

The Food Safety Basic Act

Main features of the Food Safety Basic Act

1. Principles (Articles 3-5)

Ensuring safety of food:

- (1) Take all actions under the basic understanding that the protection of Japanese general public is the top priority.
- (2) Those principles should be applied to all the stages from production to consumption.
- (3) All actions should be based on scientific knowledge while paying enough attention to the international trends and opinions of Japanese public.

2. Roles and responsibilities of related parties (Articles 6-9)

- Responsibilities of central and local governments
 - Those parties should share roles appropriately to ensure food safety.
- Responsibilities of food-related business operators
 - Take all actions in an appropriate way under the recognition that those parties have primary responsibilities for ensuring food safety.
 - Strive to provide accurate and appropriate information.
 - Cooperate to the actions taken by central and local governments.
- Roles of consumers
 - Nurture knowledge and understanding, and do utmost to express opinions on policies.

3. Basic Directions (Articles 11-21)

Adoption of risk analysis approach (Articles 11-13)

- Implementation of risk assessments (assessment of the adverse health effect of food on health)
- Formulation of policies based on risk assessments
- Promotion of risk communication

(Articles 14-20)

- Response to emergency situations
- Close and mutual cooperation among relevant administrative bodies
- Establishment of experiment and research systems
- Collection of internal and external information
- Ensuring appropriate operation of the labeling system
- Promotion of education and learning
- Consideration for effects on the environment

Formulation of basic plans for FSC actions/activities (Article 21)

4. Establish Food Safety Commission (to implementation of risk assessments etc.) (Articles 22-38)