

Comparison table of Annex 2 (Provision) in JFS-C Certification Program Document Ver.3.1/JFS-C Certification Program Document Ver.3.2 (Competence of auditors, witness assessors and technical reviewers in the JFS-C Standard)

Note:  
Red text: Main additions, corrections, etc.

Certification Program Document Ver.3.1			Certification Program Document Ver.3.2			Summary of Major Revisions
2. Technical Skills and Knowledge required for audit or assessment on JFS-C			2. Technical Skills and Knowledge required for audit or assessment on JFS-C			
2.1 Food Safety Management (FSM) Requirements			2.1 Food Safety Management (FSM) Requirements			
Tasks	Knowledge required for auditors, witness assessors and technical reviewers	Skills required for Auditor	Tasks	Knowledge required for auditors, witness assessors and technical reviewers	Skills required for Auditor	
			FSM 8 Food Fraud Prevention	Knowledge of: ·Laws, regulations, and/or industry rules on how to control food fraud. ·Methodology of Food Mislabeling Risk Management ·Food fraud protocols applicable to specific countries, regions, and industry sectors ·Typical Food Fraud Situation	Ability to: ·Evaluate the effectiveness and application of the risk management process used to determine the risk of food fraud. ·Evaluate the effectiveness, awareness, and application of anti-food adulteration procedures. ·Review and analyze records of food fraud prevention activities. ·Identify gaps in anti-food fraud procedures.	Addition of unlisted items
FSM 13.3 Outsourcing	As per FSM 13.1 Purchasing and FSM 13.2 Supplier Performance, plus the following knowledge requirement: Knowledge of: ·performance monitoring	As per FSM 13.1 Purchasing and FSM 13.2 Supplier Performance, plus the following skill requirement: Ability to: ·apply performance monitoring techniques	FSM 13.3 Outsourcing	Knowledge of: ·In addition to "FSM5 Food Safety Management System and General Requirements", the following knowledge requirements are added: Knowledge of the following: ·Contract processing and other services	Ability to: ·In addition to "FSM5 Food Safety Management System and General Requirements", the following skill requirements are added: Ability to do the following: ·Read the Supplier Agreement and confirm its execution. ·Review and audit the conformity of test results. ·Identify gaps or oversights in contract manufacturer procedures. ·Verify the effectiveness of procedures in place to monitor contract manufacturers. ·apply performance of monitoring techniques	Correction of incorrect description
FSM 14 Traceability	Knowledge of: ·regulatory requirements for non-conforming product, trade withdrawal and recall ·product identification and traceability procedures	Ability to: ·assess the effectiveness, communication, and application of identification and traceability procedures ·review records for raw material, ingredient, packaging, work in progress and finished stock to determine traceability ·identify gaps in identification and traceability procedures ·review and analyze mock trace results	FSM 14.1 Traceability  FSM 14.2 Traceability verification	Knowledge of: ·regulatory requirements for non-conforming product, trade withdrawal and recall ·product identification and traceability procedures	Ability to: ·assess the effectiveness, communication, and application of identification and traceability procedures ·review records for raw material, ingredient, packaging, work in progress and finished stock to determine traceability ·identify gaps in identification and traceability procedures ·review and analyze mock trace results	Correction due to addition of item number
			FSM 15 Product Development	Knowledge of: ·Food safety regulatory requirements/industry regulations for new products or changes in specifications, manufacturing processes, etc. ·Customer Requirements ·Product design and development procedures	Ability to: ·Evaluate the effectiveness and adequacy of product design and development procedures. ·In the above procedures, the adequacy of safety assurance for new products or products with changed manufacturing processes shall be objectively evaluated. ·Review and analyze records related to new products or changes in specifications and manufacturing processes.	Addition of unlisted items
