

## Overview of the JFS-C Standard Document Version 3.0 Supplementary requirements

Japan Food Safety Management Association

### I. Purpose of Publication

On October 2, 2020, the Japan Food Safety Management Association (hereinafter referred to as JFSM) published JFS-C Standard Document Ver. 3.0, which is aligned with GFSI Benchmarking Requirements Version 2020.1 (published by GFSI in June 2020, hereinafter referred to as BR 2020.1). Following this, JFSM and GFSI have been discussing the conformity of the JFS-C standard document Ver. 3.0 to BR 2020.1.

In the course of this discussion, JFSM decided to publish the JFS-C standard document Ver. 3.0 supplementary requirements in order to strictly conform to BR 2020.1.

### II. Summary of Supplementary requirements

The purpose of the change and the content of the change in the announcement of the supplementary requirements are as follows.

Number Clause Name	1.3 Structure of this Standard Document
Purpose of change	To cite the latest CODEX.
Details of change	<p><b>Current)</b> “Annex of General Principles of Food Hygiene Code of Practices” by the Codex Alimentarius Commission(*2) *2 “RECOMMENDED INTERNATIONAL CODE OF PRACTICE GENERAL PRINCIPLES OF FOOD HYGIENE” CAC/RCP 1-1969, Rev.4(2003)</p> <p><b>New )</b> “General Principles of Food Hygiene” by the Codex Alimentarius Commission (*2) (*2 General Principles of Food Hygiene CXC 1-1969, Rev. 2020)</p> <p>⇒<b>The standard document (1.3 Structure of this Standard Document) is changed as above.</b></p>

Number Clause Name	FSM 19.1 Analysis and Testing
Purpose of change	To quote ISO/IEC 17025 correctly and make it a more accurate requirement.
Details of change	<p><b>Current)</b> Analysis and Inspection</p> <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 inspection shall be conducted by a competent inspection department or analysis institution using appropriate sampling and analytical methods.</p> <p>Inspections that have a significant effect on food safety shall be conducted in accordance with the applicable requirements of ISO/IEC 17025.</p>

	<p><b>New)</b> Analysis and <u>Testing</u></p> <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 <u>analysis and testing</u> shall be conducted by a competent analysis institution or testing laboratory institution using appropriate sampling and <u>analytical / testing</u> methods.</p> <p>The <u>testing</u> that has a significant effect on food safety shall be conducted in accordance with the applicable requirements of ISO/IEC 17025.</p> <p>⇒ <b>Change the requirements of the standard document as shown in the underlined part.</b></p>
--	---

Number Clause Name	GMP 2 Site Management
Purpose of change	To change to more accurate English.
Details of change	<p><b>Current)</b> Site Management</p> <p><b>New)</b> Factory premise environment</p> <p>⇒<b>Since the terminology was not appropriate, the terminology shall be changed as above only for English standard documents.</b></p>

Number Clause Name	GMP 11 Air and water management
Purpose of change	To clarify the handling of water that is not intended to be used for food production.
Details of change	<p><b>Current)</b> 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 that has been used but is acceptable in contact with food is applied to food production, it shall be controlled to prevent it from being contaminated with dedicated production water.</p> <p><b>New)</b> 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 <u>water not intended for use in food production and</u> water that has been used <u>and still</u> acceptable in contact with food are applied to food production, it shall be controlled to prevent it from being contaminated with <u>water for food production</u> .</p> <p>⇒<b>Add the underlined parts to the requirements of the standard document.</b></p>

Number Clause Name	GMP 19 Maintenance
Purpose of change	To clarify that maintenance activities do not represent a food safety risk.
Details of change	<p><b>Current)</b> A system of planned maintenance covering all items of equipment which are critical to product safety shall be established.</p> <p><b>New)</b> A system of planned maintenance covering all items of equipment which are critical to product safety shall be established.  <u><b>Maintenance activities shall not represent food safety risks.</b></u></p> <p>⇒Add the underlined parts to the requirements of the standard document.</p>