

(Reference)

JFS-B standard Document ver. 3.0		
No.	Clause Name	Requirements
FSM 1	Management or senior management responsibility	Management or senior management must 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 must determine who is responsible for food safety management.
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 4	Compliance with food safety laws	When developing a food safety management system, the organization shall develop, implement and maintain detailed procedures to ensure that all processes and operations that have an effect on food safety are in compliance with the laws of both the country of manufacture and the intended country of sale.
FSM 6	Food Safety Policy and Goals	Management or senior management must have a clear, concise, written food safety policy.
FSM 7	Food Defense	The organization must identify the risk of intentional food contamination by persons within or outside the organization, assess the magnitude of the risk, and prioritize and implement response measures to reduce or eliminate the risk.
-	-	-
FSM 9	Document and record 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. Records shall be taken and properly maintained as determined necessary to demonstrate the implementation of food safety controls.
FSM 11	Procedures and Instructions	Organizations must consider relevant safety requirements when designing products and manufacturing processes. The organization shall establish, implement and maintain effective procedures and instructions in all processes and activities that affect food safety. These work procedures and instructions must be visible to employees.
FSM 12	Resource Management	Management or senior management must 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 13.1	Purchasing	The organization must develop and implement purchasing procedures to ensure that all externally procured raw materials, materials, and services that affect food safety comply with the organization's requirements. When processes affecting food safety are subcontracted, control of these processes must be ensured by presenting the control methods to the subcontractor, for example, by describing the control methods in specifications and contracts.
FSM 13.2	Supplier Performance	The organization shall establish, implement and maintain procedures for the evaluation, approval and continual monitoring of suppliers, which have an effect on food safety. When accepting raw materials, packaging materials, and services from unapproved suppliers in an emergency (such a natural disaster), the organization shall confirm that the products meet the required specifications by an evaluation, inspection, visit, etc. before use. The results of investigations, evaluations, approvals, and follow-up with suppliers must be documented.

JFS-B Plus Standard Document Ver.1.0 The additional requirements to JFS-B are indicated in red.			
No.	Clause Name	Requirements	Summary of Major Differences
FSM 1	Management or senior management responsibility	Management or senior management must share and operate an organizational structure that, at a minimum, clarifies the duties and responsibilities of those who affect food safety. There shall also be evidence that employees are made aware of them. Management or senior management must determine who is responsible for food safety management.	Includes FSM 2 of JFS-B
FSM 2	Commitment of management or senior management and food safety culture	Management or senior management shall show evidence of its commitment to building, implementing, maintaining and continually improving its food safety management systems. This commitment shall include elements of a food safety culture, and this means, at a minimum, communicating with employees, responding to Kaizen suggestions, training to improve food safety, and assessing the performance of food safety activities. In addition, these efforts shall be incorporated and implemented in the food safety management systems of the entire organization.	Added from the Global Markets Program requirements.
			Move to FSM2
FSM 4	Compliance with food safety laws	When developing a food safety management system, the organization shall develop, implement and maintain detailed procedures to ensure that all processes and operations that have an effect on food safety are in compliance with the laws of both the country of manufacture and the intended country of sale. In addition, records of implementation shall also be maintained.	Added from the Global Markets Program requirements.
FSM 6	Food Safety Policy and Goals	Same as requirements of JFS-B standard.	
FSM 7	Food Defense	The organization shall identify the risk of intentional food contamination by persons within or outside the organization, assess the magnitude of the risk, and prioritize and implement response measures to reduce or eliminate the risk. The organization shall also establish access controls for areas where food defense vulnerabilities have been identified. The organization shall establish and implement procedures for responding to possible intentional contamination of product.	
FSM8	Food Fraud Prevention	The organization shall document, implement and maintain assessment procedures to identify potential and overt food fraud vulnerabilities such as tampering with records and labeling of products and intentional dilution, and prioritize food fraud mitigation measures. The organization shall develop a documented plan that specifies the measures the organization implements to mitigate the identified threats of food fraud. This plan shall cover the GMP and shall be incorporated into the food safety management system.	Aligned with the requirements of the Global Market Program and JFS-C Standard Ver. 3.1.
FSM 9	Document and record management	The organization shall establish documented procedures to create, maintain, and record for control processes to ensure food safety and evidence effective operations. In addition, the organization shall keep records necessary to prove the implementation of food safety management, determine an appropriate storage period, and store them.	Added from the Global Markets Program requirements.
FSM 11	Procedures and Instructions	Same as requirements of JFS-B standard.	
FSM 12	Resource Management	Same as requirements of JFS-B standard.	
FSM 13.1	Purchasing	Same as requirements of JFS-B standard.	
FSM 13.2	Supplier Performance	The organization shall document , implement, and maintain procedures for the evaluation, approval, and continual monitoring of suppliers, which have an effect on food safety. When accepting raw materials, packaging materials, and services from unapproved suppliers in an emergency (such a natural disaster), the organization shall confirm that the products meet the required specifications by an evaluation, inspection, visit, etc. before use. Results of survey, evaluations, approvals, and follow-ups with suppliers shall be maintained.	Added from the Global Markets Program requirements.

