

Examples of Food Standard of Manufacturing Practices are equivalent to or not lower than the requirements prescribed in the Annex of the Notification of the Ministry of Public Health (Number 420) of B.E. 2563,

Issued by the Virtue of the Food Act of B.E. 2522

Title: Food Production Processes, Processing Equipment/ Utensils and Storage Practices

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**1. Food Standard of Manufacturing Practices are Equivalent to or not Lower Than the Minimum Requirements e.g. :**

- (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)
- (6) SQF Food Safety Code for Manufacturing: Edition 8.1 (1995). The Safe Quality Food Institute.
- (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. Foundation FSSC 22000.

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Note : Lists of mentioned standards are examples of food standard of manufacturing practices that were collected for facilitation purpose. For the standards other than those specified, if the requirements of that standard are equivalent to or not lower than the requirements prescribed in the annex of the Notification of the Ministry of Public Health No. 420. It is considered to be in accordance with the Notification of the Ministry of Public Health No. 420 as well.

### **United States of America**

- (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)
- (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

### **Japan**

- (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

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### **Singapore**

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

### **Malaysia**

- (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.

### **Canada**

- (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.

### **Indonesia**

- (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).

### **Laos**

- (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.

### **India**

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

### **China**

- (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

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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.

#### **Belarus**

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

#### **Sri Lanka**

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

## **2. International Food Standards of Manufacturing Practices are Equivalent to or not Lower Than the Specific Requirements Prescribed for Production of Bottled Drinking Water, Natural Mineral Water and Edible Ice using Filtration Process e.g. :**

- (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 Food Safety Code for Manufacturing: Edition 8.1 (1995). The Safe Quality Food Institute.

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

#### **Malaysia**

- (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.

#### **Japan**

- (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.

#### **Indonesia**

- (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).

#### **United States of America**

- (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)

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### China

- (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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### **3. International Food Standards of Manufacturing Practices are Equivalent to or not Lower Than the Specific Requirements Prescribed for Production of Ready-to-Consume Milk Products in Liquid Form using Pasteurization e.g. :**

- (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 Food Safety Code for Manufacturing: Edition 8.1 (1995). The Safe Quality Food Institute.
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- (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
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- (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)

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#### **Sri Lanka**

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

#### **4. International Food Standards of Manufacturing Practices are Equivalent to or not Lower Than the Specific Requirements Prescribed for Production of Low Acid and Acidified Foods Packaged in Hermetically Sealed Containers using the Commercial Sterilization Processes e.g. :**

- (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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- (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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