

Hazard Analysis and Critical Control Point (HACCP) for Food and Livestock Products **[Enforcement 2020.3.11.]**

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Chapter 1. General Provisions

Article 1 (Purpose) These standards are for Articles 48 to 48-3 of the Food Sanitation Act, Articles 62 to 68-2 of the Enforcement Rules. Additionally, these are for the simultaneous application and operation of the HACCP for Food under Article 38 of the Health Functional Foods Act, Articles 9 to 9-4 of the Livestock Sanitation Control Act, and Articles 7 to 7-8 of the Enforcement Rules.

Article 2 (Definition of Terms) The terms used in this criterion are defined as follows:

1. “Hazard Analysis and Critical Control Point (HACCP)” is part of the Food Safety Management Certification Criteria of the Food Safety Management Act under the Food Safety Management Standards of the Food Functional Foods Act. The term includes food (as Health Functional Foods). It focuses on the prevention of harmful substances from resting on food or livestock products or from being contaminated by food or livestock products during all processes of management, including manufacturing, processing, cooking, sorting, packaging, subdivision, storage, distribution, and the sales of product raw materials (hereinafter referred to as “HACCP”).
2. “Hazard” implies a biological, chemical, or physical factor or condition that may harm the health of the human body pursuant to Article 4 of the Food Sanitation Act (Prohibiting the Sale of Hazardous Foods, etc.) and Article 23 of the Health Functional Foods Act (Prohibiting the Sale of Hazardous Health Functional Foods, etc.) of the Livestock Sanitation Control Act.
3. “Hazard Analysis” refers to a series of processes that collects and evaluates information necessary to determine the hazardous elements that affect food and livestock safety and the various conditions that may cause them to exist.
4. “Critical Control Point (CCP)” implies the process of securing the safety of food and livestock products through the prevention and control of hazards in food and livestock products or the reduction of hazards below the acceptable level by applying the HACCP.
5. “Critical Limit” is a standard for determining whether the management of hazards at an important control point is adequately conducted within the allowable law.
6. “Monitoring” implies a series of planned observations or measurements performed without verifying the proper management of the threshold criteria set at the critical control point.
7. “Corrective Action” includes a series of measures adopted when monitoring results in a deviation

- from the threshold criteria of the critical control points.
8. “Prerequisite Program” implies a sanitary management program where the HACCP are applied in accordance with the Food Sanitation Act, the Health Functional Foods Act, and the Livestock Products Sanitary Control Act.
 9. “HACCP Plan” encompasses manufacturing, processing, cooking, selection, packaging, distribution, and the sales process management documentation, illustration or plan preparation in accordance with the HACCP for the identification and control of factors that may cause harm while purchasing raw materials for food and livestock products until the final sale.
 10. “Verification” implies a series of activities, including conducting application methods, procedures, verification, and other evaluations, that regularly assess the validity and implementation of the HACCP management plan.
 11. “Businesses applying HACCP” implies the manufacturing, processing, cooking, and subdivision of food by applying and complying with the HACCP pursuant to the Food Sanitation Act and the Health Functional Food Act. This term refers to a business establishment that distributes and sells a safety management certification workplace that applies and complies with the HACCP in accordance with the Livestock Products Sanitation Control Act — a safety management certification farm or an integrated livestock product safety management and management certification company.
 12. A “management officer” is a person designated to operate and manage the safety management certification standards comprehensively if the operators or farmers cannot directly operate and manage the HACCP, such as for workplaces applying the in-house HACCP under the Livestock Products Sanitation Control Act.
 13. “Integrated management program” is an integrated hygiene management program that applies and operates the HACCP according to each workplace, business, and farm encompassed under the integrated livestock product safety management certification company regulations pursuant to Article 7-3 (4) 3 of the Enforcement Rules of the Livestock Products Sanitation Control Act.
 14. “Automatic records management system for monitoring critical control points (CCP)” is a system that prevents the forgery and alteration of data (hereinafter referred to as “automatic records management system”) by automatically recording, managing, and checking critical control points (CCP) and monitoring data real time.

Chapter 2. The Application System and the Operation Management of the HACCP

Article 3 (Operators Subject to Application) These standards apply to those who have obtained or registered their business licenses under the Food Sanitation Act, the Health Functional Foods Act, and the Livestock Hygiene Control Act. Additionally, the standards apply to those who have obtained,

reported, or registered their business licenses under the Livestock Industry Sanitation Act and those who are required to comply with the HACCP of the Livestock Industry.

However, if an overseas-based person who manufactures, processes, or exports food wants to comply with this standard, the standard may be applied.

Article 4 (Application Items, Timing, etc.)

(1) This standard shall be applied to food and livestock products that are obliged to apply the HACCP in accordance with the Food Sanitation Act and its enforcement rules, the Health Functional Foods Act, and the Enforcement Rules of the Livestock Products Sanitary Control Act. The standard may also be applied to other places of business or products, if necessary. However, the standard may not be applied to food operators in island areas who manufacture goods and distribute only within the boundary of their areas or those who export all of the produced food to overseas.

(2) The mandatory application of the HACCP is in accordance with the provisions of the respective laws. However, it refers to the time when the annual sales and the number of employees adequately fulfills the requirements, and the calculation of annual sales is based on the total sales of food or livestock, subject to the mandatory application of the regulations at the workplace. The number of employees is based on the total number of regular workers under the Labor Standards Act.

(3) Notwithstanding the provisions of paragraph (2), where it is not possible to calculate the amount of sales for one year due to a new business or the closure thereof, the mandatory application period may be determined by calculating the amount of sales for one year based on the sales in the last three months whenever such sales can be calculated. However, the Ministry of Food and Drug Safety may request a certain period of time for the renovation and repair of facilities and equipment that are necessary for compliance with the standards among businesses and subject to the mandatory application of safety management certification standards (including cases where extended examination under Article 48-2 of the Food Sanitation Act and Article 9-2 of the Livestock Sanitation Control Act are conducted). However, the Ministry of Food and Drug Safety also recognizes that the mandatory application and extension review may be suspended within one year.

(4) The Minister of Food and Drug Safety may suspend the mandatory application of the HACCP under subparagraph 13 of Article 62 of the Enforcement Rules of the Food Sanitation Act, which falls under any of the following categories, within 6 months of the Act coming into force.

In the case of subparagraph 2, a request shall be submitted before the completion date of the previous year's production performance report.

1. Where a business applying the HACCP intends to give a new share of food types, provided that the foregoing shall not apply to food falling under Articles 62 1-1 to 12-2 of the Enforcement Rules of the Food Sanitation Act.
2. Where sales in the previous year become over ten (10) billion won and are newly subject to

mandatory application in the relevant year.

