
HACCP Step 10 (Principle 5)	Corrective Actions	The organization shall establish a procedure for corrective actions (correction, root cause investigation, and removal of the root cause) for deviations from critical limits.

Number	Clause Name	Requirements
HACCP Step 11 (Principle 6)	Establish HACCP Plan validation and verification procedures	The organization shall validate a HACCP plan prior to implementation. Verification procedures shall be established to confirm whether the defined handling (HACCP Plan) is carried out as specified and to judge whether it is necessary to modify the defined handling. Verification shall be carried out considering the design of equipment, change in processing method and technology development in the manufacturing process.
HACCP Step 12 (Principle 7)	Documents and Record	The organization shall prepare, record, and maintain necessary documents.

Ⅲ Good Manufacturing Practice (GMP)

Number	Clause Name	Requirements
GMP 2	Site Management	The organization shall establish appropriate standards for the premises of the establishment and maintain them in accordance with those standards.
GMP 3	Design, construction, layout of business site and work and product flow lines	The organization shall design, construct and maintain the factory buildings and facilities (storage area, raw material and product handling area, preparation area, packaging and storage area, etc.) of the business site both outside and inside the plant to minimize food safety risks. In addition, the equipment layout (including drainage systems and lighting) and the flows of people, materials, and operations shall be designed in accordance with their intended purposes so as to minimize food safety risks.
GMP 4	Control of hazards requiring enhanced control, cross contamination and isolation	Based on the results of the Hazard Analysis in HACCP Step 6 (Principles 1), the organization shall establish control measures for significant hazards that require particularly enhanced controls, other than CCPs, and maintain them effectively through periodic review. The organization shall prevent physical, chemical, allergens, biological contamination, and cross-contamination (including allergen cross-contact) of raw materials (including containers and packaging materials), semi-finished products, work in progress, reworked products, and finished products. The necessary control measures, including isolation, shall be established to cover all aspects of food safety, and maintained effectively through periodic review.
GMP 5	Personnel Facilities	The organization shall ensure that facilities for employees are designed and operated to minimize food safety risks, including allergens.
GMP 6	Sanitation, work clothes and health management of employees, etc.	The organization shall document and enforce appropriate hygiene standards for employees in accordance with the laws and regulations of the country in which the employees are working. This shall include hand washing methods and frequency, health check methods, work clothing and footwear rules, entry and exit from the manufacturing facility, food handling methods, and foreign material contamination control. These requirements shall be made known to employees and applied without exception to contractors and visitors.
GMP 7	Training	The organization shall ensure that all employees, including new employees, receive adequate education and training in food safety principles (including HACCP) and practices appropriate to their jobs. In addition, a system shall be established to ensure that employees receive appropriate guidance and supervision. This education and training shall enable employees to recognize their role in food safety and the significance of their efforts.

Number	Clause Name	Requirements
GMP 8	Housekeeping, cleaning, sterilization and disinfection	The organization shall maintain an appropriate level of hygiene at all times by conducting housekeeping and cleaning operations throughout all processes and phases, and disinfecting where necessary. Cleaning tools, cleaning agents and disinfectants shall be used for their intended purpose and properly stored.
GMP 11	Air and water management	The organization shall define the required quality criteria according to the application, and regularly monitor and record the air, high-pressure gas, and water (including ice and steam) used in food production in order to minimize the effect on food safety. Water not intended for use in food production, and water that has been used but is acceptable for contact with food, shall be controlled so that it is not mixed with water used exclusively for production.
GMP 12	Waste Management	The organization shall establish adequate systems for segregation, collection and disposal of waste. Waste placement and containers shall be controlled to prevent the attraction of pests and the development of harmful organisms and microorganisms. Waste flow lines shall be set up so as not to cause cross-contamination of food.
GMP 13	Pest control	The organization shall implement controls (surveys and countermeasures) to minimize the risk of insects, rodents, birds, and other pests occurring or entering the premises and facilities. If chemicals are used, handling procedures shall be established to ensure that they do not affect food products.
GMP 15	Transport	The organization shall establish a system to ensure that containers and vehicles used to transport raw materials (including packaging materials), semi-finished products, work-in-process products, recycled products, reworked products, and finished products (including fresh foods that have been finally packaged and packed), including outsourced vehicles, are fit for their intended use and are maintained, kept clean and protected from contamination, and transported within their intended temperature range.
GMP 17	Stock Management	The organization shall establish a system to use raw materials(including packaging materials), semi-finished products, work-in-process products, recycled products, reworked products and finished products in a designated order and within the defined expiry period, and shall store these materials under the proper conditions to avoid contamination and deterioration.
GMP 18	Devices and Tools	The organization shall design and select equipment and instruments to be suitable for their intended use, and shall use, maintain, and store them in a manner that minimizes food safety risks.

