

For Food Businesses Operators (FBOs) in Thailand

# Practical Food Safety Management Seminar

Introducing JFS Standards and Practical Approaches for Food Businesses

**FREE OF CHARGE  
ON-SITE & ONLINE**



**Date**  
18 August 2026  
(Tuesday)



**Time**  
13:00–16:00  
(Registration opens at 12:30)



**Venue**  
Grand Palazzo  
San Leo Room, 4th Floor  
107 Ratchadaphisek Rd., Din Daeng, Bangkok 10400 Thailand  
<https://maps.app.goo.gl/9y3Xwp5MenFAPupFA>



**Language**  
Thai  
(with interpretation for presentations in other languages)

## Why Attend?



### Learn about JFS Standards

Understand the features and benefits of JFS Standards and how they can support your business growth.



### Strengthen Food Safety Management

Gain practical knowledge on Food Safety Culture, Food Defense, and Food Fraud Prevention.



### Explore Support Programs

Learn about financial support schemes for companies pursuing JFS Standards.



### Connect with Experts

Meet specialists from JFSM and ICC and discuss certification opportunities.

## Who Should Attend?

- ✓ Food Business Operators (FBOs)
- ✓ Companies interested in HACCP-based systems and certification
- ✓ Quality assurance, food safety, and production professionals

- ✓ Businesses targeting export to Japan and global markets
- ✓ Individuals wishing to deepen food safety knowledge

**ON-SITE** REGISTRATION  
(Capacity: 50)



**ONLINE** REGISTRATION  
(Capacity: 500)

Registration Deadline: 13 August 2026

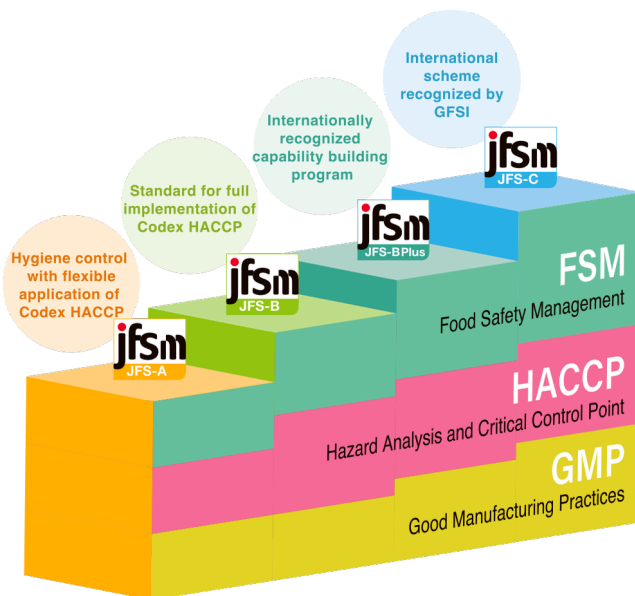
Registration will close when full.

# Seminar Program

Program details may be subject to change.

Program	Speaker
<b>Introduction to the Features and Benefits of JFS Standards</b> <ul style="list-style-type: none"> <li>• Overview of JFSM, International Food Safety Management, JFS Standards, and applications in Thailand</li> <li>• Financial support schemes for companies pursuing JFS Standards</li> </ul>	
<b>Food Safety Culture, Food Defense, and Food Fraud Prevention</b> <b>– Practical Approaches for Food Businesses</b> <ul style="list-style-type: none"> <li>• Global trends and increasing importance of these topics</li> <li>• Relationship with JFS Standards</li> <li>• Introduction of JFSM's Thai-language handbooks</li> </ul>	
<b>JFS Certification Process and Audit Perspectives</b> <ul style="list-style-type: none"> <li>• Overview of Certification process</li> <li>• Required preparation and expected timeline</li> <li>• Key audit points and practical advice</li> </ul>	
<b>Networking Session</b>	 

## ABOUT JFS STANDARDS



### Step-by-Step Approach

A simple structure based on GMP, HACCP, and FSM, allowing businesses to progress from basic hygiene toward internationally recognized certification (GFSI).



### Practical & Easy to Apply

Designed to be clear, easy to implement on-site, and suitable for real food business operations.



### Japanese Practices for Stronger Food Safety Culture

Incorporates Japanese approaches such as 5S and Kaizen, helping organizations strengthen food safety culture and build customer trust.



### Supports Export Growth

Helps prepare for business opportunities in Japan and global markets

## Contact Information

### ▶ Seminar Information

Japan Food Safety Management Association (JFSM)

 [info@jfsm.or.jp](mailto:info@jfsm.or.jp)  <https://www.jfsm.or.jp/eng/>

 <https://www.facebook.com/JFS.Standards/>

### ▶ JFS Standards & Certification

International Certification & Compliance Co., Ltd.

 02-278-5899  [info@icccert.com](mailto:info@icccert.com)

 [www.icccert.com](http://www.icccert.com)  <https://www.facebook.com/ICCAudit/>