■ JFS-B Standard Ver.3.0、Ver.3.1　Comparison table

JFS-B Standard Ver.3.0			Proposed revisions				
Number	Clause Name	Requirements	Number	Clause Name	Requirements	Change Status	Changes and considerations
						changed	・1.4 Structure of this Standard Document We added some further details regarding the ideas of "food safety culture" and "food fraud". ・1.6 Checklist Added a note stating that the checklist can be updated from the template.
						changed	・Added " Hazard that require particularly enhanced controls" to Annex by referencing GPFH2022.
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 who affect food safety. Management or senior management shall determine who is responsible for food safety management.	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 who affect food safety. Management or senior management shall determine who is responsible for food safety management.	No change	・"Evidence that employees are made aware of them. ", as required in JFS- B Plus and JFS-C, is not included in JFS-B.
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 systems. The organizational structure for the implementation of the food safety management system must be clearly defined and the duties must be made known to all employees. Evidence must also be maintained that employees have been made aware of them.	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 systems. 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.	No change	・"Food Safety culture", as required in JFS- B Plus and JFS-C, is not included in JFS-A. ・Only English expressions have been revised.
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 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.	No change	
FSM 6	Food Safety Policy and Goals	Management or senior management shall have a clear, concise, written food safety policy.	FSM 6	Food Safety Policy and Goals	Management or senior management shall have a clear, concise, written food safety policy.	No change	
FSM 7	Food Defense	The organization must 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 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.	No change	
FSM 9	Document and record management	The organization shall establish and implement procedures to control processes 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 9	Document and record management	The organization shall establish and implement procedures to control processes 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.	No change	
FSM 11	Procedures and Instructions	Organizations must 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 must be visible to employees。	FSM 11	Procedures and Instructions	Organizations 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。	No change	
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).	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).	No change	
FSM 13.1	Purchasing	The organization must 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 must be ensured by presenting the control methods to the subcontractor, for example, by describing the control methods in specifications and contracts.	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.	No change	

JFS-B Standard Ver.3.0			Proposed revisions				
Number	Clause Name	Requirements	Number	Clause Name	Requirements	Change Status	Changes and considerations
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 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 must be documented.	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 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.	No change	
FSM 14	Traceability	The organization must establish procedures for implementing and maintaining tracing, 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 must verify such procedures at least annually through trace testing to ensure that they are functioning effectively. And the verification results shall also be recorded.	FSM 14	Traceability	The organization shall establish procedures for implementing and maintaining tracing, 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. And the verification results shall also be recorded.	No change	
FSM 16	Allergen Management	The organization must develop and implement an allergen control plan. The plans shall include a risk assessment of allergen cross-contamination and control measures to be implemented to reduce or eliminate the risk of cross-contamination. All finished products containing or potentially contaminated with allergens must be identified in accordance with the laws and regulations of the country to which they are expected to be shipped.	FSM 16	Allergen Management	The organization shall develop and implement an allergen control plan. The plans shall include a risk assessment of allergen cross-contamination and control measures to be implemented to reduce or eliminate the risk of cross-contamination. 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.	No change	
FSM 17	Control of Measuring and Monitoring Devices	The organization shall identify measuring and monitoring devices that are parameters critical to ensure food safety. In addition, the specified equipment and devices shall be calibrated regularly. Calibration of these instruments and devices must be performed to equivalent standards, including national and international standards, or to reasonably accepted traceable methods.	FSM 17	Control of Measuring and Monitoring Devices	The organization shall identify measuring and monitoring devices that are parameters critical to ensure 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.	No change	
FSM 18	Product labeling	Organizations must label or attach information to their products that will enable a trading partner or consumer to safely handle, display, store, store, prepare, or use the product. It must also establish and implement procedures for labeling or attaching the correct information.	FSM 18	Product labeling	Organizations shall label or attach information to their products that will enable a trading partner or consumer to safely handle, display, store, store, prepare, or use the product. It shall also establish and implement procedures for labeling or attaching the correct information.	No change	
FSM 19	Analysis and Inspection	The organization shall conduct appropriate inspections where and as they affect food safety. Such inspections must be performed by a competent laboratory or analytical laboratory.	FSM 19	Analysis and Inspection	The organization shall conduct appropriate inspections where and as they affect food safety. Such inspections shall be performed by a competent laboratory or analytical laboratory.	No change	
FSM 21	ComplaintHandling	The organization must establish, implement, and maintain a management system that utilizes complaints from suppliers and consumers and their data to identify, correct, and manage omissions and deficiencies in food safety initiatives.	FSM 21	ComplaintHandling	The organization shall establish, implement, and maintain a management system that utilizes complaints from business partners and consumers and their data to identify, correct, and manage omissions and deficiencies in food safety initiatives.	No change	
FSM 22	Serious Incident Management	The organization must develop an incident response manual※, implement it in the event of an incident, and maintain it in effect at all times. This manual should also describe how to remove or recall (recall) products, if necessary. The products supplied by the organization must be tested at least once a year in accordance with the Incident Response Manual. ※This manual is designed to ensure that when a food safety issue arises, appropriate actions and controls are taken to prevent the problem from escalating.	FSM 22	Serious Incident Management	The organization shall document 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.	Changed	・Terminology Alignment with JFS-B Plus and JFS-C. incident response manual → food incident management procedure
FSM 23	Product Release	The organization shall establish and implement appropriate procedures for product release (shipment).	FSM 23	Product Release	The organization shall establish and implement appropriate procedures for product release (shipment).	No change	
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 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.	No change	
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.)	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.)	No change	

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Number	Clause Name	Requirements	Number	Clause Name	Requirements	Change Status	Changes and considerations
HACCP Step1	HACCP team assembly	A HACCP team shall be assembled with competent staff.	HACCP Step1	HACCP team assembly and identification of the scope of application	The organization shall assemble HACCP team with competent staff, and the scope of application of the HACCP system shall be identified.	changed	・"The organization" has been added as the subject. ・"the scope of application of the HACCP" was added to match GPFH2022.
