Hygienic Livestock Farm Management Control and Certification Standard

(Farm HACCP Certification Standard)

This certification standard (farm HACCP certification standard) for hygienic livestock farm management control is a third-party certification system that facilitates the PDCA cycle (plan, do, check and act) in addition to HACCP preventative measures.

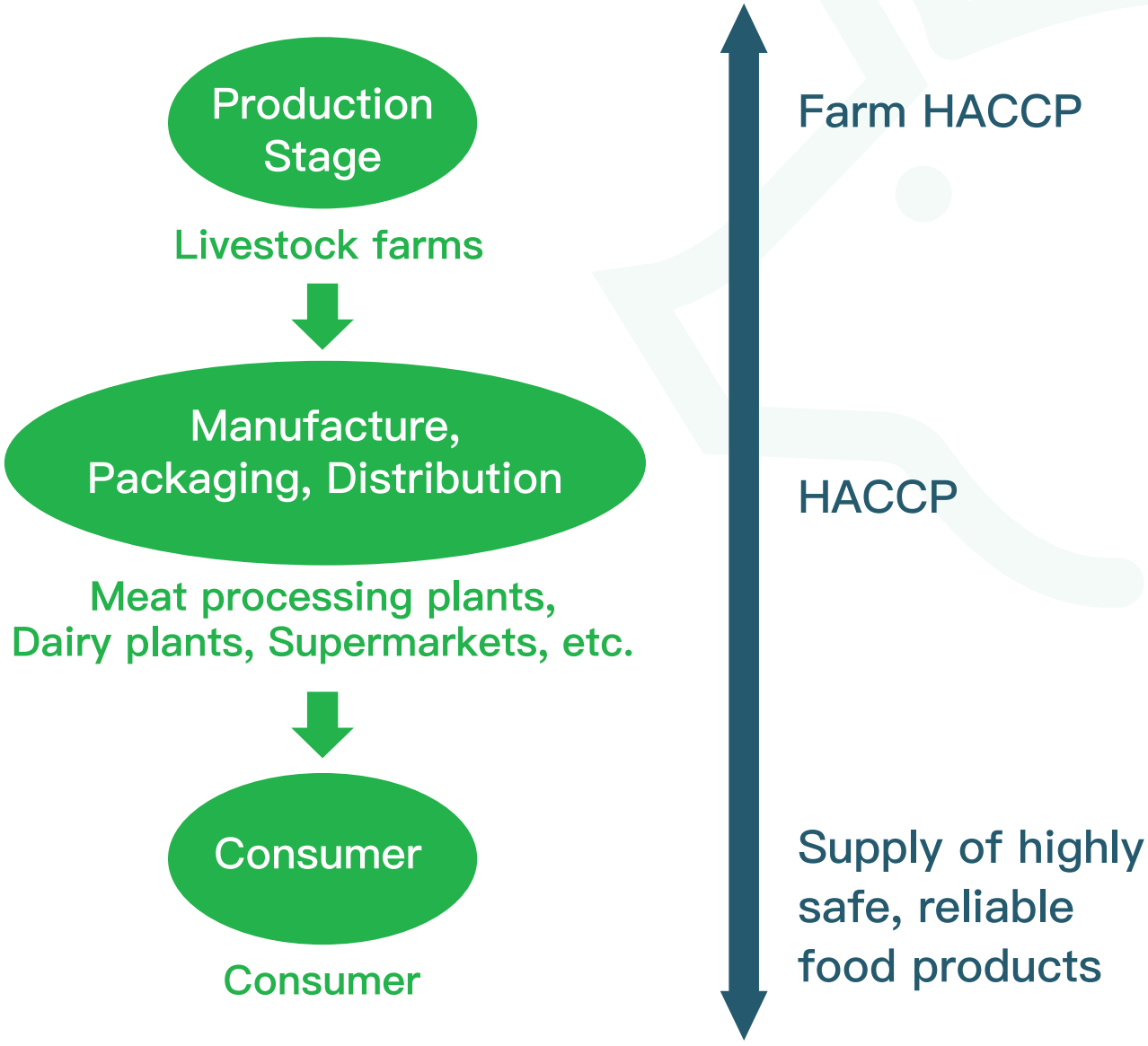
The purpose of this standard is to promote hygienic management in accordance with the hygiene management standards for raising livestock established in Japan's Animal Infectious Diseases Control Law, supporting the genuinely safe and reliable manufacture of livestock and livestock products.

Establishments that acquire the farm HACCP certification standard can display the HACCP farm certified seal on their signs and product packaging.