Article 5 (Management of Prerequisites)

(1) Businesses applying the HACCP under the Health Functional Food Act and the Livestock Products Sanitation Control Act (excluding slaughterhouses and farms) shall comply with the prerequisites as proposed in Table 1 in relation with the following:

1. Food (including food additives) manufacturing and processing facilities, health functional food manufacturing businesses, food sales business for facilities providing meals, establishment and business of livestock products
 - a. Sales Site Management
 - b. Hygiene Management
 - c. Management of Manufacturing, Processing, Cooking Facilities, and Equipment Facilities.
 - d. Installation and Management of Refrigerator and Freezer
 - e. Water Management
 - f. Storage and Transportation Management
 - g. Inspection Management
 - h. Recovery Program Management
2. Management of food sales business for facilities providing meals, food service establishments (catering service), transport meals (individual or bulk packaging)
 - a. Sales Site Management
 - b. Hygiene Management
 - c. Manufacturing, Processing, Cooking Facilities, and Equipment Facilities
 - d. Installation and Management of Refrigerator and Freezer
 - e. Water Management
 - f. Storage, Transportation Management
 - g. Inspection Management
 - h. Recovery Program Management
3. Other Food Retailers
 - a. Receiving Management
 - b. Storage Management
 - c. Operation Management
 - d. Packaging Management
 - e. Display and Sales Management
 - f. Recovery Management
4. Small businesses, Ready-to-eat food manufacturing industries, Food subdivision industries, Food service establishments (general restaurants, take-out restaurants, bakeries)

- a. Place of Operations (cooking place), Personal Hygiene Control
- b. Pest Control
- c. Cleaning and Disinfection Management
- d. Receiving and Storage Management
- e. Water Management
- f. Inspection Management
- g. Refrigeration and Freezer Warehouse Temperature Management
- h. Storage and Transportation Management
- i. Foreign Material Control

(2) Among the businesses applying the HACCP under the Livestock Products Sanitation Control Act, slaughterhouses and farms shall comply with the following prerequisites:

1. Slaughterhouses

- a. Hygiene Management Standards
- b. Operator, Farmer and Staff Education, and Training
- c. Inspection Management (including non-inspection and failure of inspection follow-up management under Articles 17 and 18 of the Act)
- d. Recovery Management
- e. Manufacturing, Processing Facilities and Equipment, and Environmental Management (Sales Site, Insect Repellent, Daylight and General Electric Lighting, Ventilation, Plumbing, Drainage, Water, Changing Room, Toilet)

2. Farms

- a. Farm Management (except for the hatchery)
- b. Hygiene Management
- c. Feeding Management (except for the hatchery)
- d. Carrying and Shipment Management
- e. Milk Management (only the dairy cattle farm)
- f. Egg Management (only the poultry Farm)
- g. Breeding Stock Management (only the breeding stock place)
- h. Hatching and hatchery Management (only the hatchery)

(3) A business entity applying the HACCP shall prepare the prerequisite management standard, including a management plan, necessary to comply with the prerequisite in paragraphs (1) or (2). However, a person who includes the prerequisites under paragraphs (1) or (2) may substitute or replace the sanitary control standards with the prerequisite management standards when being already prepared.

(4) Notwithstanding paragraphs (1) and (2), the manufacturing of food (including food additives) wherein the annual sales of the workplace concerned are less than 500 million won or the number of employee is less than 21. Business with annual sales of less than 500 million won or less than 10

employees: Food sales business for facility providing meals, meat packaging business, livestock product transportation, storage, sales business, instant meat sales and processing business, and egg packing business (hereinafter referred as ‘small business’) may comply with the prerequisites for small businesses in Annex 1.

(5) In case of an overseas business operator manufacturing and processing food and livestock products, in accordance with Article 3, the Codex Alimentarius Commission and Good Hygienic Practice shall be applied as a prerequisite.

(6) When prerequisite standards under paragraph 3 are enacted or amended, the date, the head of the HACCP team in charge, or the name of the operator shall be written and signed.

Article 6 (Management of Safety Management Certification Standard)

(1) Businesses applying the HACCP shall produce, process, cook, share, distribute, and sell food, livestock breeding, and raw materials, while the processing, packaging, and distribution of livestock products shall also be in accordance with the following principles of the HACCP and in such order as outlined in Table 2:

1. Hazard Analysis
2. Determination of Critical Control Point (CCP)
3. Setting of Critical Limit (CL)
4. Establishment of Monitoring System
5. Establishment of Corrective Action
6. Establishment of Verification
7. Documentation and Recording

(2) The HACCP management plan under paragraph (1) shall be established and operated based on a scientific basis or facts. Any changes such as those on important control points or marginal standards shall be reviewed.

(3) Businesses applying the HACCP pursuant to the Food Sanitation Act shall adopt the HACCP Management Standards for the proper operation of the HACCP management plan under paragraph (1), including the following matters:

1. Food (including Food additives) Manufacturing and Processing Facilities, and Health Functional Food Manufacturing Facilities.
- A. Organization of the HACCP Team
 - (1) Organization and human resource status
 - (2) Role of each member of the HACCP team
 - (3) Method transferring duties during shift rotation
- B. Preparation of Product Documentation
 - (1) Product name, type, and nature of product

- (2) Item manufacturing report: year, month, and day (limited to the relevant product)
- (3) Writer and preparation: year, month, and day
- (4) Precautions for ingredients (or food materials) mixing ratio
- (5) Manufacturing (packaging) units (limited to the applicable products)
- (6) Finished product specifications
- (7) Storage and dairy (or distribution)
- (8) Expiration date (or distribution time)
- (9) Packing method and material (limited to the relevant product)
- (10) Labeling (limited to the relevant product)
- (11) Other necessary matters

C. Purpose Check

- (1) Heating or ingestion method
- (2) Target consumer

D. Creation of a Process Flow Chart

- (1) Manufacturing, processing, and cooking process flow chart (process-specific processing methods)
- (2) Workplace floor plans (separation of work characteristics, placement of facilities and equipment, product processing line, location of the cleaning and sanitation station, floor plan demonstrating the workers' pathways, doors, and windows)
- (3) Heating, ventilation, & air conditioning diagram
- (4) Water supply and drainage system

E. Process flow chart field check

F. Hazard analysis according to raw and subsidiary materials, manufacturing, processing, and cooking, and distribution

- (1) Hazard analysis according to raw, subsidiary materials, manufacturing, processing, cooking, and distribution
- (2) Risk assessment (evaluation of the severity and possibility of harm to each hazardous element by the source, subsidiary materials, and process)
- (3) Risk assessment results, preventive measures, and management methods

G. Decision of Critical Control Point

- (1) Determination of the processing steps or the processes that can prevent and control (or reduce to below the acceptable level) the identified major hazard
- (2) Results of the application of the CCP decision tree

H. Establishment of critical limits for CCP

I. Establishment of the monitoring system for CCP

J. Establishment of corrective actions

K. Establishment of the verification procedure and method

- (1) Method (document review, on-site review, testing) and procedure for validation
- (2) Method (document review, on-site review, testing) and procedure for evaluating practicability

L. Documentation and establishment of the method for record keeping

2. Other food sales businesses

A. Composition of the HACCP team

- (1) Organization and human resources status
- (2) Roles of a HACCP team member
- (3) Method of transferring duties during shift rotation

B. Preparation of a flow chart for sale—such as receiving, storage, preparation, packaging, displaying, and sale

C. Hazard analysis for each step—such as receiving, storage, preparation, packaging, displaying, and sale

D. Determination of the CCP

E. Establishment of critical limits for the CCP

F. Establishment of a monitoring system for the CCP

G. Establishment of corrective actions

H. Establishment of a verification procedure and method

I. Documentation and establishment of the method for record keeping

3. Business for facility providing meals or food sales business for group meals, Food service business, instantly available food manufacturing or processing business, and food subdivision businesses