JFS-B standard Document ver. .3.0		
No.	Clause Name	Requirements
FSM 14	Traceability	The organization must 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.
		The organization must verify such procedures at least annually through trace testing to ensure that they are functioning effectively. And the verification results shall also be recorded.
FSM 16	Allergen Management	The organization must develop and implement an allergen control plan. The plans shall include a risk assessment of allergen cross-contamination and control measures to be implemented to reduce or eliminate the risk of cross-contamination. All finished products containing or potentially contaminated with allergens must be identified in accordance with the laws and regulations of the country to which they are expected to be shipped.
FSM 17	Control of Measuring and Monitoring Devices	The organization shall identify measuring and monitoring devices that are parameters critical to ensure food safety. In addition, the specified equipment and devices shall be calibrated regularly. Calibration of these instruments and devices must be performed to equivalent standards, including national and international standards, or to reasonably accepted traceable methods.
FSM 18	Product labeling	Organizations must label or attach information to their products that will enable a trading partner or consumer to safely handle, display, store, store, prepare, or use the product. It must also establish and implement procedures for labeling or attaching the correct information.
FSM 19	Analysis and Inspection	The organization shall conduct appropriate inspections where and as they affect food safety. Such inspections must be performed by a competent laboratory or analytical laboratory.
FSM 21	Complaint Handling	The organization must establish, implement, and maintain a management system that utilizes complaints from suppliers and consumers and their data to identify, correct, and manage omissions and deficiencies in food safety initiatives.
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.
		Based on the incident response manual, products supplied by the organization must be tested at least once a year to verify the effectiveness of the procedures and records of the verification must be maintained. ※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.

JFS-B Plus Standard Document Ver.1.0 The additional requirements to JFS-B are indicated in red.			
No.	Clause Name	Requirements	Summary of Major Differences
FSM 14.1	Traceability	The organization shall establish, implement, and maintain appropriate tracing procedures covering all processes from supplier (at least one step before) to recipient (at least one step after) to ensure product identification. These procedures must include procedures (e.g., labeling) to continuously identify the product throughout the manufacturing process and throughout distribution. To ensure traceability, at least the following shall be recorded: ●Record of all externally procured raw materials (including containers and packaging materials), products, or services ●Records to identify batches, semi-finished products, work-in-progress, recycled products, reworked products, finished products and packaging throughout the manufacturing process ●Record of purchasers and delivery destinations for all products supplied ●If the procedure has been updated, record it	Added from the Global Markets Program requirements.
FSM14.2	Traceability verification	The organization shall verify the documented procedures for implementing and maintaining traceability through traceability test at least once a year to ensure that they are functioning effectively. The results of verification shall also be recorded.	The items were divided into two clause.
FSM 16	Allergen Management	The organization shall document and implement allergen management plans. The allergen management plans shall include: ●Control procedures to properly assess the risk of allergen cross-contact and, based on that assessment, reduce, or eliminate the risk of cross-contact. ●Procedures for handling raw materials (including containers and packaging materials), semi-finished products, work in progress, reworked products, and final products to prevent cross-contact with allergens during all processes from manufacturing to shipping. ●Cleaning procedures and verification procedures for areas that come into contact with food ●Procedures for identifying and displaying allergens that shall be controlled in all processes from manufacturing to shipping All final products containing or potentially containing allergens should be identified in accordance with the laws and regulations of the country to which they are expected to be shipped, and appropriate customer requirements.	
FSM 17	Control of Measuring and Monitoring Devices	The organization shall identify measuring and monitoring devices that are parameters critical to ensure food safety. In addition, the specified equipment and devices shall be calibrated regularly. Calibration of these instruments and devices must be performed to equivalent standards, including national and international standards, or to reasonably accepted traceable methods. The organization shall take appropriate action when equipment and devices are found to be inaccurate, and these actions shall be recorded.	
FSM 18	Product labeling	Same as requirements of JFS-B standard.	
FSM 19	Analysis and Inspection	The organization shall conduct appropriate inspections where and as they affect food safety. Such inspections must be performed by a competent laboratory or analytical laboratory. In addition, the organization shall establish and implement analysis and testing procedures (methods, standards, etc.) to confirm that the product meets product specifications within its shelf life.	Added from the Global Markets Program requirements.
FSM 21	Complaint Handling	The organization shall document a system of management to respond to complaints and utilize complaint data to identify, correct, and manage omissions and deficiencies in food safety efforts. Additionally, organization must record and maintain complaints, investigation results, and corrective actions.	Added from the Global Markets Program requirements.
FSM 22.1	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. This procedure shall also describe the methods for product withdrawal and product recall. It shall also include systems and procedures for providing necessary information to customers, consumers, and relevant authorities. Incidents that occur shall be recorded and evaluated.	Added from the Global Markets Program requirements. Change of Term .
FSM 22.2	Verification of food incident management manual	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.	The items were divided into two clause. Change of Term .