Japan Livestock Industry Association

The role of farm HACCP certification in the food chain

The food chain refers to the entire process in creating a food product, from food production and preparation to packaging, distribution, etc. on its way to the consumer. The farm HACCP certification standard contributes to a production farm's ability to supply safe and reliable livestock products to the food chain.



Total hygienic control enables safe and reliable supply of livestock products from the farm to the consumer

Livestock products that are shipped from a production farm go through either a dairy plant, a meat processing plant, or an egg grading and packing center, and a portion of these are further processed at a food manufacturing plant before being packaged and distributed to commercial outlets and consumers. To produce safe and reliable food products, safe livestock products must be shipped from the production farm as raw ingredients before undergoing thorough hygienic control throughout the manufacture, processing, packing and distribution stages. HACCP plays an essential role in the safe and reliable production of livestock products at any production farm facility.

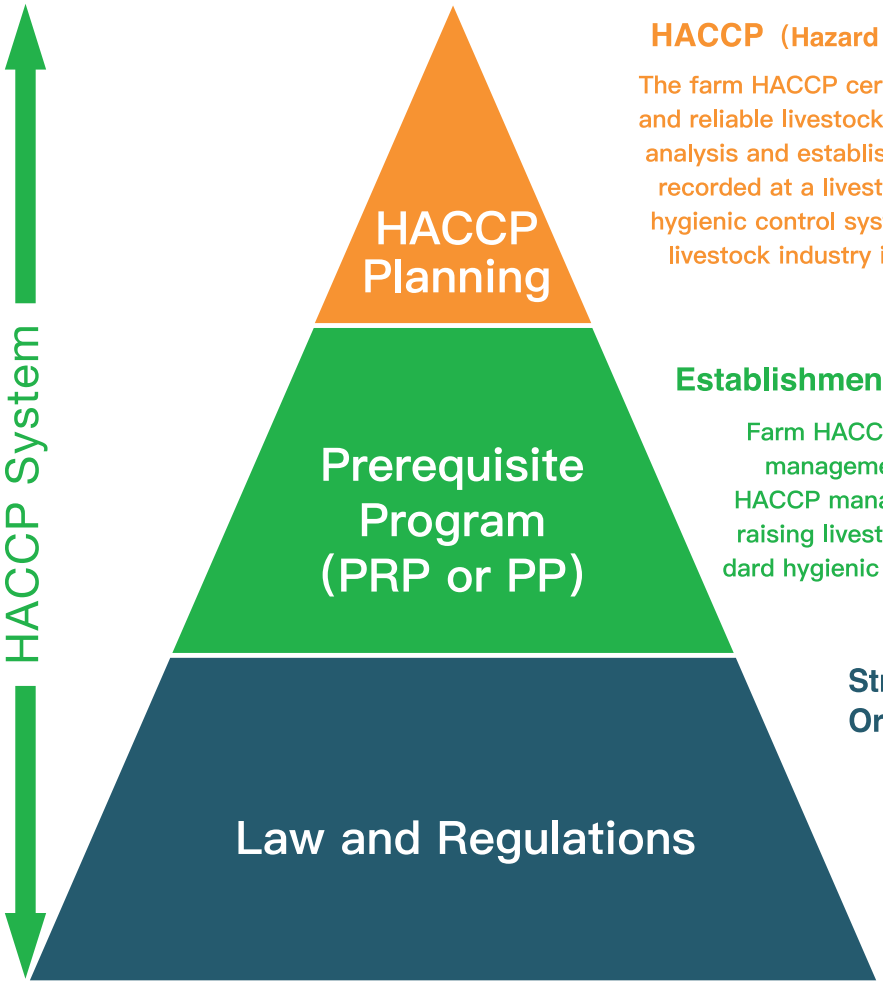
H A C C P

Hazard **Analysis** **Critical** **Control** **Point**

HACCP is a systematic preventative approach that analyzes any hazards to raw ingredient and food product safety, including all processes therein, and determines the quality of products and those that may require increased focus through standard hygienic control processes. The status of this control is continuously monitored and each lot for manufacture is guaranteed for product safety through HACCP, a a system which highly emphasizes the importance of hygienic food management.

HACCP stands for Hazard Analysis and Critical Control Points. Hazards can be generally classified into three categories: (1) biological hazards (pathogenic microorganisms, etc.), (2) chemical hazards (animal or plant-based poisons, additives, pharmaceuticals, cleaning agents, pesticides, agrichemicals, allergens, etc.) and (3) physical hazards (syringes, metal, glass, plastic, hair, hooves, claws, etc.).
HACCP analysis serves to determine the seriousness and frequency of any hazards found in a farm's production process. Critical control points are set according to the control points established in the hazard analysis, and through increasingly focused control, they guarantee safe and reliable livestock product manufacture.

