October 2, 2020

Overview of the revision of the JFS-C Standard Document from Version 2.3 to Version 3.0

Japan Food Safety Management Association

I. Purpose of revision

As the JFS-C Standard conforms to international standards, the Standard Document has been revised in accordance with the revisions of the GFSI Benchmarking Requirements in order to maintain the recognition of the GFSI.

II. Revision policy

The JFS-C Standard Document (hereinafter, this Standard) has been revised from Version 2.3 to Version 3.0 in line with the new and reinforced requirements of the Benchmarking Requirements Version 2020.1 (hereinafter, BR2020.1) published by GFSI in June 2020.

As BR2020.1 has adopted a scope structure in line with ISO 22000 and there has been a change to refer to the latest food hygiene guidelines of the Codex Alimentarius Committee, this Standard also conforms to these changes.

As a result, the sector codes have been changed from EI/EII/EIII/EIV to CI/CII/CIII/CIV and from L to K. The requirements of CI, CII, CIII, CIV and K are all the same.

III. Overview of revision of the JFS-C Standard (Sectors C and K)

1. 1. New requirements
   1) Food safety culture

   In FSM 2, this Standard requires that a food safety culture element be included in the commitment of top management in line with the addition of a food safety culture element in BR2020.1. This Standard also requires top management to respond to food safety Kaizen suggestions as required in FSM 26 as an element of this commitment.

   2) Verification of traceability

   In FSM 14, organizations are required to perform trace testing at least once a year based on documented traceability procedures, and to verify

that the procedures are working effectively.

3) Food safety in product development

In FSM 15, organizations are required to establish product design and development procedures, and to include reviews in the procedures to ensure food safety.

4) Providing product information without labeling

In FSM 18.2, organizations are required to define and implement procedures to provide information so that customers or consumers can be informed about product safety, even if the information is not labeled on or attached to the product.

5) Patrol and Inspection of the site

In GMP 10, organizations are required to establish a patrol plan and regularly inspect the environment, facilities, and process design (people, things, work flow lines) of the entire site.

2. Strengthening requirements

1) Control and storage of documented information

In FSM 9.2, in the absence of customer or legal requirements, organizations are required to store documented information for a period exceeding the shelf life of the food.

2) Analysis and Inspection

In FSM 19.1, any inspections conducted by an organization that have a significant effect on food safety are required to be conducted in accordance with ISO/IEC 17025.

3) Layout and flow analysis

In GMP 3, organizations are required to design, construct and maintain the facilities of the business site both inside and outside the facility to minimize food safety risks, and also to analyze and minimize food safety risks in the equipment layout and the flow lines of people, goods, and work.

4) Control of cross-contamination

In GMP 4, organizations are required to establish appropriate procedures from the perspective of the manufacturing environment to

control all hazards other than the HACCP critical control points (CCPs) to prevent the contamination of raw materials and products by these hazards and cross-contamination.

5) Regular training of personnel

In GMP 7, organizations are required to provide training related to food safety to all personnel, and to create a system to improve comprehension by repeating the training as necessary after evaluating competence.

6) Verification of cleaning effectiveness

In GMP 8, organizations are required to implement and maintain documented organization, cleaning, sterilization and disinfection procedures, and to verify the effectiveness of the procedures.

7) Management of water used for non-manufacturing purposes

In GMP 11, organizations are required to regularly monitor the air, high-pressure gas, and water used in food production, and manage any water that is unsuitable for food production to prevent it from contaminating the water used for production.

8) Pest control

In GMP 13, organizations are required to establish procedures to prevent, control and eliminate the risk of pest outbreaks in the workplace.

9) Maintenance

In GMP 19, organizations are required to establish a system of maintenance covering all factory facilities and equipment that are critical to product safety.