A. Composition of the HACCP team

- (1) Organization and human resources status
- (2) Roles of a HACCP team member
- (3) Method of transferring duties during shift rotation

B. Preparation of a process chart for cooking, manufacturing, and subdivision

C. Hazard analysis according to raw and subsidiary materials, cooking, manufacturing, subdivision, and sales

- (1) List of biological, chemical, and physical hazards based on the raw and subsidiary materials and processes and the source of the hazards
- (2) Risk assessment (evaluation of the severity and possibility of risk occurrence for each hazard by raw and subsidiary materials, cooking, manufacturing, and subdivision processes)

(3) Hazard analysis results, preventive measures, and management methods

D. Determination of the CCP

(1) Determination of the processing steps or processes that can prevent and control (or reduce to below the acceptable level) the identified major hazard

E. Establishment of critical limits for the CCP

F. Establishment of a monitoring system for the CCP

G. Establishment of corrective actions

H. Establishment of a verification procedure and method

I. Documentation and establishment of a method for record keeping

(4) Businesses subject to the application of the HACCP under the “Livestock Products Sanitary Control Act” shall be well-prepared under the HACCP management standard, which includes the following items for the appropriate operation of the HACCP plan under paragraph 1. However, in case of the livestock product processing businesses, the HACCP management standards for food manufacturing or processing business must be used together.

1. Composition of the HACCP team

- a. Organization and human resources status
- b. Roles of a HACCP team member
- c. Method of transferring duties during shift rotation

2. Instruction manual for carcasses (limited to slaughterhouses)

- a. Names for carcass meat
- b. Method of cutting carcasses
- c. Precautions for storage, transportation, and sales
- d. Usage of meat
- e. Name of the person who prepared the instruction manual and the date of its preparation
- f. Other necessary items

3. Instruction manual for the product (limited to livestock product processing factories and meat packing facilities)

- a. Name of the product, product type, and its properties and conditions
- b. Reporting date for the manufacturing of the product
- c. Name of the person who prepared the instruction manual and date of its preparation
- d. Mixing ratio of the composition
- e. Unit of treatment and processing (packaging)
- f. Specification of the finished product
- g. Precautions for storage and distribution
- h. The usage and shelf life of the product
- i. Packing method and packaging material

- j. Other necessary items
- 4. Instruction manual for livestock products (limited to livestock product sales businesses, edible-egg collecting and sales businesses, edible-egg sorting and packaging businesses, and instant meat sales and processing businesses)
 - a. Name of the meat, packaged meat, and eggs
 - b. Date of manufacture or shelf life of the meat, packaged meat, and eggs
 - c. Name of the person who prepared the instruction manual and its date of preparation
 - d. Precautions for storage and distribution
 - e. Use and purpose
 - f. Other necessary items
- 5. Instruction manual for livestock products (limited to livestock product storage businesses and livestock product transportation businesses)
 - a. Type of livestock product
 - b. Packing condition and storage (transportation) temperature of the livestock product
 - c. Name of the person who prepared the instruction manual and its date of preparation
 - d. Precautions during storage (transportation)
 - e. Other necessary items
- 6. Instruction manual for raw milk (limited to milk collection business operators and dairy farms)
 - a. Type of raw milk
 - b. Storage and transportation temperature
 - c. Name of the person who prepared the instruction manual and its date of preparation
 - d. Buyer
 - e. Precautions during collection and transportation
 - f. Use and purpose
 - g. Other necessary items
- 7. Instruction manual for livestock (limited to farms and hatcheries)
 - a. Use and purpose
 - b. Variety
 - c. Name of the person who prepared the instruction manual and its date of preparation
 - d. Buyer, Shipping place, and Shipping carriers
 - e. Status of the antibiotic treatment and the expiration of withdrawal period (not applicable to hatcheries)
 - f. Residual status of injection needles (not applicable to hatcheries)
 - g. Period for providing antibiotic-free feed
 - h. Other necessary items

8. Facilities and equipment for slaughter, treatment, processing, packaging, distribution, and sales process (not applicable to farms)
 - a. Process flow chart (methods of treatment, processing, packaging, and distribution)
 - b. Floor plan (which indicates the separation by work characteristics, arrangement of facilities and equipment, product process flow or the production and distribution process of livestock products, location of the washing and disinfection tank, employees' traffic pattern, doors, and windows)
 - c. A schematic diagram of ventilation or air conditioning facilities for air supply and exhaust (referring to air transfer facilities and discharge facilities)
 - d. A schematic diagram of the water supply and the drainage system
 9. Facilities and equipment for livestock raising farm (farms only)
 - a. Procedural diagram of feeding and management
 - b. Breeding facilities and equipment (cattle shed, disinfection, and blocking facilities)
 - c. Floor plan for the farm (which indicates the separation of livestock by livestock characteristics (i.e., placement of cattle shed), arrangement of facilities and equipment, the movement of livestock, vehicle pathway, location of the disinfection tank, and visitor's pathway)
 - d. Livestock excrement treatment plant
 10. Hazard analysis
 11. Determination of the CCP
 12. Establishment of critical limits for the CCP
 13. Establishment of a monitoring system for the CCP
 14. Establishment of corrective actions
 15. Establishment of a verification procedure and method
 16. Documentation and establishment of a method for record keeping
- (5) Notwithstanding the provision of paragraphs (1) to (4), small businesses may be well-prepared under the HACCP plan and standards by utilizing the separately established HACCP management standards for small businesses.
- (6) The HACCP management standards under paragraph (3) shall be prepared for each business or food and is subject to application. The HACCP management standards under paragraph (4) shall be prepared for each place of work, business, and farm (breed). When these are enacted or revised, they shall be dated and signed with the name of the head of the HACCP team or the business operator.

Article 7 (Management of Integrated Certification for Livestock Products)

- (1) Any person who intends to obtain a certification from an integrated certification body under

the Livestock Products Sanitary Control Act shall prepare and keep an integrated management program, which includes the following matters:

1. Composition of an organization dedicated to HACCP management
 2. Operational regulation for HACCP management
 - a. Internal regulation and guidelines for an integrated HACCP
 - b. Education and training plan
 3. Sanitary control program
 - a. Conducting and recording of the preliminary examination
 - b. Establishing criteria for the classification of livestock products according to the characteristics of livestock products. These are produced to comply with the HACCP at all steps, such as breeding, treating, processing, distribution, and sales of livestock products.
 - c. Monitoring and verification of the HACCP for place of work, place of business, and farms participating in integrated certification.
 - d. Control standards for nonconformities of the place of work, place of business, and farms participating in the integrated certification.
- (2) When establishing or amending an integrated HACCP under paragraph (1), the date and the name of the HACCP team leader shall be written and signed.

Article 8 (Record Keeping)

- (1) Businesses subject to the application of the HACCP under the Food Sanitation Act, Health Functional Foods Act, and the Livestock Products Sanitary Control Act shall maintain records of matters managed under these standards for two years, except as otherwise specifically provided for in the relevant Acts.
- (2) When maintaining records pursuant to paragraph (1), the preparer shall write the date, time, and name of the preparation and sign such a record.
- (3) If the records referred to in paragraph (1) can be guaranteed to be the same as the date, time, name, and signature, they can be maintained electronically.
- (4) The HACCP supervisor or the municipal and provincial inspector (hereinafter referred to as “inspector”) and food (livestock products) sanitation auditor who have access to and conduct an inspection of businesses subject to the HACCP may access records under paragraph (1).