Farm H A C C P Certification Standard



HACCP (Hazard Analysis Critical Control Point)

The farm HACCP certification standard guarantees safe and reliable livestock and food products through hazard analysis and established critical control points that are recorded at a livestock production farm. HACCP is a hygienic control system that manages hazards for the livestock industry in a live production environment.

Establishment of the Prerequisite Program

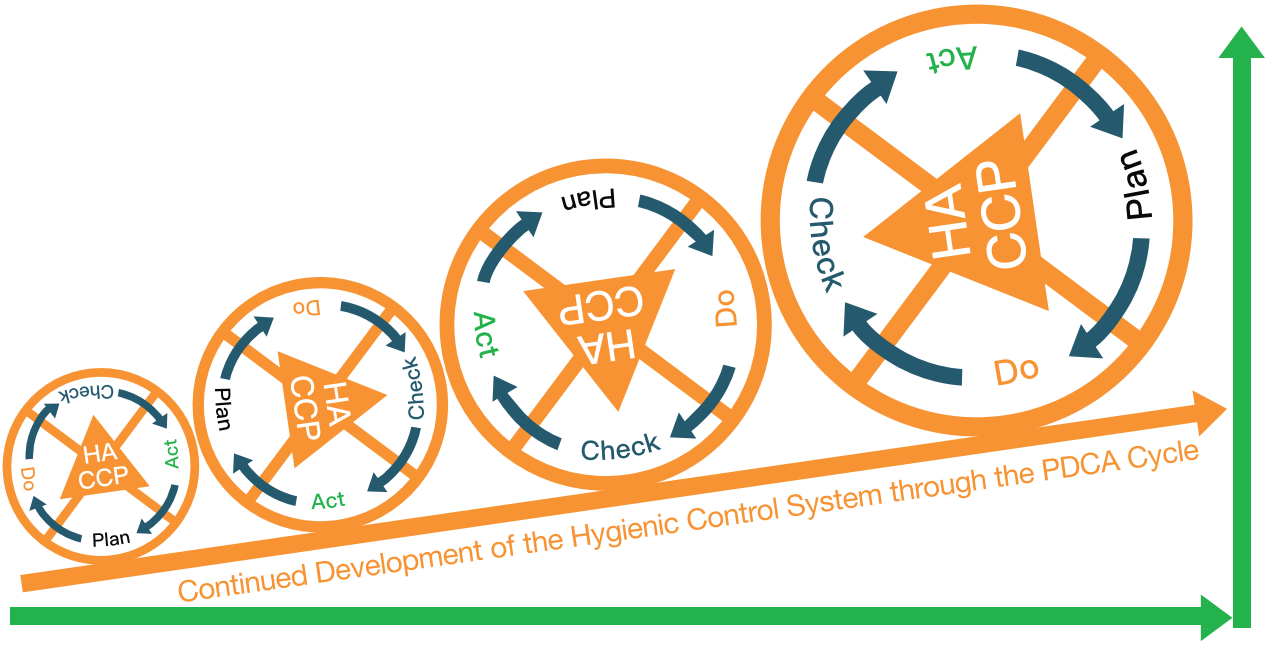
Farm HACCP certification requires a focus on the management of raising livestock in addition to HACCP management protocol. This management of raising livestock is generally established as a standard hygienic control program (prerequisite program).

Strict Adherence to Laws, Ordinances and Regulations

To establish a standard hygienic control program (prerequisite program), all laws, ordinances and regulations must be observed by the farm.

Farm HACCP Hygienic Control System – Constant Refinement –

Farm HACCP certification intends to supply safe and reliable livestock products to consumers. However, through continued development, it also has the effect of increasing productivity for individual farms.



Farm HACCP certification standards rely on continuous refinement of hygienic control systems through the PDCA cycle.

(1) Plan—In all raw materials and manufacturing processes, any existing hazards are analyzed according to their characteristics, frequency and seriousness. Particularly serious hazards are managed through HACCP, while others are managed through a standard hygienic control program (prerequisite program).

(2) Do—Safe and reliable production of livestock products is carried out according to (1) Plan.