			FSM 18.2 Product Labeling (B to B products, work in process, semi-finished products)	Knowledge of: ·In addition to "FSM 18.1 Product Labeling (B to C Products)" ·Required information for suppliers ·Laws and regulations applicable to B to B transactions	Ability to: ·In addition to "FSM 18.1 Product Labeling (B to C Products)", the ability to do the following ·Review and evaluate the content and procedures for providing information to suppliers. ·Review and evaluate the content and procedures of controls in line with laws and regulations applicable to B-to-B transactions.	Addition of unlisted items
			FSM 19.2 The food production environment monitoring	Knowledge of: ·In addition to HACCP knowledge requirements ·Knowledge of the following: ·Guidelines for the Preparation of Environmental ·Monitoring Programs for Microorganisms, etc.	Ability to: ·In addition to HACCP skill requirements ·Ability to do the following: ·Evaluate the content of the environmental monitoring program and its effectiveness and appropriateness in operation.	Addition of unlisted items
FSM 22 Serious Incident Management	Knowledge of: ·industry or trade protocols in place for serious incidents, trade withdrawals, or product recalls ·finished stock identification and control processes	Ability to: ·assess the effectiveness, communication, and application of traceability, withdrawal and recall procedures ·review and analyze records of mock or actual withdrawals and recalls ·identify gaps in traceability, withdrawal and recall protocols	FSM 22.1 Serious Incident Management  FSM 22.2 Verification of food incident management procedure	Knowledge of: ·industry or trade protocols in place for serious incidents, trade withdrawals, or product recalls ·finished stock identification and control processes	Ability to: ·assess the effectiveness, communication, and application of traceability, withdrawal and recall procedures ·review and analyze records of mock or actual withdrawals and recalls ·identify gaps in traceability, withdrawal and recall protocols	Correction due to addition of item number
FSM 23 Product Release	Knowledge of: ·regulations applicable to product release ·the objective, structure and content required for a product release procedure in a given industry sector ·sampling and testing procedures relevant to product safety in a particular industry sector	Ability to: ·review and analyze sampling and test procedures for a given product ·assess the appropriateness, application, and effectiveness of a product release procedure	FSM 23.1 Management of product specifications  FSM 23.2 Product Release	Knowledge of: ·regulations applicable to product release ·the objective, structure and content required for a product release procedure in a given industry sector ·sampling and testing procedures relevant to product safety in a particular industry sector	Ability to: ·review and analyze sampling and test procedures for a given product ·assess the appropriateness, application, and effectiveness of a product release procedure	Correction due to addition of item number

FSM 25 Corrective Action	As per FSM 1 Top Management Responsibility and FSM 5 Food Safety Management System and General Requirements, plus the following knowledge requirements: Knowledge of: ·the principles and practice of corrective action as applied to food safety management ·difference between correction, corrective action, and preventive action	As per FSM 1 Top Management Responsibility and FSM 5 Food Safety Management System and General Requirements, plus the following skill requirements: Ability to: ·assess the availability of information necessary to support the operation and monitoring of the food safety management processes ·assess the measurement and, analysis of these processes ·assess the corrective action plans necessary to achieve planned results and continuous improvement and prevent recurrence ·verify corrections and corrective actions taken	FSM 25 Corrective Action	Knowledge of: ·As per FSM 1 Top Management Responsibility and FSM 5 Food Safety Management System and General Requirements, plus the following knowledge requirements: ·the principles and practice of corrective action as applied to food safety management ·difference between correction, corrective action, and preventive action	Ability to: ·As per FSM 1 Top Management Responsibility and FSM 5 Food Safety Management System and General Requirements, plus the following skill requirements: ·assess the availability of information necessary to support the operation and monitoring of the food safety management processes ·assess the measurement and, analysis of these processes ·assess the corrective action plans necessary to achieve planned results and continuous improvement and prevent recurrence ·verify corrections and corrective actions taken	Correction of incorrect description
