

HACCP implementation in Japan



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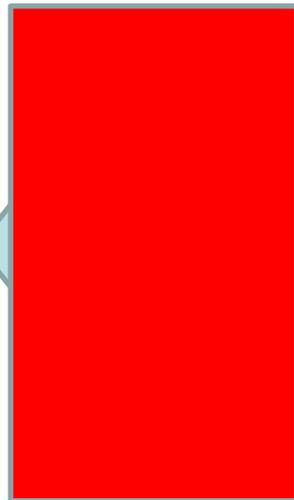
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Based on slides from the

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The First real exposure to HACCP



Approvals for Comprehensive Hygiene-controlled manufacturing process

- In 1995, the GHP and HACCP based approval system which called “Approvals for Comprehensive Hygiene-Controlled Manufacturing Process” (CHCMP) was **created at the** amendment of the Food Sanitation Act. -According to an operating company’s voluntary applications, Minister of Health, Labour and Welfare examines and approves each establishment by each food category.
- In the system, manufacturers or processors establish manufacturing or processing methods of the target foods and hygiene-control procedures, based on the **GHP & HACCP system**, and the Minister confirms whether these established methods comply with the approval criteria. The manufacturing or processing methods approved under the system are considered to meet the standards for processing under Article 11 Paragraph 1 of the Act.
 - Therefore, the system enables the application of a wide variety of methods to food production without following the uniform standards, if safety is ensured at the individual manufacturing processes. This was considered as a “**deregulation**”.

Scope of the **Food Categories** for the Approval System (Article 13, Food Sanitation Act)

May 1996	Milk(cow milk, goat milk, skim milk, enriched milk) Daily products (cream, Ice cream, unsweet condensed milk, unsweet condensed skim milk, yogurt, lactic acid drink and other daily drink)
March 1997	Processed meat products (ham, sausage, roast beef, etc.) Retort pouched and canned foods
November 1997	Fish Paste (Surimi) Products

Approvals for Comprehensive Hygiene-controlled manufacturing process

In June 2000, an HACCP approved daily establishment caused a food-poisoning involved 13,420 cases. It is one of the largest food-poisoning incidents in Japan.

*The etiological agent of the outbreak was Staphylococcus enterotoxin Type A.

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Revisions of the approval system in 2003

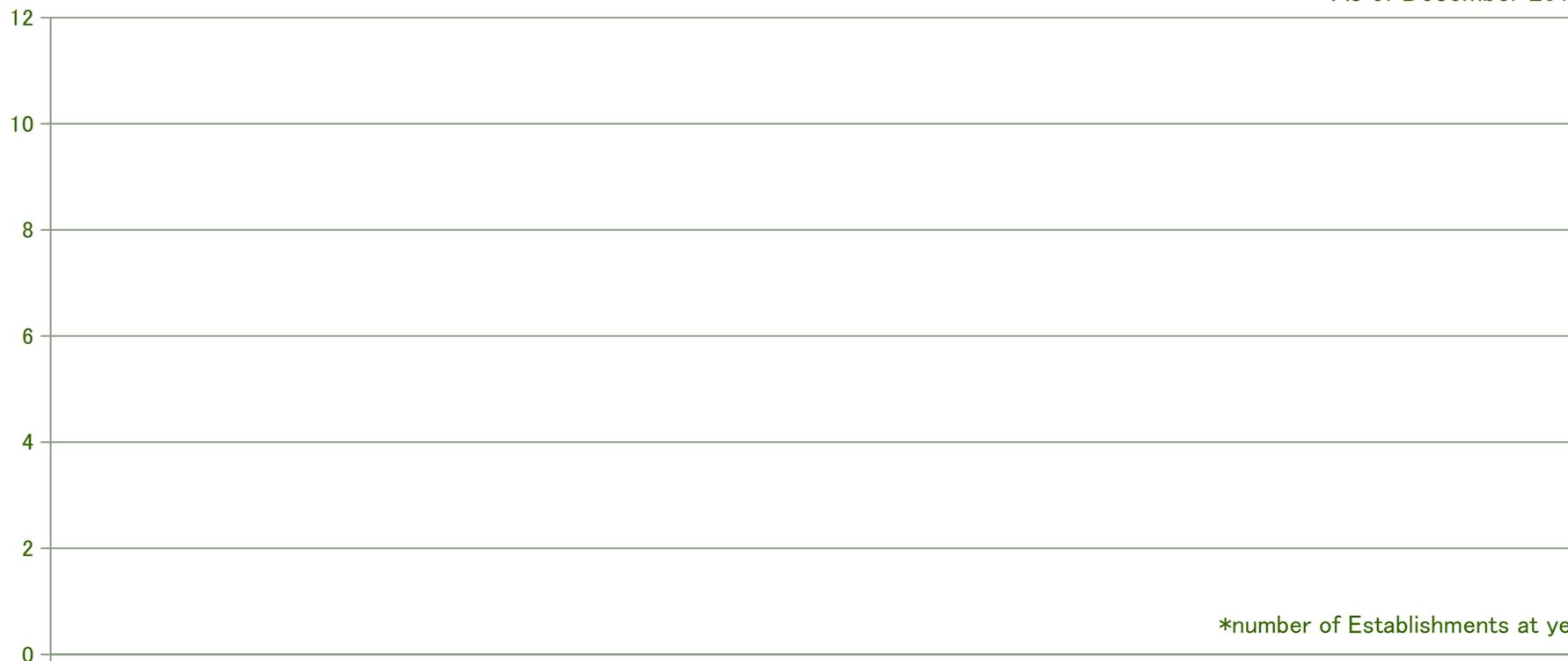
- Introduction of Update of the Approval (Term-of-validity:3years)
- Restoration of requirement of a food Hygiene supervisors in place
- Moreover, the enforcement procedures of the Approvals for Comprehensive Hygiene-controlled manufacturing process is revised.
 - Require a submission of a copy of the original plan of the establishment and equipment
 - Emergency action plan to correspondence to sudden accidents, e.g. by a power failure.