JFS-B standard Document ver. .3.0		
No.	Clause Name	Requirements
FSM 23	Product Release	The organization must establish and implement appropriate procedures for product release (shipment)
FSM 24	Control of non-conforming products	The organization must 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 25	Corrective Action	The organization shall establish and implement written 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.)

JFS-B Plus Standard Document Ver.1.0 The additional requirements to JFS-B are indicated in red.			
No.	Clause Name	Requirements	Summary of Major Differences
FSM 23.1	product specifications	The organization shall document and maintain specifications for raw materials (including packaging materials), semi-finished products, work in progress, remanufactured products, reworked products, and finished products. The organization shall have a system for communicating changes to product specifications both internally and externally. The organization shall designate a person responsible for managing product specifications.	Added from the Global Markets Program requirements. The items were divided into two clause.
FSM 23.2	Product Release	The organization shall document and implement appropriate procedures for product release (shipping). Product release procedures shall include steps to ensure that the final product meets specifications	Added from the Global Markets Program requirements. The items were divided into two clause.
FSM 24	Control of non-conforming products	The organization shall document 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. The organization shall also determine who will be responsible for managing nonconforming products.	Added from the Global Markets Program requirements.
FSM 25	Corrective Action	Same as requirements of JFS-B standard.	

JFS-B standard Document ver. .3.0		
No.	Clause Name	Requirements
HACCP Step 1	Formation of HACCP team	A HACCP team shall be assembled with competent staff.
HACCP Step 2	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 Step 3	Identification of Intended Use	Intended use of the product and target consumers shall be clearly described in a written document.
HACCP Step 4	Construction of Flow Diagram	The flow diagram that covers all steps in the operation shall be constructed.
HACCP Step 5	On-site Confirmation of Flow Diagram	The flow diagram shall be verified whether it correctly reflects the existing process steps of the operation.
HACCP Step 6 (Principle 1)	Hazard Analysis	Potential hazards in each process must be enumerated, the critical hazards must be identified, and all possible means to control them must be considered. Hazards shall include allergens where required.
HACCP Step 7 (Principle 2)	Critical Control Points (CCPs)	Critical Control Points (CCPs) shall be determined.
HACCP Step 8 (Principle 3)	Establishment of Critical Limits	Critical limit(s) shall be stipulated for each CCP
HACCP Step 9 (Principle 4)	Monitoring System	Monitoring procedures shall be established for each CCP.
HACCP Step 10 (Principle 5)	Corrective Actions	A procedure of corrective actions (correction, and investigation and removal of root cause) shall be established for deviations from a critical limit.
HACCP Step 11 (Principle 6)	Establish HACCP plan validation and verification procedures	A HACCP plan must be validated prior to implementation. Verification procedures shall be established to confirm whether the defined handling (HACCP Plans) is carried out as specified and to judge whether it is necessary to modify the defined handling. Verification shall be carried out considering the design of equipment, change in processing method and technology development in the manufacturing process.
HACCP Step 12 (Principle 7)	Documents and Record	Necessary documents shall be prepared and maintained.