			FSM 26 Change management	Knowledge of: ·Identification of risks due to changes ·Establishment of change management process ·Evaluation and judgment of changes	Ability to: ·Verify the results of identifying risks due to the implemented changes. ·Evaluate established change management processes. ·Verify the results of the evaluation and judgment of the implemented changes.	Additional notes due to addition of item numbers
			FSM 27 Utilization of Kaizen Suggestions from personnel	Knowledge of: ·In addition to the "FSM2 Top Management Commitment and Food Safety Culture," the following knowledge requirements ·Reference case studies in a given industry for a mechanism to appropriately utilize suggestions from employees regarding food safety improvements	Ability to: ·In addition to the "FSM2 Top Management Commitment and Food Safety Culture," the following skill requirements ·Evaluate the effectiveness and appropriateness of a system to properly utilize suggestions from employees regarding food safety improvements.	Addition of unlisted items

2.2 HACCP Requirements			2.2 HACCP Requirements			Summary of Major Revisions
Tasks	Knowledge required for auditors, witness assessors and technical reviewers	Skills required for Auditor	Tasks	Knowledge required for auditors, witness assessors and technical reviewers	Skills required for Auditor	
Hazard Analysis and Critical Control Point (HACCP)	Knowledge of: · Codex Alimentarius and National Advisory Committee on Microbiological Criteria for Foods (NACMCF) HACCP principles and implementation steps · the Codex Alimentarius Commission General Principles of Food Hygiene CAC/ RCP 1-1969, Rev. 4 - 2003		Hazard Analysis and Critical Control Point (HACCP)	Knowledge of: · Codex Alimentarius and National Advisory Committee on Microbiological Criteria for Foods (NACMCF) HACCP principles and implementation steps · the Codex Alimentarius Commission General Principles of Food Hygiene CXC 1-1969, Rev. 2022		Corrections due to reference document revisions

2.3 GOOD MANUFACTURING PRACTICE (GMP) REQUIREMENTS			2.3 GOOD MANUFACTURING PRACTICE (GMP) REQUIREMENTS			Summary of Major Revisions
Tasks	Knowledge required for auditors, witness assessors and technical reviewers	Skills required for Auditor	Tasks	Knowledge required for auditors, witness assessors and technical reviewers	Skills required for Auditor	
			GMP 2 Factory premise environment	Knowledge of: ·In addition to "GMP 1 Facility and Environment," the following knowledge requirements ·Food safety risks outside the site boundary and their impact on the site boundary ·Measures to be taken in response to the above impacts	Ability to: ·In addition to "GMP 1 Facility and Environment," the following skill requirements ·Assess food safety risks outside the site boundary and their impact on the site boundary. ·Evaluate the effectiveness, adequacy, and appropriateness of response measures in response to the above impacts.	Addition of unlisted items
GMP 4 Physical, chemical and biological product contamination risks and isolation	As per HACCP 1, plus the following knowledge requirements: Knowledge of ·types of materials suitable for building food production and storage facilities ·effect of detergents and disinfectants on materials used in manufacturing in food facilities ·technologies associated with detection of contaminants including metal detectors, X-ray, sieves, filters, divert valves ·calibration requirements for relevant technologies ·regulatory and product knowledge of chemicals used within a food manufacturing plant including detergents, sanitizers, processing aids, water treatment chemicals, and pest management chemicals ·management of non-conforming product ·allergens and their management in given industry sectors ·identity preserved (IP) foods and their management ·biological hazards and control methods in given industry sectors	As per HACCP 1, plus the following additional skill requirements: Ability to: ·evaluate potential or actual food safety contamination risks associated with the construction of food manufacturing and storage facilities ·identify areas where product contamination or cross-contamination could occur due to building construction ·assess the potential or actual food safety contamination risks associated with the design, layout, and condition of production processes ·assess the application and effectiveness