

Check List of Food Safety Administration for Imported Fresh Produce

Name of Facility :		
Fresh Produce Item :		
Type of Facility (Select one): Farm, Packing House, Warehouse, Transporter, Exporter		
Place of Location (Country, State, Prefecture, City, Town, Village, Number) :		
Government's Permission Number :		
If 3rd party certificate such as GAP is granted, state its name, year granted, name of certifying organization :		
Person who is responsible :		
Contact point :		
Person in Charge :		
A. In regards to the Farm	Response	Remarks
1. Safe water for agricultural use is being supplied.	Yes/No	
2. Human infectious disease of digestive organs is not broken out.	Yes/No	
3. In the past 3 years, there was no disaster by the storm or flood.	Yes/No	
4. In the past 1 year, there was no abnormal weather such as drought.	Yes/No	
5. In the past 3 years, there was no occurrence of geographical risk.	Yes/No	
6. The farm is not within the area of radioactive contamination.	Yes/No	
7. Contamination control measures by chemical substances, microorganisms are taken.	Yes/No	

8. In the past 3 years, there were no epidemics of fruit diseases or pests.	Yes/No	
9. It has been kept records of the use of agrichemicals and fertilizer.	Yes/No	
10. Agrichemicals and the chemicals for bacteria control are safely stored and administered.	Yes/No	
11. Spray plans of agrichemicals are established in order to meet with Japan's agrichemical residue standards.	Yes/No	
12. Farms are not located to the adjoining land where their crops receive drift effect.	Yes/No	
13. Crop is not planted with other crops (mixed planting).	Yes/No	
14. Fields are clearly divided for home-consumption, domestic shipments, exports, exports for Japan.	Yes/No	
15. Produce is not a genetically modified one that is not approved by Japan's food safety inspection.	Yes/No	
16. Preventive measures are taken for commingling with genetically modified produce that is not approved by Japan's food safety inspection.	Yes/No	
17. The growth of the crops is satisfactory.	Yes/No	
B. In Regards to the Packing House (Washing, Sorting, Packaging, Storage)		
(1) Facilities	Response	Remarks
1. Facilities are located in the clean and good environment.	Yes/No	
2. Windows and entrances are not kept open.	Yes/No	
3. Facilities are divided by the wall, and intrusions by outsiders and animals can be prevented.	Yes/No	
4. Facilities are separated from the outside world, and the contamination with dust, polluted water, agrichemicals, feces and urine can be prevented.	Yes/No	
5. Preventive measures are taken against the intrusion of rats and insects.	Yes/No	
6. Security control with an appropriate way is being conducted.	Yes/No	

7. Chemical substances such as agrichemicals and disinfecting agents are safely stored and administered.	Yes/No	
8. Management system for the processing of fruit is developed.	Yes/No	
9. There is a person who is in charge of food sanitation in each department.	Yes/No	
(2) Sanitation of Workers	Response	Remarks
1. Workers wear hygienic working clothes, a cap, a mask and exclusive footwear.	Yes/No	
2. Workers are not allowed to bring goods that are not required to do their jobs into the processing facility.	Yes/No	
3. Worker's entrance and exit to/from the fruit processing premises are checked.	Yes/No	
4. Admittance of unneeded people to fruit processing facilities is prohibited.	Yes/No	
5. In case of a person other than workers entering to fruit processing facilities, we have him/her wear hygienic clothes at an appropriate place and have him/her obey the hygiene control rules of facilities.	Yes/No	
(3) Fresh Produce after the Harvest (Prior to the processing)	Response	Remarks
1. Fresh produce is hygienically handled.	Yes/No	
2. Fresh produce is isolated by farm, and stored under the roof.	Yes/No	
3. Fresh produce is not tainted with parasite, pathogenic microorganism, poisonous substance, decomposed matter, foreign objects.	Yes/No	
4. In regards to agrichemical residues, it is confirmed that there are no residues that exceed Japan's chemical residue standards by periodical inspections.	Yes/No	
5. Fresh produce is kept in containers, and stored not directly on the floor and away from the wall.	Yes/No	
(4) Washing	Response	Remarks
1. Washing is carried out separately by each farm.	Yes/No	

