



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) Code of Practice for Fish and Fishery Products CAC/RCP 52-2003. 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/Issue 9. British Retail Consortium.
- (6) International Food Standard (IFS): IFS Version 8
- (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) SQF Food Safety Code for Animal Product Manufacturing: Edition 9. The Food Industry
Association.
- (10) 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).
- (11) HACCP Code for Food Safety Programs. TQCSI HACCP CODE:2020./ TQCSI HACCP
CODE: 2024. TQCS International (Group) Pty Ltd (TQCSI)
- (12) The Food Safety System Certification 22000 (FSSC 22000) version 6. Foundation FSSC
22000.
- (13) PrimusGFS Version 4.0 (2025) / PrimusGFS V3.2. Azzule Systems, LLC

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。

韓国

- (1) HACCP applied establishment in accordance with Article 48.3, 48-2.3 of the food Sanitation Act and Article 63.3, 68-2.3 the Enforcement Rule of the Food Sanitation Act

カナダ

- (1) Natural Health Products Regulations. 2025. The Minister of Justice.
- (2) Safe Food for Canadians Regulations. 2025. The Minister of Justice.
- (3) The Canadian Grain Commission Food Safety and Identity Preserved Quality Management System Standard (CGC FSIP-STAN 1.1.0). revision 5.1. 2019. Canadian Grain Commission. Process Verification and Accreditation Industry Services
- (4) CanadaGAP. Food Safety Manual for Fresh Fruits and Vegetables Version 10.0 .2023

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.

台湾

- (1) Taiwan Quality Food Certification Scheme (TQF). 2021. TQF Association.
- (2) Total Quality Food Certification Program. Certification Standard 2023 General Requirement. TQF Association.

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

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。

- (2) JFS-B Standard [Requirements for Organizations] (Sectors: CI,CII,CIII,CIV/K) Version 3.0. Japan Food Safety Management Association.
- (3) JFS-B Plus Standard [Requirements for Organizations] (Sectors: CI,CII,CIII,CIV/K) Version 1.0. Japan Food Safety Management Association.
- (4) JFS-C Standard Document [Requirements for Organizations] (Sector: CI,CII,CIII,CIV/K) Version 3.2. Japan Food Safety Management Association
- (5) Food Sanitation Act Article 55. Act No. 233 of December 24, 1947. Article 55

ニュージーランド

- (1) Customised Food Control Plan (cFCP). Food Act 2014. Ministry for Primary Industries.
- (2) Food Act 2014. Ministry for Primary Industries.
- (3) National Programme Level 3 Pursuant to section 88 of the Food Act 2014. Ministry for Primary Industries.
- (4) Risk Management Programmes (RMPs) under the Animal Products Act 1999. Ministry for Primary Industries.

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)

英国

- (1) Assured UK Malt Standard version 4.6. The Assured UK Malt Technical. May 2022

フォークランド諸島（マルビナス諸島）

- (1) Fishery Products (Hygiene) Regulations 2012

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.
- (2) MeSTI (Makanan Selamat Tanggungjawab Industri). Food Safety and Quality Division. Ministry of Health.

ラオス

- (1) Regulation on the Control on Production, Exported-Imported Safe Food No.586/MOH.

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。

Ministry of Health. Lao People's Democratic Republic. Vientiane Capital, 12 May 2006.

ベトナム

- (1) TCVN ISO 22000: 2018. National standard TCVN ISO 22000:2018 (ISO 22000:2018) on Food safety management systems - Requirements for any organization in the food chain (2018)

スリランカ

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

欧州連合

- (1) Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.
- (2) Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.

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 111 Current Good Manufacturing Practice in Manufacturing, Packing, Labeling, or Holding Operation for Dietary Supplements. United States Food and Drug Administration (USFDA)
- (3) Code of Federal Regulations Title 21 Part 123 Fish and Fishery Products. United States Food and Drug Administration (USFDA)
- (4) Idaho Food Code Idapa 16.02.19. Division of Public Health Idaho Department of Health and Welfare Food Protection Program Boise, Idaho.
- (5) Current Good Manufacturing Practices (cGMP) Title 51 Part VI. Louisiana Department of Health.
- (6) Food Sanitation Rules. (Effective Date: February 1, 2020). Oregon Health Authority Division 150. Food Sanitation Rule
- (7) Best Aquaculture Practices (BAP) Seafood Processing Standard (SPS) Core – Issue 6.0. 05 November 2025. Global Seafood Alliance Certification Standard.
- (8) NSF/ANSI 455-2 Good Manufacturing Practice for Dietary Supplements and Dietary

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。

Ingredients. 2019. The Global Retailer and Manufacturer Alliance (GRMA).

- (9) NSF International. Seafood Inspection Program. USDC/NOAA Fisheries. U.S. Department of Commerce.

シンガポール

- (1) SS 590:2013 HACCP-based food safety management systems – Requirements for any organisations in the food chain. Singapore Standard Council.
- (2) SS 444:2018 Hazard analysis and critical control point (HACCP) system for food industry. Singapore Standard Council.
- (3) Wholesome Meat and Fish (Processing Establishments and Cold Stores) Rules 1999. WHOLESOME MEAT AND FISH ACT 1999 (ACT 5 OF 1999).