of procedures in place to prevent product contamination ·evaluate the appropriateness, application, and effectiveness of technologies used to detect contaminants ·evaluate the application and effectiveness of calibration procedures for existing technologies ·evaluate the appropriateness, application, and effectiveness of chemicals used for cleaning, water treatment, pest management, and other functions ·evaluate procedures in place to adequately dispose of non-	GMP 4.1 Cross-contamination (including allergen cross-contact) and isolation	Others according to HACCP and GMP1, the following knowledge requirements are added: Knowledge of ·types of materials suitable for building food production and storage facilities ·effect of detergents and disinfectants on materials used in manufacturing in food facilities ·technologies associated with detection of contaminants including metal detectors, X-ray, sieves, filters, divert valves ·calibration requirements for relevant technologies ·regulatory and product knowledge of chemicals used within a food manufacturing plant including detergents, sanitizers, processing aids, water treatment chemicals, and pest management chemicals ·management of non-conforming product ·allergens and their management in given industry sectors ·identity preserved (IP) foods and their management ·biological hazards and control methods in given industry sectors	Others according to HACCP and GMP1, the following skill requirements are added: Ability to: ·evaluate potential or actual food safety contamination risks associated with the construction of food manufacturing and storage facilities ·identify areas where product contamination or cross-contamination could occur due to building construction ·assess the potential or actual food safety contamination risks associated with the design, layout, and condition of production processes ·assess the application and effectiveness of procedures in place to prevent product contamination ·evaluate the appropriateness, application, and effectiveness of technologies used to detect contaminants ·evaluate the application and effectiveness of calibration procedures for existing technologies ·evaluate the appropriateness, application, and effectiveness of chemicals used for cleaning, water treatment, pest management, and other functions ·evaluate procedures in place to adequately dispose of non-	Review due to change in item number structure

		<ul style="list-style-type: none"> <li>· non-conforming product</li> <li>· identify gaps in the facility's procedures and practices to control product contamination</li> <li>· evaluate procedures in place to identify and control allergens and to prevent cross-contact of allergens</li> <li>· evaluate procedures in place to identify controlled foods</li> <li>· evaluate air, water, traffic and facility design for potential cross-contamination</li> </ul>			<ul style="list-style-type: none"> <li>· conforming product</li> <li>· identify gaps in the facility's procedures and practices to control product contamination</li> <li>· evaluate procedures in place to identify and control allergens and to prevent cross-contact of allergens</li> <li>· evaluate procedures in place to identify controlled foods</li> <li>· evaluate air, water, traffic and facility design for potential cross-contamination</li> </ul>	
			<p><b>GMP 4.2</b> Control of Hazardous Factors Requiring Enhancement</p>	<p>In addition to GMP 4, knowledge of the following is required :</p> <p>Knowledge of:</p> <ul style="list-style-type: none"> <li>· knowledge and understanding of "13.1.3 Consideration of the effectiveness of GHPs" of the International Commission on Food Standards (CODEX) Commission's General Principles of Food Hygiene CXC 1-1969, Rev. 2022</li> </ul>	<p>In addition to GMP 4, the following skills are required :</p> <p>Ability to:</p> <ul style="list-style-type: none"> <li>· evaluate the implementation of measures in accordance with "13.1.3 Consideration of the effectiveness of GHPs" of the International Commission on Food Standards (CODEX) Committee's General Principles of Food Hygiene CXC 1-1969, Rev. 2022.</li> </ul>	Review due to change in item number structure