JFS-B Plus Standard Document Ver.1.0 The additional requirements to JFS-B are indicated in red.			
No.	Clause Name	Requirements	Summary of Major Differences
HACCP Step 1	HACCP team assembly and identification of the scope of application	HACCP team shall be assembled with competent staff, and the scope of application of the HACCP system and applicable GMPs shall be identified. The scope shall be documented what products and processes are covered by which HACCP plan.	Aligned with the requirements of JFS-C Standard Ver. 3.1.
HACCP Step 2	Product 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. This system should be systematic and comprehensive and take into account legal and regulatory requirements related to food safety.	Aligned with the requirements of JFS-C Standard Ver. 3.1.
HACCP Step 3	Identification of Intended Use	Intended use of the product and target users (consumers) shall be clearly described in a written document.	Aligned with the requirements of JFS-C Standard Ver. 3.1.
HACCP Step 4	Construction of Flow Diagram	Same as requirements of JFS-B standard.	
HACCP Step 5	On-site Confirmation of Flow Diagram	Same as requirements of JFS-B standard.	
HACCP Step 6 (Principle 1)	Hazard Analysis	Same as requirements of JFS-B standard.	
HACCP Step 7 (Principle 2)	Critical Control Points	Same as requirements of JFS-B standard.	
HACCP Step 8 (Principle 3)	Critical Limits	Same as requirements of JFS-B standard.	
HACCP Step 9 (Principle 4)	Monitoring System	Same as requirements of JFS-B standard.	
HACCP Step 10 (Principle 5)	Corrective Actions	Same as requirements of JFS-B standard.	
HACCP Step 11 (Principle 6)	Establish HACCP plan validation and verification procedures	Same as requirements of JFS-B standard.	
HACCP Step 12 (Principle 7)	Documents and Record	Necessary documents shall be prepared and maintained. These documents shall contain documents related to the standard operating procedures (SOP) and the work instructions (WI) necessary and applicable to the scope of conformity assessment of the organization.	Aligned with the requirements of JFS-C Standard Ver. 3.1.

JFS-B standard Document ver. .3.0		
No.	Clause Name	Requirements
GMP 2	Site Management	The organization shall establish and maintain in accordance with appropriate standards for business premises.
GMP 3	Design, construction, layout of business site and work and product flow lines	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 4	Control of critical hazards that cannot be controlled by Critical Control Points (CCPs) (prevention of cross-contamination)	Based on the results of the HACCP Procedure 6 (Principle 1) Hazard Analysis, the organization shall establish procedures to prevent contamination and cross-contamination of raw materials (including containers and packaging materials), semi-finished products, work in process, reworked products, and finished products by controlling critical hazard factors identified that are not controlled by control measures at the critical control points (CCP) and that are difficult to effectively control outside this item (GMP 4). The organization shall regularly review these procedures and keep them in effect.
GMP 5	Personnel Facilities	Organizations must ensure that facilities for employees are designed and operated to minimize food safety risks, including allergens.
GMP 6	Hygiene, workwear and Health management of personnel, etc.	The organization must 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 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 the significance of their efforts.
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 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 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.

