

# Research on methods to scientifically support the promotion of introduction of HACCP

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In order to promote the introduction of HACCP in Japan, develop tools to support the creation and implementation of scientifically validated HACCP, reducing the burden on food business operators, mainly small and medium-sized business operators. We also prepare and implement training programs for guidance and verification of business operators to food sanitation inspectors.

## food business operators

## food sanitation inspectors

### Support for creating HACCP plan

- Hazard & Control Guide: Presents hazards derived from foods and their management methods, so each business operator easily conducts hazard analysis
- Because eating and drinking establishments are most likely to cause food poisoning, create a checklist to check the management status of hazards that can be conducted at facilities

### Educational program for auditing

- Collect data and information for inspection based on HACCP and conduct education based on them

### Support for creating HACCP plan

- Evaluate / support whether the HACCP plan created by food business operators can properly manage important hazards

### Support for HACCP system operation and verification

- A method for efficiently and continuously recording keeping of important hazards

- ### External verification of HACCP system
- A method for verifying that HACCP implemented by business operators is appropriately operated