Number	Clause Name	Requirements
GMP 19	Maintenance	The organization shall establish a system for the planned maintenance of all equipment and instruments critical to the safety of the product. Maintenance activities shall be performed in such a way that they do not pose a food safety risk.

Annex

●Definition

	Term	Number	Definition
1.	Sector, sub-sector		Scope of conformity assessment.
2.	Food		Substance (ingredient), whether processed, semi processed or raw, which is intended for consumption, and includes drink, chewing gum and any substance which has been used in the manufacture, preparation or treatment of “food” but does not include cosmetics or tobacco or substances (ingredients) used only as drugs. (Cited from the definition of ISO 22000:2018 3.18)
3.	Food safety management system	FSM2	A system to specify policies and objectives and to achieve these objectives so that food does not harm the consumer for when the food is cooked and/or consumed in accordance with the intended use. (Referenced to ISO 9000:2015 and ISO 22000:2018)
4.	Management		Coordinated activities to direct and control an organization. Note to entry: Management can include establishing policies and objectives, and processes to achieve these objectives.
5.	Management system		Set of interrelated or interacting elements of an organization to establish policies and objectives, and processes to achieve these objectives. (Cited from the definition of ISO 22000:2018 3.25)
6.	Top management	FSM 1,2,6,12	Person or group of people who directs and controls an organization at the highest level. Note 1 to entry: Top management has the power to delegate authority and provide resources within the organization. Note 2 to entry: If the scope of the management system covers only part of an organization, then top management refers to those who direct and control that part of the organization. (Cited from the definition of ISO 22000:2018 3.41)
7.	Document	FSM9 HACCP Step12	Information and the medium on which it is contained. Example: Record, specification, procedure document, drawing, report, Standard Document Note to entry: The medium can be paper, magnetic, electronic or optical computer disc, photographic or master sample, or combination thereof. (Cited from the definition of ISO 22000:2018 3.13)

	Term	Number	Definition
8.	Allergen cross-contact	FSM 16	The unintentional incorporation of an allergenic food, or ingredient, into another food that is not intended to contain that allergenic food or ingredient. (Cited from Codex General Principles of Food Hygiene 2020: (Reference) Japan Food Hygiene Association 2021 Translation First Edition)
9.	Monitoring	FSM17 HACCP Step 8,9	Definitions related to CCP A planned observation procedure or measurement of control parameters performed to assess whether the CCP is under control. (Cited from Codex Alimentarius Commission CAC/RCP 1-1969 Annex: Hazard analysis and critical control point (HACCP) system and guideline for its application) Definitions other than CCP Determination of the status of a system, process or activity Note 1: Inspection, supervision or careful observation may be required to determine the situation. Note 2: Monitoring in food safety involves a series of planned observations or measurements to assess whether a process is operating as intended. Note 3: ISO 22000:2018 makes a distinction between validation, monitoring and verification. - Validation is applicable prior to the activity and provides information on the ability to produce the intended result. - Monitoring is applicable during the activity and provides information on the activity within a specified period of time. - Verification is applicable after the activity and provides information to confirm conformance. (Cited from ISO 22000:2018)
10.	Serious incident	FSM22	Food incident that may have an effect on food safety. Does not include incidents that do not have an effect on food safety but may have an effect on the quality.
11.	Rrecall	FSM22	Products that have been or are being sold to the end consumer and are considered unsafe are removed from the supply chain by the supplier. (Cited from the definition of GFSI Benchmarking Requirement ver. 2020.1)
12.	Withdrawal	FSM22	Removal of products from the supply chain that are considered unsafe before they are sold to the end consumer. (Cited from the definition of GFSI Benchmarking Requirement ver. 2020.1)
13.	Nonconformities	FSM24	Non-fulfilment of a requirement. (Cited from the definition of ISO 22000:2018 3.28)