Article 9 (Assembly of HACCP Team and the Responsibilities of the Team Leader)

- (1) Operators and farmers of businesses subject to the HACCP shall assemble and operate a HACCP team composed of the team leader and team members of the HACCP to effectively perform the management of the HACCP.

- (2) The HACCP team leader shall establish and implement education and training plans for both the prerequisite management and the HACCP management for the employees to perform their duties effectively.
- (3) The HACCP team leader shall inspect the sanitary control status of cooperative businesses such as suppliers of raw and subsidiary materials. The team leader shall also record and maintain the results. However, if the supplier is a business that applies the HACCP under Article 48 of the Food Sanitation Act or Article 9 of the Livestock Products Sanitary Control Act, it may be omitted.
- (4) The HACCP team leader shall frequently review the necessity of the re-evaluation of the HACCP management plan, such as changes in manufacturing, processing, cooking, subdivision, and distribution processes. Furthermore, the team leader shall keep and maintain records of important matters, such as the revision history and improvement measures.
- (5) The management officer of the slaughterhouse shall conduct an *Escherichia coli* Biotype I test on the slaughterhouse in accordance with the microbiological inspection instructions of the slaughterhouse, subject to the HACCP in Annex 3, and take appropriate measures based on the results.

Article 10 (Application for Certification of Businesses Subject to HACCP, etc.)

- (1) Any person who intends to be certified as a HACCP-certified business pursuant to Article 48 (3) of the Food Sanitation Act, and any person who intends to apply for an extension of the certification validity period pursuant to Article 48-2 (2) of the same Act shall submit an application for certification (extension) of businesses. This is subject to the HACCP in Annex 52 of the Enforcement Rules of the Food Sanitation Act (including an electronic document), and the application is addressed to the President of the Korea Agency of HACCP Accreditation and Services (KAHAS), along with a plan for the certification of the HACCP plan by business establishments or by foods pursuant to Article 63 (1) of the same rule.
- (2) Any person who intends to obtain certification from a HACCP-certified place of work, a HACCP-certified business establishment, or a HACCP-certified farm pursuant to Article 9 (3) of the Livestock Products Sanitary Control Act shall submit an application (including an application in electronic documents) for a HACCP-certified place of work, business establishment, and farm in Annex 1 (3) of the Enforcement Rules of the Livestock Products Sanitation Control Act. This shall be pursuant to Article 7-3 (1) of the same rule, and the application addressed to the President of the Korea Agency of HACCP Accreditation and Services (KAHAS), along with their own HACCP by place of work, business establishment, or farm (breed). However, in the case of a livestock product processing business operator, the standards for each type of the processed livestock products shall be included.

(3) Any person who intends to obtain certification as an integrated HACCP-certified business establishment pursuant to Article 9 (4) of the Livestock Products Sanitary Control Act shall submit an application for a HACCP certification (including an application in electronic documents) according to Annex 1-4 of the Enforcement Rules of the Livestock Products Sanitation Control Act to the President of the Korean Agency of HACCP Accreditation and Services, along with documents under Article 7-3 (4) 1 to 5.

(4) When the President of the Korea Agency of HACCP Accreditation and Services (KAHAS) examines the compliance with the HACCP of those applying for certification pursuant to Article 7-3 (6) or Article 7 of the Enforcement Rules of the Livestock Products Sanitation Control Act, the President of KAHAS may check the operational performance for at least one month in accordance with their own HACCP by place of work, business establishment, or farm (breed) to check the operating capability of HACCP.

(5) Any person who intends to extend the certification validity period of a HACCP-certified place of work, a HACCP-certified business establishment, a HACCP-certified farm, or integrated a HACCP-certified business pursuant to Article 9-2 (2) of the Livestock Products Sanitary Control Act shall submit an application (including an application in electronic documents) for the extension of a HACCP-certified place of work, a HACCP-certified business establishment, and a HACCP-certified farm in form 3 of Appendix 1. Alternatively, such person may submit an application for extension of an integrated HACCP-certified business in form 4 of Appendix 1.

(6) The following data shall be referred to as the plan for the HACCP of foods and livestock products under paragraphs (1) and (2):

1. Critical control points (CCP) and limits
2. Monitoring system
3. Corrective actions and verification procedures and methods

(7) Operators and farmers who submit an application for certification of the HACCP, pursuant to paragraphs (1), (2), and (3), shall apply for each place of work, business establishment, or farm (breed).

(8) The President of the Korea Agency of HACCP Accreditation and Services (KAHAS) may request supplementary information within a certain period of time (except in special cases, within 15 days) if the documents submitted pursuant to paragraphs (1), (2), or (3) do not satisfy the standards.

Article 11 (Certification of a Business Establishment Subject to the Application of the HACCP)

(1) When the President of the Korea Agency of HACCP Accreditation and Services (KAHAS)

receives an application for certification or extension of business establishment subjected to HACCP application, the President of KAHAS shall conduct and evaluate on-site surveys in accordance with the HACCP implementation status evaluation table in Annex 4 after examining documents submitted by the applicant. If the reliability of the data submitted by the applicant is suspected at the time of evaluation, it may be verified through collection and inspection, and the results may be reflected. In such cases, a person who has registered food traceability pursuant to Article 49 (1) of the Food Sanitation Act or Article 31-3 (1) of the Livestock Products Sanitary Control Act may be evaluated as having operated the recovery program among prerequisites.

(2) The President of the Korea Agency of HACCP Accreditation and Services (KAHAS) may request for supplementary information within three months, should the results of an on-site investigation require. If the relevant materials are not supplemented within the deadline required for supplementation, the accreditation or extension procedure for the business establishments subject to the HACCP may be terminated.

(3) The President of the Korea Agency of HACCP Accreditation and Services (KAHAS) shall accredit the business for manufacturing, processing, cooking, subdivision, distribution, and sales of food or livestock breeding farms, livestock processing, packaging, distribution, and sales facilities of these livestock products, or places of businesses or business establishments as businesses subject to the HACCP. The President shall issue the certificate in Annex 53 of the Enforcement Rules of the Food Sanitation Act or Annex 1-5 or 1-6 of the Enforcement Rules of the Livestock Products Sanitation Control Act.

(4) The President of the Korea Agency of HACCP Accreditation and Services (KAHAS) may organize and operate the Hazard Analysis and Critical Control Point (HACCP) assessment team to be conducted and evaluated according to the Evaluation worksheet of the HACCP in Annex 4 or to the relevant public officials and associations who have completed such related training.

(5) Where an operator or farmer intends to obtain a certification for a workplace, subject to the Hazard Analysis and Critical Control Point (HACCP) for items that do not have standards for evaluation, the operator or farmer shall consult with the President of the Korea Agency of HACCP Accreditation and Services (KAHAS) before applying for certification under Article 7-3-(1) of the Enforcement Rules of the Livestock Products Sanitary Control Act. In such cases, the Korea Agency of HACCP Accreditation and Services (KAHAS) may apply similar standards in accordance with this notice after prior notice to the Ministry of Food and Drug Safety (MFDS).

Article 11-2 (Registration of the Automatic Records Management System)

(1) The person who intends to register an application for the automatic records management system shall prepare an application in accordance with the attached form in Appendix 9 and

submit it to the President of the Korea Agency of HACCP Accreditation and Services (KAHAS).

