

Strengthen food safety management based on the HACCP system

In order to strengthen food safety management based on HACCP for food business operators (FBOs), we will confirm and evaluate the scientific validity of the methods and present appropriate management methods for the HACCP-based sanitation management manuals prepared by FBOs' organizations. We will also support food sanitation inspectors and others who monitor and guide FBOs so that they can properly implement monitoring and guidance based on the manuals.

Food business operators

Strengthening the HACCP System

- HACCP Manuals: Effective Use
- Support by food sanitation inspectors and implementation of reinforcement points
- Improvement by pointing out problems by food sanitation inspectors

Food sanitation inspectors

Educational programs for inspections

- Identification of hazards and their control methods within the HACCP manuals
- Guidance on how to control hazards and points that need to be strengthened
- Pointing out problems and guidance by food sanitation inspectors

Food Safety Information

Food Safety Management Information

- Provide Hazards Information in the HACCP Manuals
- Presentation of specific measures for Hazards Management
- Presentation of problems in food poisoning cases, etc.
- Confirmation and presentation of information on various hazards from foreign countries, etc.

Consumers: food poisoning, consumption characteristics, SNS, etc.