Japan Hygienic Olefin and Styrene Plastics Association
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## Notice

Please note that this brochure, as such, cannot provide a full or exact description of the standards and activities of JHOSPA. In particular, JHOSPA intends not to treat the reprocessed resins and products for food packaging, which are made from resins after using in the markets and consumers. Some of descriptions in this brochure are not applicable to such resins and products. When you have any question and you will obtain further information, please contact the JHOSPA Secretariat.
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### Roles and Missions of JHOSPA

#### Legal Restrictions on Food Utensils, Containers and Packaging Materials

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<tr>
<th>Food Sanitation Law Article 16</th>
<th>Food Sanitation Law Article 18</th>
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<td><strong>Food Sanitation Law Article 16</strong></td>
<td>Food utensils, containers and packaging materials which contain or bear such toxic or deleterious substance or those which may damage human health through their contact with such food shall not be manufactured, imported, sold, or used for business.</td>
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<tr>
<td><strong>Food Sanitation Law Article 18</strong></td>
<td>The Minister of Health, Labor and Welfare, from the viewpoint of public health, may establish specifications for food utensils, containers and packaging materials or raw materials there of intended for containers / packagings.</td>
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#### Standards on Food Additives and the Like

- **A to C : Abbreviated**
- **D : Standards by material**
  - 1. Glass
  - 2. Synthetic resin
  - 3. Rubber

**E and F : Abbreviated**

#### JHOSPA

- **Voluntary Standards**
  1. Positive list
  2. Specifications for each resin and the Standard Methods of Analysis

- **Voluntary Standards**

#### Ensuring the Compliance with Voluntary Standards

1. Examination of compliance with voluntary standards
2. Issue of the certificate and PL mark
3. Annual inspections after issuing

### Missions

- Best Combination of Legal Restrictions and The Industrial Voluntary Standards

  - **JHOSPA Voluntary Standards**
  - **Ensuring the Compliance with Voluntary Standards**

- **Missions**
  - 1. Positive list
  - 2. Specifications for each resin and the Standard Methods of Analysis
  - 3. Examination of compliance with voluntary standards
  - 4. Issue of the certificate and PL mark
  - 5. Annual inspections after issuing
  - 6. Providing continuing education to manufacturers and users
  - 7. Monitoring and enforcing the compliance with voluntary standards
What Are Voluntary Standards?

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<td>Why are voluntary standards important?</td>
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<td>How do voluntary standards benefit organizations?</td>
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<td>What are some examples of voluntary standards?</td>
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![Diagram showing the relationship between voluntary standards and their benefits]

Voluntary standards are important for ensuring that organizations can operate in a way that is beneficial to society.
· Specification for each resin
· Standards of Hygienic Testing Methods
The diagram illustrates the process for preparing and accepting documents, followed by screening, certification, registration on the ledger, and publication. Here's a breakdown:

**Applicant**
- **Preparation of the documents:** Documents to be submitted (Application forms, attached documents, and samples)

**JHOSPA**
- **Acceptance of the documents:** Checking documents submitted
- **Screening:** Examination of compliance with voluntary standards

**Certification**
- Description of a registration number, a brand name, an article name, restriction etc.

**Registration on the ledger**
- Registration of the number, the article name, the brand name, recipe of the products, and the registration history

**Publication**
- Publication of the registration number, a brand name, an article name, on the website and newsletters
- Issuance of the list of registration numbers
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