

# **JFS-C Standard Document**

**(Sector: CI,CII,CIII,CIV/K)**

## **[Requirements for Organizations]**

Version 3.0

### **Supplementary Requirements**

Japan Food Safety Management Association

August 23, 2021

## Foreword

On October 2, 2020, the Japan Food Safety Management Association (hereinafter referred to as JFSM) released a JFS-C standard document, version 3.0, consistent with the GFSI benchmarking requirements, version 2020.1 (Published by GFSI in June 2020, hereinafter referred to as BR 2020.1). Following this, JFSM and GFSI discussed the JFS-C standard document, version 3.0, for BR 2020.1.

During these discussions, JFSM decided to publish the JFS-C Standard Document Ver. 3.0 Supplement Requirements in order to ensure full compliance with BR 2020.1.

Please note the following points regarding the publication of supplementary requirements.

- I. The JFS-C standard document Ver. 3.0, released on October 2, 2020, has been maintained and valid.
- II. "1. Introduction" in JFS-C Standard Document Ver. 3.0 shall be replaced by "1. Introduction" in the Supplementary Requirements .
- III. FSM 19.1, GMP 2, GMP 11 and GMP 19 in "2. Specific requirements (standards)" of JFS-C Standard Document Ver. 3.0 shall be replaced by FSM 19.1, GMP 2, GMP 11 and GMP 19 in "2. Specific requirements (standards)" of the Supplementary Requirements .

## 1. Introduction

### 1.1 JFS-C Standard Document

The JFS-C Standard Document (hereinafter referred to as “this Standard Document”) is a standard document developed by the Japan Food Safety Management Association (JFSM) and is intended to assist organizations to establish, operate and improve its management systems for manufacturing safe food products. In addition, this Standard Document can also be utilized to have the system of the organization (\*1) evaluated by external agencies including Certification Bodies. This Standard Document is utilized by organizations that endeavor to realize a food safety management system applicable worldwide.

(\*1) “Organization” refers to a business entity, group or individual to whom the requirements of this Standard Document apply.

### 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)”. (See JFS Standard Document sector list on page 6)

\*Pet food is included in the following food manufacturing sector (C).

#### Food manufacturing sector (C)

- 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

#### Manufacturing sector of chemical products (including biochemical products) (K)

- K: Manufacture of chemical products (including biochemical products)  
(Manufacture of additives, vitamins, minerals, cultures, flavors, enzymes, processing aids, etc.)  
In addition, chemical products here means a chemical product (including a biochemical product) related to food.

### 1.3 Structure of this Standard Document

This Standard Document consists of three elements, namely, Food Safety Management Systems (FSM), Hazard Analysis and Critical Control Point (HACCP), and Good Manufacturing Practice (GMP). This Standard Document only specifies common requirements for the manufacturing sector, and does not cover individual hygiene requirements for individual product. 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 (\*2), specific code of conduct), in addition to the requirements stipulated in this Standard Document.

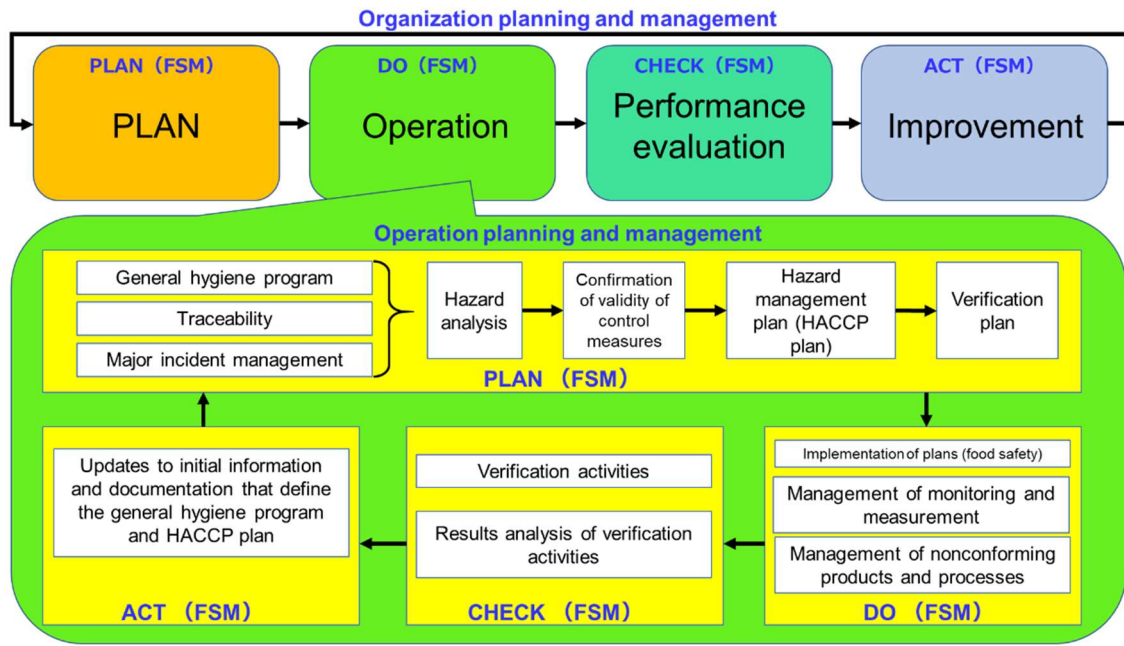
This Standard Document is consistent with the benchmark requirement version 2020.1 (\*3 hereafter, BR 2020.1) published by GFSI in June 2020. On the other hand, since BR 2020.1 adopts ISO22000:2018 (\*4) in its scope structure and numbering structure, this Standard Document has a structure consistent with both the scope structure and numbering structure.

