



1979 年食品法に基づき制定する
保健省告示 2020 年（第 420 号「食品の製造方法、製造における施設器具及び保存」に
規定する基準と同等以上の食品製造システム規格の例

1. 基本要素事項と同等以上の国際的な製造システム規格の例

- (1) Good Hygiene Practices (GHPs). General Principle of Food Hygiene CXC 1-1969. Codex Alimentarius International Food Standards.
- (2) Hazard Analysis and Critical Control Point System. General Principle of Food Hygiene CXC 1- 1969. Codex Alimentarius International Food Standards.
- (3) Food Safety Management Systems – Requirements for any Organization in the Food Chain, ISO 22000: 2018. International Standard Organization.
- (4) Global Standard for Food Safety Issue 8. British Retail Consortium.
- (5) International Food Standard (IFS): IFS Version 8
- (6) SQF Quality Code: Edition 9. The Food Industry Association.
- (7) SQF Food Safety Code for Manufacturing: Edition 9 (2020). The Safe Quality Food Institute.
- (8) Global Seafood Assurances Global Aquaculture Alliance Best Aquaculture Practices (BAP) Seafood Processing Standard – Issue – 5.1 (Effective date: January 16, 2021). Global Seafood Alliance (GSA).
- (9) HACCP Code for Food Safety Programs. TQCSI HACCP CODE:2020. TQCS International (Group) Pty Ltd (TQCSI)
- (10) The Food Safety System Certification 22000 (FSSC 22000) version 4.1 /version 5/ version 6. Foundation FSSC 22000.

米国

- (1) Code of Federal Regulations Title 21 Part 110 Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food. United States Food and Drug Administration (USFDA)
- (2) Code of Federal Regulations Title 21 Part 117 Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food. United States Food and Drug Administration (USFDA)

備考：上記の規格リストは、あくまで食品製造規格の例であり、製造者、輸入者若しくは係官が適宜に運用できるように掲載している。なお、上記以外の規格に関しては、告示の末尾添付リストに定める規格と同等以上であれば、1979 年食品法に基づき制定する保健省告示 2020 年 420 号と適合すると認める。

- (3) Code of Federal Regulations Title 21 Part 111 Current Good Manufacturing Practice in Manufacturing, Packing, Labeling, or Holding Operation for Dietary Supplements. United States Food and Drug Administration (USFDA)
- (4) Code of Federal Regulations Title 21 Part 123 Fish and Fishery Products. United States Food and Drug Administration (USFDA)
- (5) Idaho Food Code Idapa 16.02.19. Division of Public Health Idaho Department of Health and Welfare Food Protection Program Boise, Idaho.
- (6) Current Good Manufacturing Practices (cGMP) Title 51 Part VI. Louisiana Department of Health.
- (7) Food Sanitation Rules. (Effective Date: February 1, 2020). Oregon Health Authority Division 150. Food Sanitation Rule

日本

- (1) Regulation for Enforcement of the Abattoir Act (September 28, 1953) (Ordinance of the Ministry of Health and Welfare No. 44) (November 7, 2019) (Order of the Ministry of Health, Labour and Welfare No. 68). The Ministry of Health, Labour and Welfare of Japan.
- (2) JFS-B Standard [Requirements for Organizations] (Sectors: E/L) Version 2.0. October 21, 2019. Japan Food Safety Management Association.
- (3) JFS-B Standard (Sector: CI, CII, CIII, CIV/K) <Manufacture of food products and Manufacture of food products and Manufacture of chemicals (including biochemical products)> Version 3.0 May 5, 2022. Japan Food Safety Management Association
- (4) JFS-C Standard Document [Requirements for Organizations] (Sector: CI,CII,CIII,CIV/K) Version 3.0. October 2, 2020 Japan Food Safety Management Association

シンガポール

- (1) Singapore Standard. SS 590: 2013 HACCP-based food safety management systems – Requirements for any organisations in the food chain. Singapore Standard Council.

マレーシア

- (1) Food Safety According to Hazard Analysis and Critical Control Point (HACCP) System MS 1480: 2007. Department of Standard Malaysia. Ministry of International Trade and

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Industry.

カナダ

- (1) Food Safety Identity Preserved Quality Management System Standard. CGC FSIP-STAN 1.1.0 August 12, 2019 Revision 5.1. Canadian Grain Commission Process Verification and Accreditation Industry Services.

インドネシア

- (1) Piagam PMR. Regulation of The Drug and Food Control Agency 21号 (2019) Food Safety Risk Management Program in Food Industry Program. National Agency of Drug and Food Control (BADAN POM).

ラオス

- (1) Regulation on the Control on Production, Exported-Imported Safe Food No.586/MOH. Ministry of Health. Lao People's Democratic Republic. Vientiane Capital, 12 May 2006.

インド

- (1) Notifications of Fresh, Frozen and Processed Fish & Fishery Products No. S.O. 730 (E) dated 21st August 1995. Compendium of Fish and Fishery Products Export Inspection Council. Ministry of Commerce and Industry, Govt. of India.