オーストラリア

- (1) Freshcare Food Safety and Quality Code of Practice.
- (2) Freshcare Supply Chain Standard. Edition 2 – July 2021. Freshcare Limited.

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).

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.

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、又は食用氷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.

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。

- (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/Issue 9. British Retail Consortium.
- (6) International Food Standard (IFS): IFS Version 8
- (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 6. Foundation FSSC 22000.

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.

日本

- (1) JFS-B Standard [Requirements for Organizations] (Sectors: CI,CII,CIII,CIV/K) Version 3.0. Japan Food Safety Management Association.
- (2) JFS-B Plus Standard [Requirements for Organizations] (Sectors: CI,CII,CIII,CIV/K) Version 1.0. Japan Food Safety Management Association.
- (3) JFS-C Standard Document [Requirements for Organizations] (Sector: CI,CII,CIII,CIV/K) Version 3.2. Japan Food Safety Management Association

ニュージーランド

- (1) Customised Food Control Plan (cFCP). Food Act 2014. Ministry for Primary Industries.
- (2) Food Act 2014. Ministry for Primary Industries.
- (3) National Programme Level 3 Pursuant to section 88 of the Food Act 2014. Ministry for Primary Industries.

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。

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)

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.

ベトナム

- (1) TCVN ISO 22000: 2018. National standard TCVN ISO 22000:2018 (ISO 22000:2018) on Food safety management systems - Requirements for any organization in the food chain (2018)

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.
- (2) SS 444:2018 Hazard analysis and critical control point (HACCP) system for food industry. Singapore Standard Council.

スリランカ

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

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)

インドネシア

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

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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/Issue 9. 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) HACCP Code for Food Safety Programs. TQCSI HACCP CODE:2020. TQCS International (Group) Pty Ltd (TQCSI)
- (9) The Food Safety System Certification 22000 (FSSC 22000) version 6. Foundation FSSC 22000.

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.

日本

- (1) JFS-B Standard [Requirements for Organizations] (Sectors: CI,CII,CIII,CIV/K) Version 3.0. Japan Food Safety Management Association.
- (2) JFS-B Plus Standard [Requirements for Organizations] (Sectors: CI,CII,CIII,CIV/K) Version 1.0. Japan Food Safety Management Association.
- (3) JFS-C Standard Document [Requirements for Organizations] (Sector: CI,CII,CIII,CIV/K) Version 3.2. Japan Food Safety Management Association

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。

ニュージーランド

- (1) Customised Food Control Plan (cFCP). Food Act 2014. Ministry for Primary Industries.
- (2) Food Act 2014. Ministry for Primary Industries.
- (3) National Programme Level 3 Pursuant to section 88 of the Food Act 2014. Ministry for Primary Industries.

ベラルーシ共和国

- (1) State Standards (Gosstandard) of STB ISO 22000 – 2020 The Republic of Belarus.
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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.

ベトナム

- (1) TCVN ISO 22000: 2018. National standard TCVN ISO 22000:2018 (ISO 22000:2018) on Food safety management systems - Requirements for any organization in the food chain (2018)

スリランカ

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

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)

シンガポール

- (1) Singapore Standard. SS 590: 2013 HACCP-based food safety management systems –
- (2) Requirements for any organisations in the food chain. Singapore Standard Council.
- (3) SS 444:2018 Hazard analysis and critical control point (HACCP) system for food industry. Singapore Standard Council.

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。

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).

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/Issue 9. British Retail Consortium.
- (7) International Food Standard (IFS): IFS Version 8
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- (9) SQF Food Safety Code for Manufacturing: Edition 9 (2020). The Safe Quality Food Institute.
- (10) HACCP Code for Food Safety Programs. TQCSI HACCP CODE:2020. TQCS International (Group) Pty Ltd (TQCSI)
- (11) The Food Safety System Certification 22000 (FSSC 22000) version 6. Foundation FSSC 22000.

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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- (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.

日本

- (1) JFS-B Standard [Requirements for Organizations] (Sectors: CI,CII,CIII,CIV/K) Version 3.0. Japan Food Safety Management Association.
- (2) JFS-B Plus Standard [Requirements for Organizations] (Sectors: CI,CII,CIII,CIV/K) Version 1.0. Japan Food Safety Management Association.
- (3) JFS-C Standard Document [Requirements for Organizations] (Sector: CI,CII,CIII,CIV/K) Version 3.2. Japan Food Safety Management Association

ニュージーランド

- (1) Customised Food Control Plan (cFCP). Food Act 2014. Ministry for Primary Industries.
- (2) Food Act 2014. Ministry for Primary Industries.
- (3) National Programme Level 3 Pursuant to section 88 of the Food Act 2014. Ministry for Primary Industries.

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)

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.

ベトナム

- (1) TCVN ISO 22000: 2018. National standard TCVN ISO 22000:2018 (ISO 22000:2018) on Food safety management systems - Requirements for any organization in the food chain (2018)

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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)

【免責条項】

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(ウェブページ)

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(英語)

https://food.fda.moph.go.th/media.php?id=529123641481371648&name=Ex_420_EN.pdf

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