Approvals for Comprehensive Hygiene-controlled manufacturing process

	milk	Daily products	Meat products	Fish paste Products	Retort pouched and canned foods	Soft drinks	total
Number of Establishments	152	157	64	21	20	116	530

*As of December 2013

Numbers of Establishments



*number of Establishments at year-end

year



Other domestic HACCP Attestation systems

1 The attestation system of export food

Authorized and supervised the establishments which are performing HACCP by the Ministry of Health, Labour and Welfare, prefectures and organizations to respond to requests of export countries

MHLW and all-prefectures certified 130 establishments
The Fishery organization certified 177 seafood establishments
(As of Jan. 2013)

e.g.: meat and fish products for EU and the United States

2 Attestation by Prefectures

Prefectures have the original approval systems for food hygiene control in the view of HACCP for local food business operators.

90 local governments have original approval systems
*Research by the MHLW

3 Attestation by a private enterprise

The standard for securing the safety of the food attested by International Standardization Organization (ISO) or other economic organizations. There are several standards exist such as FSSC22000 and SQF2000 grade.

The number of ISO22000 acquisition in Japan 763 organizations
(September 2012)
*Japan Accreditation Board

HACCP promotion (by MHLW)

-Technical assistance for manufactures

Outcomes of research projects are available at the MHLW website

- Information on Hazards (growth temperature, heat kinetics, etc)
- Standard models for HACCP

-Support for education

- Seminar for local government staffs who provide guidance to local food manufactures/operators
- Send MHLW officials as a Lecturers at open-seminars in food industry organizations, e.g. daily, meat

-Instruction of before and after introduction of HACCP

- Technical advice by inspectors in the MHLW regional offices and local governments (prefectures, large cities)
- After introduction of the HACCP by the FBOs, provide guidance and perform verification activities by inspectors

Risk Communication

- As one of risk communication activities, consumers visit food establishments implementing HACCP and exchanges opinions with FBOs.

Why is the promotion of HACCP required in JAPAN now?

Background

HACCP is an international standard

- HACCP becomes a status as an international standard for food safety control system.
- It is becoming indispensable for international food trade to implement HACCP since HACCP is a requirement for export in many countries.

Japan's situation

Coverage of HACCP is still low

- The number of Comprehensive Hygiene-controlled manufacturing process system has been decreasing.
- Only 27% of small food businesses implement HACCP

The necessity of diffusing HACCP further

- By the revision of a HACCP Support Act, step-wise approach for introduction of HACCP becomes easier from now.
- In order to advance the Japan's revival strategy, in which the export promotion of food is one of pillars, the diffusion of HACCP among FBOs is important.

Current situation of HACCP in food manufacturing industries (Ref. MAFF JAPAN)

-The coverage of HACCP in large food businesses (annual sales more than 5 Billion JPY) is over **80%** of all food manufactures, however only **27%** in small and medium size businesses.

- The target value for small and medium size business set in in two years ago was **50%**.

The main factors of the low HACCP implementation rate were considered as follows;

- 1) For slackening in economical growth in world business, many manufactures reduce investment in new plants and equipment.
- 2) Need trained employees who play a leadership role for introducing, implementing, maintaining, and reviewing HACCP system.