GMP 6.1 Personal hygiene criteria for personnel	<p>Knowledge of:</p> <ul style="list-style-type: none"> <li>· regulatory requirements concerning personal hygiene for food handlers</li> <li>· human transmission of food pathogens and risk mitigation measures</li> <li>· human transmission of allergenic protein residue and risk mitigation measures</li> <li>· suitability of medical screening procedures for detection of communicable diseases</li> <li>· the risk of traffic and work patterns on product safety</li> <li>· statutory and industry standards for provision and condition of toilet rooms, change rooms, canteens, hand-wash stations, break stations</li> <li>· statutory and industry standards for provision and condition of protective clothing, disposable gloves</li> <li>· risk-based methodologies for verifying the effectiveness of personal hygiene programs</li> </ul>	<p>Ability to:</p> <ul style="list-style-type: none"> <li>· evaluate the application, frequency, appropriateness, and effectiveness of personal hygiene procedures for a given product</li> <li>· review the effectiveness of traffic and work patterns on minimizing the risk of product contamination</li> <li>· review the effectiveness of the labor status</li> <li>· analyze environmental and product test results</li> <li>· identify gaps in personal hygiene procedures and verification protocols</li> </ul>	<p>GMP 6.1 Personal hygiene criteria for personnel</p> <p><b>GMP 6.2</b> Personal Workwear</p> <p><b>GMP 6.3</b> Health Management of Personnel</p> <p><b>GMP 6.4</b> Application to non-business personnel and visitors</p>	<p>Knowledge of:</p> <ul style="list-style-type: none"> <li>· regulatory requirements concerning personal hygiene for food handlers</li> <li>· human transmission of food pathogens and risk mitigation measures</li> <li>· human transmission of allergenic protein residue and risk mitigation measures</li> <li>· suitability of medical screening procedures for detection of communicable diseases</li> <li>· the risk of traffic and work patterns on product safety</li> <li>· statutory and industry standards for provision and condition of toilet rooms, change rooms, canteens, hand-wash stations, break stations</li> <li>· statutory and industry standards for provision and condition of protective clothing, disposable gloves</li> <li>· risk-based methodologies for verifying the effectiveness of personal hygiene programs</li> </ul>	<p>Ability to:</p> <ul style="list-style-type: none"> <li>· evaluate the application, frequency, appropriateness, and effectiveness of personal hygiene procedures for a given product</li> <li>· review the effectiveness of traffic and work patterns on minimizing the risk of product contamination</li> <li>· review the effectiveness of the labor status</li> <li>· analyze environmental and product test results</li> <li>· identify gaps in personal hygiene procedures and verification protocols</li> </ul>	Addition of unlisted items
			<p><b>GMP 9</b> Rework</p>	<p>Knowledge of:</p> <ul style="list-style-type: none"> <li>· Same as FSM 24, GMP 4.1 and GMP 4.2</li> </ul>	<p>Ability to:</p> <ul style="list-style-type: none"> <li>· Same as FSM 24, GMP 4.1 and GMP 4.2</li> </ul>	Addition of unlisted items
			<p><b>GMP 10</b> Patrols and inspections of the site</p>	<p>Knowledge of:</p> <ul style="list-style-type: none"> <li>· Same as GMP 3, GMP 4.1, GMP 4.2, GMP 5, GMP 6.1, GMP 6.2, GMP 6.3, GMP 8, GMP 11, GMP 12, GMP 13, GMP 16, GMP 18, GMP 19</li> </ul>	<p>Ability to:</p> <ul style="list-style-type: none"> <li>· Same as GMP 3, GMP 4.1, GMP 4.2, GMP 5, GMP 6.1, GMP 6.2, GMP 6.3, GMP 8, GMP 11, GMP 12, GMP 13, GMP 16, GMP 18, GMP 19</li> </ul>	Addition of unlisted items
GMP 11 Air and water management	<p>Knowledge of:</p> <ul style="list-style-type: none"> <li>· regulatory requirements concerning the portability, treatment, separation and handling of water used for food contact, steam, and ice production, post-harvest washing, and personal hygiene</li> <li>· technologies and methodologies for water treatment</li> <li>· industry codes of practice for identification and storage of potable and non-potable water supplies</li> <li>· risks associated with cross-connection of water pipes, backflow prevention valves, age and condition</li> </ul>	<p>Ability to:</p> <ul style="list-style-type: none"> <li>· evaluate the application and effectiveness of methods used to treat and/or manage the portability of water used for food contact, steam and/or ice production, post-harvest washing, and personal hygiene</li> <li>· interpret water test results</li> <li>· identify and assess the separation of potable from non-potable water</li> <li>· identify gaps in the water quality program</li> </ul>	<p>GMP 11 Air and water management</p>	<p>Knowledge of:</p> <ul