(2) The President of the Korea Agency of HACCP Accreditation and Services (KAHAS) shall, upon receipt of the application for registration of an automatic records management system by the business establishment applying the Hazard Analysis and Critical Control Point (HACCP) under paragraph (1), verify the documents submitted by the applicant and evaluate them by means of an on-site survey in accordance with the evaluation table outlined in Table 4-1.

(3) The President of the Korea Agency of HACCP Accreditation and Services (KAHAS) shall, if the results of the evaluation under paragraph (2) are appropriate, issue or re-issue the relevant matters in accordance with the attached Form in Annex 53 of the Enforcement Rules of the Food Sanitation Act and the attached Form in Annex 1-5 of the Enforcement Rules of the Livestock Products Sanitary Control Act, or they will do so on the certificate of business establishment applying the Hazard Analysis and Critical Control Point (HACCP) under the attached Form in Annex 1-6.

Article 12 (Changes in the Certification of Businesses Applying the HACCP)

(1) When a person certified as a business establishment subject to the Hazard Analysis and Critical Control Point (HACCP) and pursuant to Article 11 on changes with regard to certified matters such as adding, deleting, or changing an important management point, or relocation (in this case, the Hazard Analysis and Critical Control Point (HACCP) shall continue to be applied), the person shall apply and submit to the President of the Korea Agency of HACCP Accreditation and Services (KAHAS), the Form in Annex 54 of the Enforcement Rules of the Food Sanitation Act or Annex 1-7 of the Livestock Products Sanitary Control Act within 30 days from the date of such change or transfer. In such cases, where a livestock product workshop or business place referred to in Article 5-(1)-1 changes its certification due to a change in the standards for the management of prerequisites, under paragraph (3) of the same Article, this shall apply.

(2) The President of the Korea Agency of HACCP Accreditation and Services (KAHAS) shall, upon receipt of an application for modification of the certification of business establishments, subject to the Hazard Analysis and Critical Control Point (HACCP) under paragraph (1), verify the change by means of a document review or an on-site investigation.

(3) The President of the Korea Agency of HACCP Accreditation and Services (KAHAS) shall re-issue the matters in the attached Form in Annex 53 of the Enforcement Rules of the Food Sanitation Act, the attached Form in Annex 1-5 of the Enforcement Rules of the Livestock Products Sanitary Control Act, or the certificate of the business establishment applying the HACCP in accordance with the attached Form in Annex 1-6 of the Enforcement Rules of the Food Sanitation Act.

(4) The President of the Korea Agency of HACCP Accreditation and Services (KAHAS) may

request supplementation by applying the procedures under Article 10-(8) if the documents submitted by the applicant pursuant to paragraph (1) fails to comply with the standards. If supplementary information is required as a result of the on-site investigation evaluation, the President may request for such information or terminate the modification procedure by applying Article 11-(2).

Article 13 (Additional Subject for Certification of HACCP)

(1) The President of the Korea Agency of HACCP Accreditation and Services (KAHAS) may, upon receipt of an application to add food or livestock products, which are of similar types that are manufactured through the same process as food or livestock products that have already been certified, as food or livestock products by the Hazard Analysis and Critical Control Point (HACCP), add such food or livestock products as food certified by the Hazard Analysis and Critical Control Point (HACCP) or livestock products only by reviewing the documents without an on-site assessment. The same shall also apply where new food or livestock products are to be certified by workplaces or businesses already accredited.

(2) The President of the Korea Agency of HACCP Accreditation and Services (KAHAS) shall enter the matters in the business establishment certificate of Hazard Analysis and Critical Control Point (HACCP) in accordance with the attached Form in Annex 53 of the Enforcement Rules of the Food Sanitation Act and the attached Form in Annex 1-5 or Form Annex 1-6 of the Enforcement Rules of the Livestock Products Sanitary Control Act.

Article 14 (Return of Certificate)

(1) A business operator notified of the cancellation of the HACCP certification pursuant to Article 48 paragraph 8 of the Food Sanitation Act, or Article 9-4 of the Livestock Products Sanitary Control Act, or a business operator whose business has been closed down shall return the certificate of the HACCP-applied business, pursuant to Article 11-(3) or Article 12-(3), to the President of the Korea Agency of HACCP Accreditation and Services (KAHAS). If the business operator has not returned the certificate, the President of the Korea Agency of HACCP Accreditation and Services (KAHAS) can check with the licensing agency whether the business has been shut down or not, and manage it on its own.

(2) If the Hazard Analysis and Critical Control Point (HACCP) are not applied due to the change of operators brought about by the expiration of the consignment contract among the restaurants certified as HACCP, the certification of the restaurants subject to the HACCP shall be revoked. The reporters of the restaurants shall immediately return the certificate of the HACCP to the President of the Korea Agency of HACCP Accreditation and Services (KAHAS).

Article 15 (Scope and Cycle of Investigation and Evaluation, etc.)

(1) The Commissioner of the Regional Office of Food and Drug Safety, the Minister of Agriculture, Food and Rural Affairs, or the President of the Korea Agency of HACCP Accreditation and Services (KAHAS) may omit the annual assessment of compliance with the Hazard Analysis and Critical Control Point (HACCP) pursuant to Annex 4 (the date of extension of the certification validity period). It can be checked through and reflected in the results. In such cases, a person who has registered a history tracking management pursuant to Article 49-(1) of the Food Sanitation Act or Article 31-3-(1) of the Livestock Products Sanitary Control Act may be evaluated as having operated the recovery program among the prerequisite.

(2) The Commissioner of the Regional Office of Food and Drug Safety, the Minister of Agriculture, Food and Rural Affairs, or the President of the Korea Agency of HACCP Accreditation and Services (KAHAS) may conduct an unannounced investigation and evaluation of businesses, subject to regular investigation and evaluation under paragraph (1). They may provide necessary education or administrative guidance for the businesses' compliance with the Hazard Analysis and Critical Control Point (HACCP).

(3) The Commissioner of the Regional Office of Food and Drug Safety may organize and operate the Hazard Analysis and Critical Control Point (HACCP) assessment team for the purpose of investigating and evaluating the businesses' compliance with the Hazard Analysis and Critical Control Point (HACCP) under paragraph (1) or (2) under Annex 4 or for related public officials, and associations, who have completed related education.

(4) Notwithstanding paragraph (1), where a similar type of food or livestock product has already been certified, or a food or livestock product certified by the Hazard Analysis and Critical Control Point (HACCP) is added pursuant to Article 13 (1), an investigation and evaluation shall be conducted. The investigation shall include food or livestock products certified by the first certified institution. In such cases, the investigation and evaluation of the added food or livestock products shall be deemed to have been conducted.

(5) Notwithstanding paragraph (1), the items below may be managed differently according to the regular survey and evaluation scores of the previous year by the businesses applying the Hazard Analysis and Critical Control Point (HACCP). However, if the extension examination is subject to the extension examination under Article 9 (2) of the Livestock Products Sanitary Control Act and Article 9-2 of the Livestock Products Sanitary Control Act, and the result of the extension examination is below the criteria under subparagraph 1 or 2, self-investigation and evaluation shall not apply.