中国

- (1) Hazard Analysis and Critical Control Point (HACCP) System - General Requirements for Food Processing Plant GB/T 27341-2009. Issued on: 2009-02-17. General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China Standardization Administration of the People's Republic of China.
- (2) National Food Safety Standard General Hygienic Regulation for Food Production GB 14881-2013. Issued on: May 24, 2013. The National Health and Family Planning Commission of the People's Republic of China.
- (3) Hazard Analysis and Critical Control Point (HACCP) System Certification Requirements (V1.0). No.: CNCA-N-001:2021. Issued by the National Certification and Accreditation Administration of China.

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ベラルーシ共和国

- (1) State Standards (Gosstandard) of STB ISO 22000 – 2020 The Republic of Belarus.
Issued on 2020. BelGISS (Belarusian state institute for standardization and certificate)

スリランカ

- (1) HACCP SLS 1266: 2011. Requirements for a HACCP Based Food Safety Management system. Sri Lanka Standards Institution (SLSI)

2. 個別要求事項 1 濾過工程を経た密閉容器入り飲料水、ミネラルウォーター、又は食用水の製造における同等以上の国際的な製造システム規格の例

- (1) Code of Hygienic Practice for Bottled/Packaged Drinking Waters. CAC/RCP 48-2001. Codex Alimentarius International Food Standards.
- (2) Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters. CAC/RCP 33-1985. Codex Alimentarius International Food Standards.
- (3) Hazard Analysis and Critical Control Point System Codex Alimentarius International Food Standards.
- (4) Food Safety Management Systems – Requirements for any Organization in the Food Chain, ISO 22000: 2018. International Standard Organization.
- (5) Global Standard for Food Safety Issue 8. British Retail Consortium.
- (6) International Food Standard (IFS)
- (7) SQF Quality Code: Edition 9. The Food Industry Association.
- (8) SQF Food Safety Code for Manufacturing: Edition 9 (2020).
The Safe Quality Food Institute.
- (9) HACCP Code for Food Safety Programs. TQCSI HACCP CODE:2020.
TQCS International(Group) Pty Ltd (TQCSI)
- (10) The Food Safety System Certification 22000 (FSSC 22000) version 4.1 /version 5.
Foundation FSSC 22000

シンガポール

- (1) Singapore Standard. SS 590: 2013 HACCP-based food safety management systems – Requirements for any organisations in the food chain. Singapore Standard Council.

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マレーシア

- (1) Food Safety According to Hazard Analysis and Critical Control Point (HACCP) System MS 1480: 2007. Department of Standard Malaysia. Ministry of International Trade and Industry.

日本

- (1) JFS-B Standard [Requirements for Organizations] (Sectors: E/L) Version 2.0. October 21, 2019. Japan Food Safety Management Association.
- (2) JFS-B Standard (Sector: CI, CII, CIII, CIV/K) <Manufacture of food products and Manufacture of food products and Manufacture of chemicals (including biochemical products)> Version 3.0 May 5, 2022. Japan Food Safety Management Association
- (3) JFS-C Standard Document [Requirements for Organizations] (Sector: CI,CII,CIII,CIV/K) Version 3.0. October 2, 2020 Japan Food Safety Management Association.

インドネシア

- (1) Piagam PMR. Regulation of The Drug and Food Control Agency 21号 (2019) Food Safety Risk Management Program in Food Industry Program. National Agency of Drug and Food Control (BADAN POM).

米国

- (1) Code of Federal Regulations Title 21 Part 117 Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food. United States Food and Drug Administration (USFDA)

中国

- (1) Hazard Analysis and Critical Control Point (HACCP) System - General Requirements for Food Processing Plant GB/T 27341-2009. Issued on: 2009-02-17. General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China Standardization Administration of the People's Republic of China.
- (2) Hazard Analysis and Critical Control Point (HACCP) System Certification Requirements (V1.0). No.: CNCA-N-001:2021. Issued by the National Certification and Accreditation Administration of China.

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ベラルーシ共和国

- (1) State Standards (Gosstandard) of STB ISO 22000 – 2020 The Republic of Belarus.
Issued on 2020. BelGISS (Belarusian state institute for standardization and certificate)

スリランカ

- (1) HACCP SLS 1266: 2011. Requirements for a HACCP Based Food Safety Management system. Sri Lanka Standards Institution (SLSI)

3. 個別要求事項 2 低温殺菌法による加熱殺菌工程を経た液体タイプのすぐに飲めるミルク製品の製造における同等以上の国際的な製造システム規格の例

- (1) Code of Hygienic Practice for Milk and Milk Products. CAC/RCP 57-2004. Codex Alimentarius International Food Standards.
- (2) Hazard Analysis and Critical Control Point System. General Principle of Food Hygiene CXC 1- 1969. Codex Alimentarius International Food Standards.
- (3) Food Safety Management Systems – Requirements for any Organization in the Food Chain, ISO 22000: 2018. International Standard Organization.
- (4) Global Standard for Food Safety Issue 8. British Retail Consortium.
- (5) International Food Standard (IFS)
- (6) SQF Quality Code: Edition 9. The Food Industry Association.
- (7) SQF Food Safety Code for Manufacturing: Edition 9 (2020). The Safe Quality Food Institute.
- (8) HACCP Code for Food Safety Programs. TQCSI HACCP CODE:2020.
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シンガポール

- (1) Singapore Standard. SS 590: 2013 HACCP-based food safety management systems – Requirements for any organisations in the food chain. Singapore Standard Council.