HACCP Step2	Product Information Description	Product specifications shall be documented. The document shall describe all product information necessary to conduct hazard analysis. Scope of the HACCP system shall be defined per product or product group and per process line or process location.	HACCP Step2	Product Information Description	The organization shall document product specifications. The product specification shall include descriptions of the product group, all raw materials (including containers and packaging materials), and requirements for storage and logistics. It is desirable to formulate HACCP plans for each product or product group, and for each process line or process location.	changed	・"The organization" has been added as the subject. ・Modified to conform to the Codex's terminology.
HACCP Step3	Identification of Intended Use	Intended use of the product and target consumers shall be clearly described in a written document.	HACCP Step3	Identification of Intended Use	The organization shall clearly describe intended use of the product and target users (consumers) in a written document.	changed	・"The organization" has been added as the subject. ・Terminology Alignment with JFS-B Plus and JFS-C. consumers → users (consumers)
HACCP Step4	Construction of Flow Diagram	The flow diagram that covers all steps in the operation shall be constructed.	HACCP Step4	Construction of Flow Diagram	The organization shall constructe the flow diagram that covers all steps in the operation.	changed	・"The organization" has been added as the subject.
HACCP Step5	On-site Confirmation of Flow Diagram	The flow diagram shall be verified whether it correctly reflects the changeding process steps of theoperation.	HACCP Step5	On-site Confirmation of Flow Diagram	The organization shall verifie the flow diagram whether it correctly reflects the changeding process steps of the operation.	changed	・"The organization" has been added as the subject.
HACCP Step 6	(Principle 1) Hazard Analysis	Potential hazards in each process must be enumerated, the critical hazards must be identified, and all possible means to control them must be considered. Hazards shall include allergens where required.	HACCP Step 6	(Principle 1) Hazard Analysis	The organization shall enumerate Potential hazards in each process the critical hazards shall be identified, and all possible means to control them shall be considered. Hazards shall include allergens where required.	changed	・"The organization" has been added as the subject.
HACCP Step 7	(Principle 2) Critical Control Points (CCPs)	Critical Control Points (CCPs) shall be determined.	HACCP Step 7	(Principle 2) Critical Control Points (CCPs)	The organization shall determine Critical Control Points (CCPs) .	changed	・"The organization" has been added as the subject.
HACCP Step 8	(Principle 3) Establishment of Critical Limits	Critical limit(s) shall be stipulated for each CCP.	HACCP Step 8	(Principle 3) Establishment of Critical Limits	The organization shall Critical limit(s) shall stipulate for each CCP.	changed	・"The organization" has been added as the subject.
HACCP Step 9	(Principle 4) Monitoring System	Monitoring procedures shall be established for each CCP.	HACCP Step 9	(Principle 4) Monitoring System	The organization shall establishe monitoring procedures for each CCP.	changed	・"The organization" has been added as the subject.
HACCP Step 10	(Principle 5) Corrective Actions	A procedure of corrective actions (correction, and investigation and removal of root cause) shall be established for deviations from a critical limit.	HACCP Step 10	(Principle 5) Corrective Actions	The organization shall establish a procedure of corrective actions (correction, and investigation and removal of root cause) for deviations from a critical limit.	changed	・"The organization" has been added as the subject.
HACCP Step 11	(Principle 6) Establish HACCP plan validation and verification procedures	A HACCP plan must be validated prior to implementation. Verification procedures shall be established to confirm whether the defined handling (HACCP Plans) 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 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.	changed	・"The organization" has been added as the subject.