1. If the percentage of the previous year's regular survey and evaluation scores is more than 95%, the regular survey and evaluation may not be conducted for two years. As such, the business concerned shall conduct its own survey and evaluation. However, non-heat foods such as

kimchi, instant food, and fresh convenience foods are excluded.

2. If the percentage of the previous year's regular survey and evaluation scores is between 90% to 95%, the regular surveys and evaluations may not be conducted for one year. As such, the business concerned shall conduct its own survey and evaluation. However, non-heat foods such as kimchi, instant food, and fresh convenience foods are excluded.
 3. Regular surveys and evaluations shall be conducted at least once a year if the percentage of the previous year's regular survey and evaluation scores is less than 90% to more than 85%.
 4. If the percentage of the previous year's regular survey and evaluation scores is less than 85% to more than 70%, the regular survey and evaluation shall be conducted at least once a year and technical support shall be provided at least once a year (hereinafter referred to as "support provided by the Korea Agency of HACCP Accreditation and Services (KAHAS)"). However, in case of delivery to school meal service centers, the regular surveys and evaluations are conducted at least twice a year and technical support is provided at least once a year.
 5. If the percentage of the previous year's regular survey and evaluation scores is less than 70%, the regular survey and evaluation shall be conducted at least once a year and provide technical support at least twice a year. However, in case of delivery to school meal service centers, regular surveys and evaluations shall be conducted at least twice a year, and technical support is provided at least twice a year.
- (6) Notwithstanding paragraphs (1) and (5), businesses that are registered as automatic records management systems (limited to those that apply automatic records management systems to all important control points (CCPs)) among those applying the Hazard Analysis and Critical Control Point (HACCP) may not be regularly investigated or evaluated. In such cases, they shall conduct their own investigations and evaluations.
- (7) Businesses that have established their own survey and evaluation plans pursuant to paragraphs (5) 1 and 2, and (6) and have conducted surveys and evaluations in accordance with the implementation status assessment table of each type of business (breeding) shall submit the results to the Commissioner of the competent local food and drug administration within one month, or to the Minister of Agriculture, Food and Rural Affairs, or to the President of the Korea Agency of HACCP Accreditation and Services (KAHAS).

Article 16 (Method of Investigation and Evaluation)

- (1) When the Commissioner of the Regional Office of Food and Drug Safety, the minister of Agriculture, Food and Rural Affairs or the President of the Korea Agency of HACCP Accreditation and Services (KAHAS) conduct surveys and evaluations under Article 15-(1), they shall evaluate the management and operation of the prerequisite program and Hazard Analysis and Critical Control Point (HACCP) that have been in operation since the certification, extension,

or recent investigation and evaluation. In the case of livestock products, the matters shall be intensively checked under the provisions of Article 7-6 (3) of the Enforcement Rules of the Livestock Products Sanitary Control Act.

(2) In verifying whether the slaughterhouse has prepared and operated self-sanitary management standards and self-safety management certification standards under Article 14-(2)-9 of the Enforcement Rules of the Livestock Products Sanitary Control Act, the city and provincial inspectors shall determine the whole or part of the slaughterhouse and inspect the operation of the Hazard Analysis and Critical Control Point (HACCP) before and after daily work therein, in accordance with the attached Form in Appendix 1.

(3) The Commissioner of the Regional Office of Food and Drug Safety and the Minister of Agriculture, Food and Rural Affairs shall, when verifying compliance with the standards for self-safety management and certification under Article 7-6 (5) of the Enforcement Rules of the Livestock Products Sanitary Control Act at least once a year, evaluate them by means of a document review and an on-site inspection (including confirmation of prior and intermediate sanitary conditions) in accordance with Annex 4. They shall notify the details of non-conformities to the relevant municipal or provincial governors.

Article 17 (Measures Related to the Results of Investigation and Evaluation)

(1) The Commissioner of the Regional Office of Food and Drug Safety, the Minister of Agriculture Food and Rural Affairs, or the President of the Korea Agency of HACCP Accreditation and Services (KAHAS) may order businesses that have been determined to meet this standard as a result of investigations and evaluations under Articles 15 and 16 to be modified, supplemented, or improved within one month if some matters are deemed insufficient or need to be improved. They may also order correction or revocation of certification.

(2) The President of the Korea Agency of HACCP Accreditation and Services (KAHAS) shall immediately notify the Commissioner of the Regional Office of Food and Drug Safety, the Minister of Agriculture, Food and Rural Affairs (farm only) of the non-conformity as a result of the investigation and evaluation under Article 15-(1).

(3) If any non-conformities occur as a result of the inspection under Article 16-(2), the inspector shall issue a nonconformity notice in accordance with the attached Form in Appendix 2 to the operator. The operator shall submit the results of the improvement measures in accordance with the attached Form in Appendix 3 to the inspector after taking appropriate improvement measures. Thereafter, the inspector shall confirm the improvement measures of the slaughterhouse.

Article 18 (Verification Standards by Supervisory Institutions etc.)

(1) In order to verify the appropriateness of the Hazard Analysis and Critical Control Point

(HACCP) and their operation pursuant to Article 9-3 (5) of the Livestock Products Sanitary Control Act and Article 7-7 of the Enforcement Rules of the same Act, the Minister of Food and Drug Safety may enter the workplace applying the self-safety management certification standards and the workplace applying the Hazard Analysis and Critical Control Point (HACCP) to investigate the matters listed below. Provided, that if an expert investigation is to be conducted on some items, the items of investigation, etc. may be adjusted.

1. Matters concerning the standards for the management of prerequisites;
2. Matters concerning the HACCP Plan;
3. Matters concerning records of monitoring, improvement measures, verification activities, on-site verification, testing, and inspection;
4. Matters concerning sanitary conditions before and during work (excluding farms);
5. Matters concerning the inspection of samples to verify the safety of livestock products;
6. Others required for verification.

(2) The Minister of Food and Drug Safety may require research institutes and organizations related to the hygiene of livestock products, experts in the Hazard Analysis and Critical Control Point (HACCP), and related public officials, to conduct a verification under Article 18-(1).

(3) The Minister of Food and Drug Safety may require the relevant business operator or farmer to supplement the verification within one month in any of the following cases as a result of the verification under Article 18 (1):

1. When a business operator or farmer fails to perform the duties prescribed by the standards for the management of prerequisites, and the Hazard Analysis and Critical Control Point (HACCP)
2. When the improvement measures are not taken as a result of the verification under Article 18 (1)
3. When the records management under Article 8 is not implemented
4. When livestock products that may cause harm to public health are produced or shipped out
5. Others in violation of the regulations of this notice

(4) The Minister of Food and Drug Safety may improve the Hazard Analysis and Critical Control Point (HACCP) system, such as by revising the Hazard Analysis and Critical Control Point (HACCP) notice, or taking measures such as providing technology and information to related agencies, and providing education and training, by compiling the results of the investigation and evaluation under Article 15 and verification under Article 18-(1).

(5) In order to verify the adequacy of the Hazard Analysis and Critical Control Point (HACCP) and its operation, the Mayor and Provincial Governor shall conduct a *Salmonella* spp. test on the competent slaughterhouse in accordance with the microbiological inspection guidelines of the slaughterhouse in Annex 3. They shall then take the appropriate measures according to the results.