In addition, this Standard Document uses a process approach that incorporates the plan-do-check-act (PDCA) cycle of ISO22000:2018 and a risk-based approach as a benchmark. This Standard Document establishes and implements a food safety management system to ensure the provision of safe food and services while meeting each applicable requirement and adopts a process approach for improving its effectiveness.

The process approach indicates that each process used for providing food and services is regarded as a system and is managed as such. In the process approach, the purpose of each process is clarified and managed in consideration of process interactions to aid the organization to effectively and efficiently achieve the intended results.

Risk (\*5) in this Standard Document refers to all the factors that may hinder the achievement of the organization's food safety objectives and targets. Risk-based thinking involves "focusing on what factors may compromise the achievement of goals and objectives, identifying those factors, clarifying their effects, and considering necessary measures." By establishing a hypothesis based on risk, executing it, and performing verification based on the facts that are obtained, it becomes possible to aim to improve the accuracy of achieving the objectives and goals of the organization.

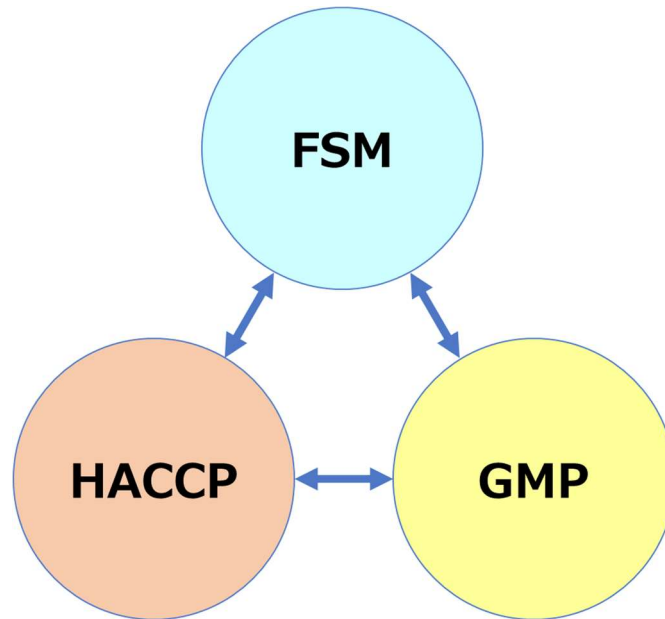
As shown in Figure 1, in this Standard Document the process approach adopts the concept of a plan-do-check-act (PDCA) cycle at two levels. The first level involves the FSM framework. The second level is targeted at the Do process within the food safety management system. For this reason, communication between the two levels is extremely important.