Effectiveness by introducing HACCP

- 1) Improvement in
 - quality and safety
 - employee's consciousness
 - credibility and image of a company
- 2) Advantage to get into export markets

Challenges in introducing HACCP

- 1) A large amount of fund is required for maintenance of establishments.
- 2) The employment cost after the introduction of HACCP is large.
- 3) Not much time for employee training.
- 4) Limited numbers or lack of trainers.

	TOTAL	Small-medium Manufactures (¥0.1-5billion)	Manufactures	
			(¥5-10billion)	(over ¥10 billion)
FY2006	15%	16%	68%	73%
FY2010	19%	22%	77%	73%
FY2011	24%	27%	67%	76%
FY2012	24%	27%	80%	84%

Reference: MAFF research on 2006, 2010-2012



Midterm Conclusions by the HACCP Discussion Committee, 2013

Food Sanitation Act

Issues of previous measures

The viewpoint of gradual introduction of a HACCP was missing, To much focus on the approvals under the Comprehensive Hygiene–Controlled Manufacturing process.

- 1) Manufacturers aim only for the minister's approval
- 2) Lose the original purpose of HACCP, which is to improve food safety.
- 3) Guidance/advice from inspectors focus on maintenance and hygiene in establishments, not on control measures & CCP.
- 4) It was not recognized that introduction of HACCP contribute to the improvement of compliance to general hygiene practice..
- 5) HACCP is recognized as “difficult to implement “and “Too sophisticate” for small business operators. They believe a large fund is needed to fix and/or renew the establishments before HACCP, which are totally misunderstanding,

Solutions

–Establish the HACCP type standard

HACCP type standard, which is based on the Codex HACCP Guidelines, should be introduced in the national Guidelines on the management and operation standard what food business operators should carry out. This amendment allows FBOs to select either the original GHP only control measures or GHP +HACCP type control system. Similar amendments should be introduced in the Abattoir Act and the Poultry processing Act.

–Scope of food categories

All Foods

–Considered as the candidate for a financial support through the HACCP Support Act.

The maintenance of establishments and an organization within the establishment for the HACCP introduction based on a standard are add as the objects of the financial support through the HACCP Support Act.

Midterm Conclusions by the HACCP Discussion Committee, 2013

Supports for the introduction of HACCP

Issues of previous measure

Insufficient, tailor-made supports which contribute to the introduction. It is required;

- 1) Guidance should not emphasize too much on documentation and GHP failures, e.g. maintenance of establishments.
- 2) Enhance personnel training for advisers/consultants who can advise each establishment to introduce HACCP in accordance with the real, individual situations.
- 3) Need more supports from industry organizations to distribute ideas of HACCP
- 4) Need to achieve better understanding and recognition among consumers.

Possible Solutions

- Supports for HACCP implementation
To support trainings;
- 1) Develop training materials
 - 2) Organize seminars
 - 3) Provide training to teach the benefits, advantages, and objectives of HACCP, and provide suitable advice for each establishment.

Advantages of Implementation of HACCP

Issues of previous measures

FBOs don't recognize the advantages by HACCP introduction? To overcome, it is required;

- 1) Improve FBO' awareness and provide them education
- 2) Develop a FBO' s better understanding of many advantages of HACCP, namely improve food safety control of food processing.
- 3) Develop mechanisms for consumers to identify which FBOs implement HACCP system, such as through labelling.

Possible Solutions

- Diffuse what is HACCP for.
Make FBO understand advantages of HACCP, e.g. improvement of food safety.
- Encourage the authorization of establishments for export
quick authorization by introducing HACCP
- Release the names of HACCP implementing establishments, and develop HACCP mark

Schedule

Revision of the Ordinance for the Enforcement of the Abattoir Act & the Poultry Processing Act (April 2014)

Revision of the Guidelines for Management and Operation Standard (May 2014)

Preparation for HACCP spread

- Generate and offer various data and documents
- Implement briefing sessions or study sessions

Revision of the Ordinance by Local governments Management and Operation Standard

it on

Benefits of HACCP

Interview results from FBOs

- After the Hazard Analysis, the weak points of GHP were identified
- Improve employee's consciousness toward food safety
- HACCP plan provides common terminology for different departments within the establishment
- Improve market access
- Once a system is established, even a newly

Support – Interview results from FBOs

- Need consultants with knowledge of HACCP and the manufacture process
- Appropriate consultations with inspectors from local prefectures
- Need training courses, training DVD etc. easy to access, from industry organizations, local governments
- Generic HACCP plan is useful to develop a own HACCP in the beginning