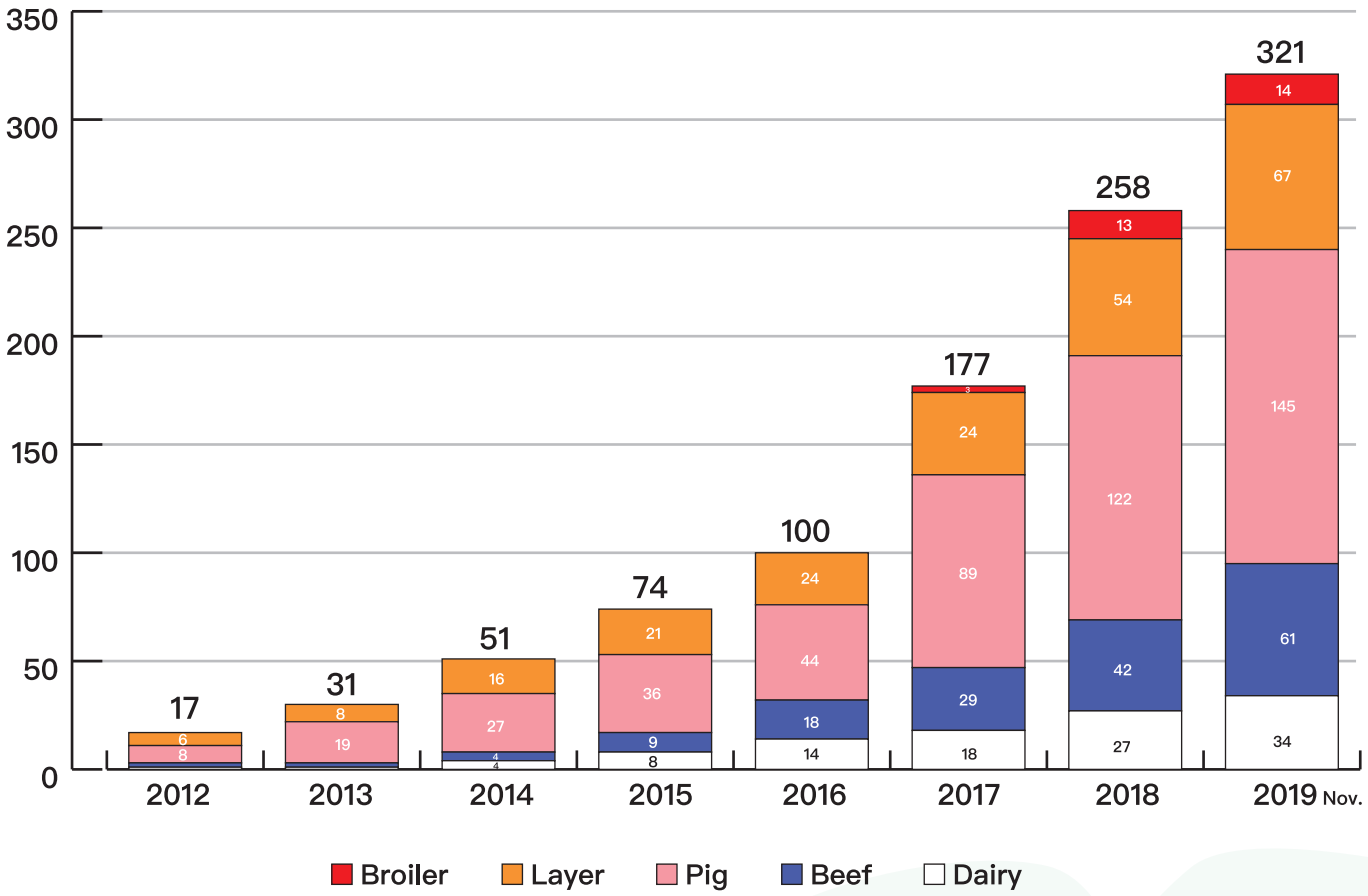
(3) Check—The effective implementation of (1) Plan and (2) Do is confirmed through internal inspection and information analysis.

(4) Act—The results of (1) Plan, (2) Do and (3) Check are used to reconsider the HACCP system overall and necessary adjustments are made.

The PDCA cycle continuously implements a system of Plan→Do→Check→Act. As a result, hygienic control systems are always being refined, leading to increased livestock product safety.

Total Farm HACCP Certification Numbers
(as of November 26, 2019)

Farm HACCP certification is given to livestock breeding farms that raise the following five products: (1) dairy, (2) beef, (3) pork, (4) layer hens and (5) broiler chickens. In Japan, many livestock management organizations have set their focus on Farm HACCP certification and its benefits, and many new farms are acquiring certification every year.



Farm HACCP certification Benefits

- By maintaining a high hygienic standard, farms will be protected from livestock infectious disease infiltrating their premises.
- By preventing disease in livestock and poultry, animals' mortality rate will drop, reducing the need for pharmaceutical treatments. In turn, this saves on production costs.
- By keeping a record of HACCP data, in the instance an issue does arise, its cause can be investigated and repeat occurrences can be prevented.
- Increased hygienic consideration by all farm employees.
- Elevated trust from buyers and consumers, reducing the possibility of complaints made regarding livestock products.
- Acquiring Farm HACCP certification validifies increased commercial value for farm products.

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