PLAN (FSM)		DO (FSM)	
FSM 1	Top Management Responsibility	FSM 7	Food Defense
FSM 2	Top Management Commitment and Food Safety Culture	FSM 8	Food Fraud Prevention
FSM 4	Compliance with food safety laws	FSM 11	Procedures and Instructions
FSM 5	Food Safety Management System and General Requirements	FSM 14	Traceability
FSM 6	Food Safety Policy and Goals	FSM 15	Product development
FSM 9.1	Documentation procedures	FSM 16	Allergen Management
FSM 9.2	Control and storage of documented information	FSM 17	Control of Measuring and Monitoring Devices
FSM 10	Specification Control of Purchased or Provided Items and Services	FSM 19.1	Analysis and Testing
FSM 12	Resource Management	FSM 19.2	Environmental Monitoring for Food Manufacturing
FSM 13.1	Purchasing	FSM 22	Serious Incident Management
FSM 13.2	Supplier Performance	FSM 23	Product Release
FSM 13.3	Outsourcing	FSM 24	Identification of nonconformities and control of nonconforming products
FSM 18.1	Product labeling (B-to-C products)	<b>CHECK (FSM) Performance evaluation</b>	
FSM 18.2	Product labeling (B-to-B products, work in progress, semi-finished products)	FSM 3	Management Review
		FSM 20	Internal Audit
		FSM 21	Complaint Handling
		<b>ACT (FSM) Improvement</b>	
		FSM 25	Corrective Action
		FSM 26	Utilization of Kaizen suggestions from personnel

Figure 1 Conceptual diagrams of two PDCA cycles in the JFS-C Standard Document Food Safety Management System

At the beginning of this chapter, it was noted that this Standard Document consists of three elements: Food Safety Management Systems (FSM), Hazard Analysis and Critical Control Point (HACCP), and Good Manufacturing Practice (GMP). Instead of working independently, each of these elements influences the other. Each element has an organic function within this relationship that spirals up while interlocking. Figure 2 shows a conceptual diagram of the three elements. An understanding of this conceptual diagram will be effective for organizations that use this Standard Document for building and operating a food safety management system.



**Figure 2 Conceptual diagrams of the organic functions of the three elements (FSM, HACCP, GMP)**

JFSM also prepares guidelines on the requirements of the Standard Document and recommends that organizations refer to them.

(\*2) Codex Alimentarius Commission

“GENERAL PRINCIPLES OF FOOD HYGIENE” CXC 1-1969, Rev. 2020

(\*3) GFSI “The GFSI Benchmarking Requirements version 2020.1”

(\*4) The International Organization for Standardization

“Food safety management systems – Requirements for any organization in the food chain”

ISO22000 : 2018

(\*5) Unlike the risk defined in ISO22000:2018 (ISO22000:2018 3.39), the term risk is used in the JFS-C Standard Document as something limited more to food safety.

#### 1.4 Exclusion from Application of Requirements

All the requirements in this Standard Document shall be applied in principle. However, in case any of the requirements in this Standard Document is not able to apply for reasons arising from the business scale, business form and so on of an organization, the organization shall provide a document which indicates proof of non-applicability with explanations demonstrating the proper maintenance of food safety management system.

(Reference) Sectors are as shown in the table below:

#### List of JFS Standard Document Sectors

The following sectors apply to this JFS (Food Safety Management) Standard Document.

Code	Sector/Subsector	Code	Sector/Subsector
AI	Farming of Animals for Meat/ Milk/ Eggs/ Honey	FI	Retail / Wholesale
All	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		Hygienic Design of Food Buildings and
CI	Processing of perishable animal products	JI	Processing Equipment (for building constructors and equipment manufacturers)
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) (Manufacture of additives, vitamins, minerals, cultures, flavors, enzymes, processing aids, etc.)
D	Production of feed		
E	Catering		

Reference: The GFSI Benchmarking Requirements version 2020.1 PART I

## 2. Specific Requirements (Standard Document)

### 2.1 Food safety management systems (FSM)

Number	Clause Name	Requirements
FSM 19.1	Analysis and Testing	<p>The organization shall establish, implement, and maintain procedures to ensure the analysis of raw materials, semi-finished products, finished products, manufacturing environments, etc. that affect food safety.</p> <p>The analysis and testing shall be conducted by a competent analysis institution or testing laboratory institution using appropriate sampling and analytical / testing methods.</p> <p>The testing that has a significant effect on food safety shall be conducted in accordance with the applicable requirements of ISO/IEC 17025.</p>

### 2.3 Good Manufacturing Practice (GMP)

Number	Clause Name	Requirements
GMP 2	Factory premise environment	The organization shall establish and maintain appropriate standards for the grounds of their workplaces to prevent pollution and produce safe products.
GMP 11	Air and water management	<p>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.</p> <p>If water not intended for use in food production and water that has been used and is still acceptable in contact with food is applied to food production, it shall be controlled to prevent it from being contaminated with water for food production.</p>
GMP 19	Maintenance	<p>A system of planned maintenance covering all items of equipment which are critical to product safety shall be established.</p> <p>Maintenance activities shall not represent food safety risks.</p>



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