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マレーシア

- (1) Food Safety According to Hazard Analysis and Critical Control Point (HACCP) System MS 1480: 2007. Department of Standard Malaysia. Ministry of International Trade and Industry.

日本

- (1) JFS-B Standard [Requirements for Organizations] (Sectors: E/L) Version 2.0. October 21, 2019. Japan Food Safety Management Association.
- (2) JFS-B Standard (Sector: CI, CII, CIII, CIV/K) <Manufacture of food products and Manufacture of food products and Manufacture of chemicals (including biochemical products)> Version 3.0 May 5, 2022. Japan Food Safety Management Association
- (3) JFS-C Standard Document [Requirements for Organizations] (Sector: CI,CII,CIII,CIV/K) Version 3.0. October 2, 2020 Japan Food Safety Management Association.

インドネシア

- (1) Piagam PMR. Regulation of The Drug and Food Control Agency 21号 (2019) Food Safety Risk Management Program in Food Industry Program. National Agency of Drug and Food Control (BADAN POM).

米国

- (1) Code of Federal Regulations Title 21 Part 117 Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food. United States Food and Drug Administration (USFDA)

中国

- (1) Hazard Analysis and Critical Control Point (HACCP) System - General Requirements for Food Processing Plant GB/T 27341-2009. Issued on: 2009-02-17. General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China Standardization Administration of the People's Republic of China.
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Administration of China.

ベラルーシ共和国

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スリランカ

- (1) HACCP SLS 1266: 2011. Requirements for a HACCP Based Food Safety Management system. Sri Lanka Standards Institution (SLSI)

4. 個別要求事項 3 商業的無菌状態にする加熱殺菌工程を経た低酸性の及び酸性化した密閉容器入り食品の製造における同等以上の国際的な製造システム規格の例

- (1) Code of Hygienic Practice for Low and Acidified Low Acid Canned Foods. CAC/RCP 23-1979. Codex Alimentarius International Food Standards.
- (2) Code of Hygienic Practice for Aseptically Processed and Packaged Low Acid Foods. CAC/RCP 40-1993. Codex Alimentarius International Food Standards.
- (3) Regulations for Thermally Processed Meat and Poultry Products (9 CFR 18.300-.311 for meat product and 381.300-.311 for poultry products). United States Department of Agriculture (USDA)
- (4) Hazard Analysis and Critical Control Point System. General Principle of Food Hygiene CXC 1- 1969. Codex Alimentarius International Food Standards.
- (5) Food Safety Management Systems – Requirements for any Organization in the Food Chain, ISO 22000: 2018. International Standard Organization.
- (6) Global Standard for Food Safety Issue 8. British Retail Consortium.
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マレーシア

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- (3) JFS-C Standard Document [Requirements for Organizations] (Sector: CI, CII, CIII, CIV/K) Version 3.0. October 2, 2020 Japan Food Safety Management Association.

インドネシア

- (1) Piagam PMR. Regulation of The Drug and Food Control Agency 21号 (2019) Food Safety Risk Management Program in Food Industry Program. National Agency of Drug and Food Control (BADAN POM).

米国

- (1) Code of Federal Regulations Title 21 Part 117 Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food. United States Food and Drug Administration (USFDA)
- (2) Code of Federal Regulations Title 21 Part 113 Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers. United States of Food and Drug Administration (USFDA)
- (3) Code of Federal Regulations Title 21 Part 114 Acidified Foods. United States Food and Drug Administration (USFDA)

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中国

- (1) Hazard Analysis and Critical Control Point (HACCP) System - General Requirements for Food Processing Plant GB/T 27341-2009. Issued on: 2009-02-17. General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China Standardization Administration of the People's Republic of China.
- (2) Hazard Analysis and Critical Control Point (HACCP) System Certification Requirements (V1.0). No.: CNCA-N-001:2021. Issued by the National Certification and Accreditation Administration of China.

ベラルーシ共和国

- (1) State Standards (Gosstandard) of STB ISO 22000 – 2020 The Republic of Belarus. Issued on 2020. BelGISS (Belarusian state institute for standardization and certificate)

スリランカ

- (1) HACCP SLS 1266: 2011. Requirements for a HACCP Based Food Safety Management system. Sri Lanka Standards Institution (SLSI)

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(英語)

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