	Term	Number	Definition
14.	Intended use	HACCP Step 3	Methods of use and consumption methods established at the time of planning and design for products, buildings and equipment.
15.	Flow diagram	HACCP Step 4,5	A systematic representation of the sequence of steps used in the production or manufacture of food. (Cited from Codex General Principles of Food Hygiene 2022: (Reference) Japan Food Hygiene Association 2025 Translation Revised Version)
16.	Hazard	HACCP Step 6,7	A biological, chemical, or physical agent in food with the potential to cause an adverse health effect. (Cited from Codex General Principles of Food Hygiene 2022: (Reference) Japan Food Hygiene Association 2025 Translation Revised Version)
17.	Significant hazard	HACCP Step 6	Hazard identified by a hazard analysis that, in the absence of controls, are reasonably likely to occur to an unacceptable level and whose control is essential for the intended use of the food. (Cited from Codex General Principles of Food Hygiene 2022: (Reference) Japan Food Hygiene Association 2025 Translation Revised Version)
18.	Critical control point	HACCP Step 7	A step at which a control measure or control measures, essential to control a significant hazard, is/are applied in a HACCP system. (Cited from Codex General Principles of Food Hygiene 2020: (Reference) Japan Food Hygiene Association 2021 Translation First Edition)
19.	Significant hazards that require particularly enhanced controls	GMP4	A hazard that is a significant hazard requiring “Greater Attention” among hazards, and to which specific control measures should be applied in the context of GMP.
20.	Critical limit	HACCP Step 8	A criterion, observable or measurable, relating to a control measure at a CCP which separates acceptability from unacceptability of the food. (Cited from Codex General Principles of Food Hygiene 2022: (Reference) Japan Food Hygiene Association 2025 Translation Revised Version)
21.	Validation of control measures	HACCP Step 8	Obtain evidence that the control measures or combination of control measures, if properly implemented, will control the hazards to the identified results. (Cited from Codex General Principles of Food Hygiene 2022: (Reference) Japan Food Hygiene Association 2025 Translation Revised Version)

	Term	Number	Definition
22.	Corrective action	FSM25 HACCP Step 10	The organization shall define, implement, and maintain the document of procedures for the determination and implementation of corrective actions in the event of any nonconformities arising relating to food safety. In case of deviation or violation, the organization shall identify the root cause, take measures to prevent recurrence, and review the effectiveness for the series of corrective actions.
23.	Correction	HACCP Step 10	Action to eliminate a detected nonconformity. Note 1: A correction includes the handling of potentially unsafe products and can therefore be made in conjunction with a corrective action. Note 2: A correction may be, for example, reprocessing, further processing and/or elimination of the adverse consequences of the nonconformity (such as disposal for other use or specific labelling). (Cited from the definition of ISO 22000:2018 3.9)
24.	Verification	HACCP Step 11	The application of methods, procedures, tests, and other evaluations, in addition to monitoring, to determine whether a control measure is or has been operating as intended. (Cited from Codex General Principles of Food Hygiene 2022: (Reference) Japan Food Hygiene Association 2025 Translation Revised Version)
25.	Validation of the HACCP Plan	HACCP Step 11	Ensure that the food business operator is capable of controlling the appropriate critical hazards by the following elements: identification of hazards, CCP, CL, control measures, frequency and type of CCP monitoring, remedial actions, frequency and type of verification, and type of information to be recorded. (Cited from Codex General Principles of Food Hygiene 2022: (Reference) Japan Food Hygiene Association 2025 Translation Revised Version)
26.	HACCP Plan	HACCP Step 11	Documentation or set of documents, prepared in accordance with the principles of HACCP, to ensure control of significant hazards in the food business. (Cited from Codex General Principles of Food Hygiene 2022: (Reference) Japan Food Hygiene Association 2025 Translation Revised Version)
27.	HACCP system		Develop a HACCP plan and implement procedures according to that plan. (Reference) Japan Food Hygiene Association 2021 Translation First Edition)

	Term	Number	Definition
28.	Record	FSM9 HACCP Step12	Document stating results achieved or providing evidence of activities performed. Note 1 to entry: Records can be used, for example, to formalize traceability and to provide evidence of verification, preventive action and corrective action. Note 2 to entry: Generally records need not be under revision control. (Cited from the definition in ISO 9000:2015)
29.	Raw materials and ingredients	FSM13.1, 24 GMP3、4, 15,17	Ingredients refer to those used as part of product including packaging materials and water as well.
30.	Packaging materials	FSM24 GMP15,17	Materials used for packaging food products, such as papers, plastics, wooden boxes, cardboards, PET bottles, and tin cans.
31.	Employee, Personnel	GMP6	All personnel in an organization who are involved in work related to food safety, including part-timers, contractors, and dispatched personnel.

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