JFS-B Plus Standard Document Ver.1.0 The additional requirements to JFS-B are indicated in red.			
No.	Clause Name	Requirements	Summary of Major Differences
GMP 2	Site Management	The organization shall establish and maintain in accordance with appropriate standards for business premises. These standards shall include the management of waste and unnecessary materials on the premises.	Added from the Global Markets Program requirements.
GMP 3	Design, construction, layout of business site and work and product flow lines	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 system and lighting) and the flow lines of people, goods, and work shall be designed to meet the intended purpose and minimize food safety risks. The organization shall set the lighting necessary for food safety to an appropriate level of illuminance. Additionally, the organization shall ensure that facilities and equipment that come into contact with food are constructed and made of materials that allow for appropriate maintenance, cleaning, and disinfection.	Added from the Global Markets Program requirements.
GMP 4.1	Cross-contamination (including allergen cross-contact) and isolation	The organization shall prevent physical, chemical (including 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 these procedures shall be documented and maintained effectively through periodic review.	Aligned with the requirements of JFS-C Standard Ver. 3.1.
GMP 4.2	Control of hazards that require enhancement	The organization must establish control measures for hazards that require particularly enhanced controls, other than CCPs, document those procedures as necessary, and maintain them effectively through periodic review.	Aligned with the requirements of JFS-C Standard Ver. 3.1.
GMP 5	Personnel Facilities	The organization shall provide changing rooms and hand washing facilities. Facilities for employees, including these , must be properly managed to minimize food safety risks, including allergens. The organization shall separate toilets and areas where food and drinks are stored and consumed such as cafeterias, and break rooms, from areas where food is manufactured, packaged, and stored.	Added from the Global Markets Program requirements.
GMP 6	Hygiene, workwear and Health management of personnel, etc.	The organization must document and enforce appropriate hygiene standards for employees in accordance with the laws and regulations of the country in which the employees are working. The criteria shall include provisions of hand washing and toilet facilities, ways and frequency of hand washing, medical screening procedure to identify conditions impacting food safety, proper protective clothing, rules on the clothing and shoes, rules on accessing production area, ways of food handling, and control measures for foreign materials, and management procedures and reporting system in the event of an infected person that poses food safety risks. These requirements must be made known to employees and applied without exception to contractors and visitors. The organization shall also determine who will be responsible for managing personnel with health conditions.	Added from the Global Markets Program requirements.
GMP 7	Training	The organization must 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 must be established to ensure that employees receive appropriate guidance and supervision. The organization shall keep records of the implementation of education and training. Additionally, the system for retraining as necessary shall be documented and implemented. This education and training shall enable employees to recognize their role in food safety and the significance of their efforts. This education and training should enable employees to recognize their role in food safety and the significance of their effort	Added from the Global Markets Program requirements.
GMP 8	Housekeeping, cleaning, sterilization and disinfection	The organization shall document and implement a management procedure of maintain an appropriate level of hygiene at all times by conducting tidying and cleaning operations throughout all processes and phases, and disinfecting where necessary. This procedure should include procedures for verifying that sanitary conditions are ensured. Cleaning tools, cleaning agents and disinfectants shall be suitable for their intended purpose, clearly identified and stored in areas separated from food production areas.	Added from the Global Markets Program requirements.
GMP 11	Air and water management	The organization shall establish application-specific standards and regular monitoring procedures for air, high-pressure gas, and water (including ice and steam) used in food production to minimize impacts on food safety, and the records shall be kept. If water not intended for use in food production and water that has been used and is still acceptable in contact with food is applied to food production, it shall be controlled to prevent it from being contaminated with water for food production.	Added from the Global Markets Program requirements.
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. Containers for storing waste materials (including by-products not suitable for food use) shall be clearly distinguished from other containers. Waste flow lines must be set up so as not to cause cross-contamination of food.	Added from the Global Markets Program requirements.

JFS-B standard Document ver. 3.0		
No.	Clause Name	Requirements
GMP 13	Pest control	The organization must 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 15	Transport	The 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 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 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 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.

JFS-B Plus Standard Document Ver.1.0 The additional requirements to JFS-B are indicated in red.			
No.	Clause Name	Requirements	Summary of Major Differences
GMP 13	Pest control	The organization shall monitor pests and 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 food is not affected. Pest control shall be carried out by persons with the necessary competence.	Added from the Global Markets Program requirements.
GMP 15	Transport	Same as requirements of JFS-B standard.	
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, recycled products, 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. Storage facilities and equipment shall be designed to allow food to be stored under appropriate storage conditions.	Added from the Global Markets Program requirements.
GMP 18	Devices and Tools	Same as requirements of JFS-B standard.	
GMP 19	Maintenance	The organization shall document and implement a system for systematic maintenance of all equipment critical to product safety. Maintenance activities shall be performed in such a way that they do not pose a food safety risk. This system shall include procedures (such as cleaning, washing, and sterilization procedures) for returning the food production facility to a state capable of producing food after maintenance activities. Maintenance activities shall not represent food safety hazards. All materials used for maintenance shall be suitable for the intended purpose.	Added from the Global Markets Program requirements.

Disclaimer : This translated document is provided for information purposes only. In the event of a difference of interpretation or a dispute, the original Japanese version of this document is binding.