Article 19 (Safety Director of HACCP)

(1) The Minister of Food and Drug Safety, the Minister of Agriculture, Food and Rural Affairs, or the Mayor or Governor shall appoint the Hazard Analysis and Critical Control Point (HACCP) supervisor (hereinafter referred to as the "Safety Director") to perform the certification work of businesses applying the Hazard Analysis and Critical Control Point (HACCP) under Article 11, and the investigation and evaluation work under Article 15.

(2) The Safety Director referred to in paragraph (1) shall be appointed by the Minister of Food and Drug Safety, or the Minister of Agriculture Food and Rural Affairs in the case of a farm, slaughterhouse, or livestock farm, from among the following public officials related to food and livestock sanitation who have been educated and trained as a prescribed instructor:

1. A person who has earned a bachelor's degree or higher in the Department of Food and/or Livestock-related Studies
2. A person who has worked in the food sanitation administration (including livestock products) for more than five years

(3) The duties of a Safety Director are as follows:

1. Evaluation of the status of businesses applying for the HACCP
2. Follow-up of HACCP certification establishments
3. Education, training, and promotion related to the HACCP
4. Supporting projects to activate the HACCP system

(4) The Minister of Food and Drug Safety or the Minister of Agriculture, Food and Rural Affairs shall conduct education and training by operating the following courses for the enhancement of the expertise of the guidance officers under paragraph (1):

1. Basic Course for the Hazard Analysis and Critical Control Point (HACCP): the process of educating and training public officials related to the hygiene of food and livestock products on basic matters concerning the Hazard Analysis and Critical Control Point (HACCP).
2. Training process for the new Hazard Analysis and Critical Control Point (HACCP) instructors: the process of training and the training expertise required to perform the certification or follow-up management evaluation of businesses applying the Hazard Analysis and Critical Control Point (HACCP)
3. Working-level curriculum for the HACCP instructors: the process of educating and training on information related to the HACCP, and follow-up management techniques in order to enhance the expertise and quality of the HACCP instructors.

(5) The Minister of Food and Drug Safety or the Minister of Agriculture, Food and Rural Affairs may withdraw their nomination if the supervisor falls under any of the following:

1. Where education or training has not been received for more than two years
2. In the case of failure to conduct a status assessment or regular survey or evaluation of a

business that has applied for certification of the Hazard Analysis and Critical Control Point (HACCP) at least twice a year

(6) The Minister of Food and Drug Safety, the Ministry of Agriculture, Food and Rural Affairs, or the Mayor or the Provincial Governor may have a supervisor, under paragraph (1) who has abundant expertise and experience in the application and operation of the Hazard Analysis and Critical Control Point (HACCP), exclusively take charge of the education and training of the supervisors. They may likewise select experts from research institutes, universities, foreign institutions, etc. to conduct education and training.

(7) The head of the agency to which the Safety Director belongs, shall provide maximum support for the supervisor to perform his duties under paragraph (3) and to receive education and training under paragraph (4).

Chapter 3. Education and Training for Business Operators, Applying the HACCP for Food and Livestock Products

Article 20 (Education and Training)

(1) The Minister of Food and Drug Safety shall conduct education and training for the Hazard Analysis and Critical Control Point (HACCP) to operators and employees of businesses subject to the Hazard Analysis and Critical Control Point (HACCP) in order to effectively manage the Hazard Analysis and Critical Control Point (HACCP) pursuant to Article 64-(1) of the Enforcement Rules of the Food Sanitation Act, or Article 7-4 (1) of the Enforcement Rules of the Livestock Products Sanitary Control Act.

(2) The Minister of Food and Drug Safety may designate an institution, organization, or corporation equipped with facilities, instructors, or educational courses necessary for entrusting education and training under paragraph (1) as an education and training center (hereinafter referred to as "education and training center") that meets the criteria for the designation of education and training centers in Annex 5.

(3) Operators and employees of businesses subject to the Hazard Analysis and Critical Control Point (HACCP) shall complete their new education and training under Article 64 (1) 1 of the Enforcement Rules of the Food Sanitation Act within six months from the date of the certification of their businesses. Such shall be subject to the Hazard Analysis and Critical Control Point (HACCP), and livestock farmers (agricultural farmers) and employees shall prepare and operate the standards for the HACCP of livestock products (HACCP) under Article 7 (3) of the Enforcement Rules of the Livestock Products Sanitary Control Act. However, business operators and employees who completed their new education and training before the certification date shall be deemed to have received new education and training in order to be certified as a business that

applies the Hazard Analysis and Critical Control Point (HACCP).

(4) The hours of new education and training required by the operators and employees of businesses subject to the Hazard Analysis and Critical Control Point (HACCP) are listed below. However, if the operator has received training from the team leader of the Hazard Analysis and Critical Control Point (HACCP) under paragraph 1 (b), the operator shall be deemed to have received training from the team leader.

1. Food

- a. Operators Training: 2 Hours
- b. Training for team leaders of the Hazard Analysis and Critical Control Point (HACCP): 16 hours
- c. Hazard Analysis and Critical Control Point (HACCP) team members and other employees' training: 4 hours

2. Livestock Products

- a. Operators and farmers: at least four hours,
- b. Employees: More than 24 hours.
- c. Notwithstanding the item (a), a livestock transport business or meat sales business operator who operates without hiring employees shall complete the education and training that employees must receive. In such cases, the operator may not receive the education and training that the business operators must receive.

(5) A person falling under paragraph (4) 1 (a) and (b) or subparagraph 2 of the same paragraph shall receive education and training at an educational training institution. Such shall be designated by the Minister of Food and Drug Safety. Those falling under paragraph (4) 1 (c) may establish an education plan, including the details of education and training under Article 64 (2) of the Enforcement Rules of the Food Sanitation Act, and conduct it on their own through the head of the HACCP.

(6) Pursuant to Article 64 (1) 2 of the Enforcement Rules of the Food Sanitation Act, the head of the HACCP team, members of the HACCP team, other employees, and the business operators and farmers under Article 7-4 (1) of the Enforcement Rules of the Livestock Products Sanitary Control Act shall receive regular training in accordance with the following education and training centers designated by the Minister:

- 1. Food: Four hours, for more than once a year. However, education and training for members of the HACCP team and other employees may be conducted by the head of the HACCP team through the establishment of an education and training plan that includes the contents under Article 64 (2) of the Enforcement Rules of the Food Sanitation Act.
- 2. Livestock Products: not less than once a year (i.e., calculated from the date of commencement of operation or from the date of the certification) but not less than four

hours. However, business operators and farmers who have completed regular education and training for more than two years and have not violated the Livestock Products Sanitary Control Act may not receive regular education and training for the following year. In such cases, if the education standards for employees are set in the self-safety management and certification standards, the details of education under Article 7-10 (1) of the Enforcement Rules of the Livestock Products Sanitary Control Act may be conducted on its own.

(7) In the case of a group meal service provider that operates a meal service under a contract with an entrusted meal service provider among the businesses subject to the education and training prescribed in paragraph 4 or 6. The operator or the installation reporter of the entrusted meal service provider who is the operator of a restaurant, subject to the HACCP, may complete the new training of the operators.

(8) The commencement date of the regular education and training under paragraph (6) 1 may be based on the date a year after the date of certification, or on the basis of the next year of certification.