HACCP Step 12	(Principle 7) Documents and Record	Necessary documents shall be prepared and maintained.	HACCP Step 12	(Principle 7) Documents and Record	The organization shall prepare and maintain Necessary documents.	changed	・"The organization" has been added as the subject.

JFS-B Standard Ver.3.0			Proposed revisions				
Number	Clause Name	Requirements	Number	Clause Name	Requirements	Change Status	Changes and considerations
GMP 2	Site Management	The organization shall establish and maintain in accordance with appropriate standards for business premises.	GMP 2	Site Management	The organization shall establish and maintain in accordance with appropriate standards for business premises.	No change	
GMP 3	The organization shall establish and maintain in accordance with appropriate standards for business premises.	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 and the flow lines of people, goods, and work shall be designed to meet the intended purpose and minimize food safety risks.	GMP 3	The organization shall establish and maintain in accordance with appropriate standards for business premises.	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 in accordance with their intended purposes so as to minimize food safety risks.	Changed	・The wording has been aligned with B Plus.
GMP 4	Control of hazards that require enhancement, and Crosscontamination (including allergen cross-contact) and isolation	Based on the results of the Hazard Analysis in HACCP Procedures 6 (Principles 1), the organization shall determine which of the identified hazards are not controlled by the control measures in HACCP Procedures 6 and 7 and which are not effectively controlled outside of this item (GMP 4). The organization shall, based on the results of the HACCP Procedure 6 and 7 (Principles 1 and 2) Hazard Analysis, control significant hazards identified that are not controlled by the control measures in HACCP Procedures 6 and 7 and are difficult to effectively control outside of this item (GMP 4). Procedures must be established to prevent contamination and crosscontamination of raw materials (including containers and packaging materials), semi-finished products, work in process, rework, and finished products. The organization must periodically review these procedures and maintain them in effect.	GMP 4	Control of hazards that require enhancement, and Crosscontamination and isolation	Based on the results of the Hazard Analysis in HACCP Procedures 6 (Principles 1), the organization shall establish control measures for 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.	Changed	・Updated to make it easier to understand the intent of GMP4 requirements based on the contents of JFS-C and JFS-B Plus Standards..
GMP 5	Personnel Facilities	The organization shall ensure that facilities for employees are designed and operated to minimize food safety risks, including allergens.	GMP 5	Personnel Facilities	The organization shall ensure that facilities for employees are designed and operated to minimize food safety risks, including allergens.	No change	
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 must 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 must be made known to employees and applied without exception to contractors and visitors.	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.	No change	
GMP 7	Training	The organization must ensure that all employees receive adequate education and training in food safety principles (including HACCP) and practices appropriate to their jobs. In addition, a system must be established to ensure that employees receive appropriate guidance and supervision. This education and training should enable employees to recognize their role in food safety and thesignificance of their efforts.	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.	changed	・The wording has been aligned with B Plus.
GMP 8	Housekeeping, cleaning, sterilization and disinfection	The organization must maintain an appropriate level of hygiene at all times by conducting tidying and cleaning operations throughout all processes and phases, and disinfecting where necessary. And cleaning tools, cleaning agents and disinfectants must be used for their intended purpose and properly stored.	GMP 8	Housekeeping, cleaning, sterilization and disinfection	The organization shall maintain an appropriate level of hygiene at all times by conducting tidying and cleaning operations throughout all processes and phases, and disinfecting where necessary. And cleaning tools, cleaning agents and disinfectants shall be used for their intended purpose and properly stored.	No change	
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, must be controlled so that it is not mixed with water used exclusively for production.	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.	No change	
GMP 12	Waste Management	The organization shall establish adequate systems for segregation, collection and disposal of waste. Waste placement and containers must be controlled to prevent the attraction of pests and the development of harmful organisms and microorganisms. Waste flow lines must be set up so as not to cause cross-contamination of food.	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.	No change	
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 must be established to ensure that they do not affect food products.	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.	No change	
GMP 15	Transport	he 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, recycled products, reworked products, and finished products (including perishable products in their final packaging and packaging), 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 15	Transport	he 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, recycled products, reworked products, and finished products (including perishable products in their final packaging and packaging), 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	No change	
GMP 17	Stock Management	The organization shall establish a system to use raw materials and ingredients (including packaging materials), partially processed products, work in progress, reworks, 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 17	Stock Management	The organization shall establish a system to use raw materials and ingredients (including packaging materials), partially processed products, work in progress, reworks, 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.	No change	
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.	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.	No change	
GMP 19	Maintenance	The organization must establish a system for the planned maintenance of all equipment and instruments critical to the safety of the product. Maintenance activities must be performed in such a way that they do not pose a food safety risk.	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.	No change	