style="list-style-type: none"> <li>· regulatory requirements concerning the portability, treatment, separation and handling of water used for food contact, steam, and ice production, post-harvest washing, and personal hygiene</li> <li>· technologies and methodologies for water treatment</li> <li>· industry codes of practice for identification and storage of potable and non-potable water supplies</li> <li>· risks associated with cross-connection of water pipes, backflow prevention valves, age and condition</li> <li>· Legal requirements for air (including compressed air), carbon dioxide, nitrogen and other gases in contact with food</li> <li>· Technology and Methods for Air Filtration</li> </ul>	<p>Ability to:</p> <ul style="list-style-type: none"> <li>· evaluate the application and effectiveness of methods used to treat and/or manage the portability of water used for food contact, steam and/or ice production, post-harvest washing, and personal hygiene</li> <li>· interpret water test results</li> <li>· identify and assess the separation of potable from non-potable water</li> <li>· identify gaps in the water quality program</li> <li>· Evaluate the adequacy and effectiveness of methods for controlling air (including compressed air), carbon dioxide, nitrogen, and other gases that come into contact with food products.</li> <li>· Interpret the results of air cleanliness testing.</li> </ul>	Addition of required knowledge and skills
			<p><b>GMP 14</b> Acceptance of Purchased items</p>	<p>Knowledge of:</p> <ul style="list-style-type: none"> <li>· In addition to FSM 10, FSM 13.1 and FSM 13.2, knowledge of the following is required</li> <li>· Standard acceptance procedures for a given industry</li> <li>· How to verify purchased products</li> </ul>	<p>Ability to:</p> <ul style="list-style-type: none"> <li>· In addition to FSM 10, FSM 13.1 and FSM 13.2, the following skills are required</li> <li>· Evaluate the adequacy and effectiveness of acceptance procedures.</li> <li>· Evaluate the adequacy and effectiveness of verification methods for purchased products.</li> </ul>	Addition of unlisted items
			<p><b>GMP 16</b> Storage</p>	<p>Knowledge of:</p> <ul style="list-style-type: none"> <li>· Specifications for the design and construction of storage facilities necessary for the safe and hygienic storage of food products (raw materials, semi-finished products, work-in-process, reworked products and finished products).</li> <li>· Appropriate food safety management methods for the above storage facilities.</li> </ul>	<p>Ability to:</p> <ul style="list-style-type: none"> <li>· Review specifications for the design and construction of storage facilities necessary for the safe and sanitary storage of food products (raw materials, semi-finished products, work-in-process, rework and finished products).</li> <li>· The adequacy and effectiveness of the management methods of the above storage facilities shall be evaluated.</li> </ul>	Addition of unlisted items
GMP 18 Devices and Tools	<p>Knowledge of:</p> <ul style="list-style-type: none"> <li>· As per GMP 1 and GMP 3, plus the following knowledge requirements:</li> <li>· regulatory requirements relating to food premises and equipment</li> <li>· food safety contamination risks associated with the design and fabrication of food contact equipment</li> </ul>	<p>Ability to:</p> <ul style="list-style-type: none"> <li>· As per GMP 1 and GMP 3, plus the following skill requirements:</li> <li>· assess the potential or actual food safety contamination risks associated with the design and fabrication of food contact equipment</li> <li>· identify areas of potential product contamination or cross-contamination caused by food contact equipment</li> </ul>	<p><b>GMP 18</b> Equipment and Tools</p>	<p>Knowledge of:</p> <ul style="list-style-type: none"> <li>· As per GMP 1 and GMP 3, plus the following knowledge requirements:</li> <li>· regulatory requirements relating to food premises and equipment</li> <li>· food safety contamination risks associated with the design and fabrication of food contact equipment</li> </ul>	<p>Ability to:</p> <ul style="list-style-type: none"> <li>· As per GMP 1 and GMP 3, plus the following skill requirements:</li> <li>· assess the potential or actual food safety contamination risks associated with the design and fabrication of food contact equipment</li> <li>· identify areas of potential product contamination or cross-contamination caused by food contact equipment</li> </ul>	Review of notation