Article 21 (Application for the Designation of Education and Training Centers)

(1) A center or organization that intends to be designated as an education and training center pursuant to Article 64 (4) of the Enforcement Rules of the Food Sanitation Act or Article 7-9 (1) of the Enforcement Rules of the Livestock Products Sanitary Control Act shall submit an application for designation of an education and training center in accordance with the attached form 5 to the Minister of Food and Drug Safety, along with the following documents, within the period publicly notified by the Minister of Food and Drug Safety:

1. A copy of the corporate register (livestock products only)
2. A copy of the corporate articles of association (livestock products only)
3. A copy of the education and training facility lease agreement (rental facility only)
4. A copy of the list by organizations and jobs related to education and training
5. A copy of each document verifying the status, qualifications, and experience of education and training instructors
6. A copy of the regulations on the operation of education and training courses
7. A copy of the education and training materials by education and training course

(2) The provisions concerning the operation of education and training courses under paragraph (1) 6 shall include the following matters:

1. Matters concerning the details of education and training by course, and the implementation plan
2. Matters concerning the procedures of education and training by course

3. Matters concerning the education and training expenses by course
4. Matters concerning the issuance of educational training certificates by course
5. Matters to be observed by education and training instructors and trainees
6. Other matters necessary for education and training

Article 22 (Designation of Education and Training Centers)

(1) When the Minister of Food and Drug Safety receives an application for the designation of an educational and training center under Article 21 (1), the Minister may designate it as an educational and training center (HACCP) within 30 days from the date of receipt. The Minister may do so by comprehensively examining whether it conforms to the provisions of Articles 20 and 21, and the appropriateness of the educational performance as an educational and training center.

(2) Where the Minister of Food and Drug Safety designates a HACCP educational training institution pursuant to paragraph (1), the Minister shall issue a certificate of designation as an educational training center in accordance with the attached form 6 (attached form 1-11 of the Enforcement Rules of the Livestock Products Sanitary Control Act). The Minister shall then publicly announce the details of designation on the website. In such cases, the details of the designation shall be recorded and maintained in the designation and management ledger of the educational and training centers in accordance with the Appendix 7.

(3) The Minister of Food and Drug Safety may designate education and training centers for the safety management certification (HACCP) under paragraph (1) by course or by field, in consideration of their expertise or subject to education.

(4) (delete)

(5) The education and training centers designated pursuant to paragraph (1) shall observe the matters to be observed under Annex 7.

Article 23 (Changes in the Designation of Education and Training Centers)

(1) Where the head of an education and training center of the HACCP intends to change the details designated pursuant to Article 22 (1), the head shall submit an application for change of designation in accordance with the Appendix 8 to the Minister of Food and Drug Safety. The head must submit the same along with the original copy of the designation of an education and training center.

(2) When the Minister of Food and Drug Safety receives an application for modification of the details of the designation of an education and training center pursuant to paragraph (1), the Minister shall confirm the changes by means of a document review or an on-site investigation. If it is deemed that there is no impediment to the operation of the education and training center,

the Minister shall re-issue the changes by writing the designation of an education and training center in accordance with the Appendix form 6 (for livestock products, attached form 1-11 of the Enforcement Rules of the Livestock Products Sanitary Control Act).

Article 24 (Evaluation of Education and Training Centers)

The Minister of Food and Drug Safety may evaluate and publish the methods and details of education and training of the HACCP educational training institutions designated pursuant to Article 22 (1), and the satisfaction level of education with instructors.

Article 25 (Operation of Education and Training Centers, etc.)

(1) The Minister of Food and Drug Safety may request the submission of relevant data, if necessary, for the designation, operation, and management of the HACCP education and training centers designated, pursuant to Article 22 (1).

(2) The Minister of Food and Drug Safety may guide and verify the following matters with respect to the HACCP education and training centers designated, pursuant to Article 22 (1):

1. Matters concerning the adequacy of education and training centers, teaching materials, and instructors
2. Matters concerning the implementation of compliance with education and training centers
3. Matters concerning the regular report of the results of education and training
4. Matters concerning the actual status of the issuance and management of education and training certificates
5. Other matters deemed necessary for the efficient implementation of education and training

(3) The Minister of Food and Drug Safety may take appropriate measures, such as rectification, if the results of the guidance and verification under paragraph (2) are insufficient or need improvement.

Article 26 (Cancellation of Designation of Education and Training Centers, etc.)

(1) Where the HACCP designated pursuant to Article 22 (1) (excluding livestock products) fall under any of the circumstances listed below, the Minister of Food and Drug Safety may cancel the designation or order the suspension of the relevant education and training courses within a fixed period of one year.

1. Where it is designated as an education and training center by false or other improper means
2. Where education and training courses are not opened (implemented) for at least one year from the date of designation of an education and training center without justifiable reasons
3. Where a correction order is issued pursuant to paragraph (2), but it is not corrected
4. Where education and training are conducted in a very poor or dishonest manner as a result

of the guidance and supervision by an education and training center

5. Where a false education and training certificate is issued

6. Where the Minister of Food and Drug Safety acknowledges that it falls under the provisions of subparagraphs 1 to 5

(2) The Minister of Food and Drug Safety may issue a correction order if the HACCP designated pursuant to Article 22 (1) (excluding livestock products) fall under any of the following:

1. In the case of the failure to report on the change of designation
2. Where the education and training ledger is not kept or is falsely stated
3. In the case of education and training being in violation of the provisions concerning education and training affairs
4. The failure to comply with other obligations imposed by the Minister of Food and Drug Safety
5. In case of a violation of the matters to be observed by the education and training centers under Annex 7

(3) The education and training centers and its representatives who have been designated pursuant to the provisions of paragraph (1) shall not be designated as educational training centers and their representatives for three years from the date of the revocation of designation.

(4) Where the designation of an education and training centers is revoked pursuant to paragraph (1), the representative of the education and training centers shall immediately return the relevant documents to the Minister of Food and Drug Safety. These documents shall include the designation of an education and training center.

Chapter 4. Preferential Measures and the Deadline for Review

Article 27 (Preferential Measures) The Minister of Food and Drug Safety may adopt the following preferential treatment for businesses certified as applying the HACCP:

1. Mitigation of access, inspection, and collection under Article 48 (11) of the Food Sanitation Act and Article 19 (1) of the Livestock Products Sanitary Control Act.
2. Displaying the safety management (integrated) certification in Table 8, as attached, or allowing the advertisement of the certification facts of businesses subject to the HACCP (integrated) certification basis (HACCP) (only for items or establishments subject to the HACCP) certification basis (integrated).
3. If the livestock products from farms subject to the HACCP are used as raw materials, advertising is allowed for that fact (however, the final product shall be the product subject to the safety management (integrated) certification basis).

4. In the case of businesses applying the automatic record management system, the indication or advertisement of the facts is permitted (only for items or establishments subject to the Safety Management (Integrated) Certification Criteria (HACCP)).
5. Preferential treatment under the Act on Contracts to which the State is a Party.
6. Other preferential measures deemed necessary to promote the safety of food and livestock products (HACCP) and to promote the safety of food and livestock products.

Article 28 (Review Deadline) In accordance with Article 8 of the Framework Act on Administrative Regulation and the Regulations on the Issuing and Management of Directives and Rules (Presidential Directive No. 248), as of January 1, 2016, the feasibility of each three-year period shall be reviewed and various measures such as for its improvement shall be taken.

ADDENDA <2020-15, 2020.3.11.>

This Decree shall take force and effect on the date of its enforcement.