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

JFS-A Standard Ver.3.0			JFS-A Standard Ver.3.1				
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-A.
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 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 9	Rrecord 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.	FSM 9	Rrecord management	The organization shall keep and appropriately retain the records identified as necessary to demonstrate the implementation of food safety management.	No change	•Only English expressions have been revised.
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	Purchasing	The organization shall establish and implement acceptance procedures to ensure that all externally procured raw materials, materials, and services that affect food safety comply with the organization's requirements.	FSM 13	Purchasing	The organization shall establish and implement acceptance procedures to ensure that all externally procured raw materials, materials, and services that affect food safety comply with the organization's requirements.	No change	
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.	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.	No change	
FSM 17	Control of Measuring and Monitoring Devices	The organization shall manage to ensure that the devices and equipment it measures and monitors to ensure food safety remain reliable at all times.	FSM 17	Control of Measuring and Monitoring Devices	The organization shall manage to ensure that the devices and equipment it measures and monitors to ensure food safety remain reliable at all times.	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	Formation of HACCP team	A HACCP team shall be assembled with competent staff.	HACCP Step1	HACCP team assembly	The organization shall assemble HACCP team with competent staff.	Changed	・"The organization" has been added as the subject.
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.	Changed	・"The organization" has been added as the subject.
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、7	(Principle 1 and 2) Establishment of methods for analyzing hazards and controlling critical hazards	In the process from the purchase of raw materials to shipment, the company must analyze itself or identify, by appropriate means, important hazard factors that may cause health hazards and determine how to control them (where and what to implement). Microorganisms, chemicals (including allergens), and hard foreign matter must be considered as hazard factors.	HACCP Step 6、7	(Principle 1 and 2) Establishment of methods for analyzing hazards and controlling critical hazards	The organization shall analyze, or otherwise appropriately identify, significant hazards that may cause harm to human health within all processes from the purchase of raw materials to product shipment, and shall determine, as necessary, the procedures or steps (Critical Control Points (CCPs)) at which these hazards are to be controlled. Microorganisms, chemicals, allergens, and hard foreign materials shall be considered as hazards.	Changed	・"The organization" has been added as the subject. ・Revised to clearer terminology.
HACCP、Step8、9	(Principle 3 and 4) Establishment of control criteria and monitoring methods	Validated criteria (referred to as control criteria or tolerance limits) to determine whether critical hazard factors are being controlled must be established and implemented. The company shall establish and implement a method for monitoring whether the control is being carried out in accordance with these criteria.	HACCP、Step8、9	(Principle 3 and 4) Establishment of control criteria and monitoring methods	The organization shall establish validated standards (control limits or tolerance limits) for procedures or process steps (Critical Control Points (CCPs)) that control significant hazards, and shall determine and implement methods for monitoring whether control is being carred in accordance with these standards.	Changed	・"The organization" has been added as the subject. ・Revised to clearer terminology.
HACCP Step10	(Principle 5) Establishment of corrective actions (improvement measures)	When there is a deviation from the control criteria (or tolerance limits), what action is to be taken (corrective action (correction, pursuit of the cause of the occurrence, and removal of the cause, also known as remedial action)) must be determined. (Corrective action (correction, investigation of the cause of the occurrence, and removal of the cause, also called improvement measures)) must be determined.	HACCP Step10	(Principle 5) Establishment of corrective actions (improvement measures)	The organization shall establish a procedure of corrective actions (correction, investigation and elimination removal of root cause) for deviations from a critical limit.	Changed	・"The organization" has been added as the subject.
HACCP Step11	(Principle 6) Setup of verification procedures	In addition to the "monitoring methods" specified in steps 8 and 9, a procedure must be established and implemented to verify that critical risk factors are being controlled. Whenever there is a change in the manufacturing process, raw materials, raw material ratio, or personnel, it must be verified that the method of controlling critical risk factors is properly set up, and if necessary, the method of control must be modified.	HACCP Step11	(Principle 6) Setup of verification procedures	In addition to the "monitoring methods" specified in Procedures 8 and 9, the organization shall establish and implement procedures or process steps for controlling significant hazards (critical control points (CCPs)). Furthermore, when any changes occur in the manufacturing process, raw materials, the proportinos of raw materials, or personnel, the organization shall verify that the procedures or process steps for controlling significant hazards (critical control points (CCPs)) remain appropriate, and shall revise the control methods as necessary.	Changed	・"The organization" has been added as the subject. ・Revised to clearer terminology.
HACCP Step12	(Principle 7) Record keeping	Records (including a logbook) of the implementation of control of critical hazards, implementation of corrective actions (remedial actions), and implementation and correction of verifications must be taken and retained for a certain period of time.	HACCP Step12	(Principle 7) Record keeping	The organization shall record and retain, for a specified period, the implementation of activities related to the control of significant hazards, the execution of corrective actions (improvement actions), and the performance of verification and revisions, including logs.	Changed	・"The organization" has been added as the subject.
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 and 7 (Principles 1 and 2), 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 and 7 (Principles 1 and 2), 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	

JFS-A Standard Ver.3.0			JFS-A Standard Ver.3.1				
Number	Clause Name	Requirements	Number	Clause Name	Requirements	Change Status	Changes and considerations
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 products, 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	・The wording has been aligned with B Plus.
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	・The wording has been aligned with B Plus (Japanese only).