2. Clean water is used for the 1st stage washing of harvested fresh fruit.	Yes/No	
3. In case of ice being used, we use ice that is made from drinkable water.	Yes/No	
4. We wash produce with running water or we wash produce in the tank where water is frequently changed.	Yes/No	
5. We carry out rinse and wash with running water which is suitable for drinking.	Yes/No	
6. Tank is cleaned and is kept immaculate.	Yes/No	
7. In case of well water used, well water is disinfected by automatic chlorine sterilizer.	Yes/No	
8. In case of sterilizing the surface of produce by a chemical agent, sterilization is carried out after dirt was removed.	Yes/No	
(5) Treatment Process	Response	Remarks
1. Manual is developed for treatment processes from carry-in entrance, through out packaging to storage.	Yes/No	
2. Food additives that are not designated by the Japanese Food Sanitation Law are not used.	Yes/No	
3. We do not use food additives that are not comply with the Japanese standards, and if we use additives, we use a moderate amount.	Yes/No	
4. We do not use food additives that may lead to the false recognition of quality and freshness of the produce.	Yes/No	
5. We do not conduct sterilization by radiation.	Yes/No	
6. In case of a food additive being used, the accurate name and components of the additive is clearly known.	Yes/No	
7. We do not add pharmaceutical ingredients that conflict with the Japanese Pharmaceutical Affairs Law.	Yes/No	
(6) Packaging	Response	Remarks
1. In case of fungicide being used, the name of used additive and the purpose of its use are written on the carton box.	Yes/No	
2. Lot numbers are established by harvested date, by farm, and they are written on the carton box.	Yes/No	

(7) Storage	Response	Remarks
1. Fresh produce is stored promptly in the storage (refrigerator) after the treatment process.	Yes/No	
2. Fresh produce, which is harvested and processed for Japan, is marked on the carton box and is stored separately from other produce.	Yes/No	
(8) Testing and Inspection	Response	Remarks
1. Fresh produce being shipped is periodically tested and inspected.	Yes/No	
2. Testing and inspection have high credibility in terms of their preciseness and accuracy.	Yes/No	
3. The results of testing and inspection are kept for 3 years.	Yes/No	
4. If importer requests the results of testing and inspection, we submit the results.	Yes/No	
(9) Storage and Transportation of Fresh Produce	Response	Remarks
1. During the storage and transportation, the produce is handled in a sanitary manner.	Yes/No	
2. Contamination control measures for insecticides are taken.	Yes/No	
3. Vehicles and containers used for transportation are not to deface produce or package.	Yes/No	
4. Vehicles and containers have structure that is easily cleaned and disinfected, and they always maintain cleanliness.	Yes/No	
5. If produce is consolidated with a cargo other than food, produce must be separated from the cargo other than food in such a way that the produce is kept in an appropriate container, and contamination control measures for the produce are taken.	Yes/No	
6. In-transit produce is controlled in such a way that the produce is not contaminated with dust or toxic gas.	Yes/No	
7. If vehicles or containers that were used for a cargo transportation other than food or the transportation of different type of produce, these vehicles or containers should be washed effectively, and they are also disinfected if necessary.	Yes/No	

8. At the time of shipment, the number of boxes and bad package conditions must be checked, and that record must be kept.	Yes/No	
9. Adequate temperature control in the storage warehouse is conducted, and that record must be kept.	Yes/No	
10. Produce should not be left outdoor for a long period.	Yes/No	
11. Facilities are managed in such a way that outsiders can not access to the storage facility premises without permission.	Yes/No	
(10) Handling of Wastes and Discharging Water	Response	Remarks
1. Procedures are established for the storage of wastes and the methods of disposal.	Yes/No	
2. Waste containers are clearly separated from other containers, and liquid waste or waste odor should not leak from the container.	Yes/No	
3. Waste containers are adequately managed in such a way that they do not affect the environment.	Yes/No	
4. Handling of wastes and discharging water is conducted by an appropriate way.	Yes/No	
The above statement is true and correct.		
Date:		
Company Name:		
(Select one): Exporter/Packer/Grower/Others		
Position:		
Name:		
Signature:		