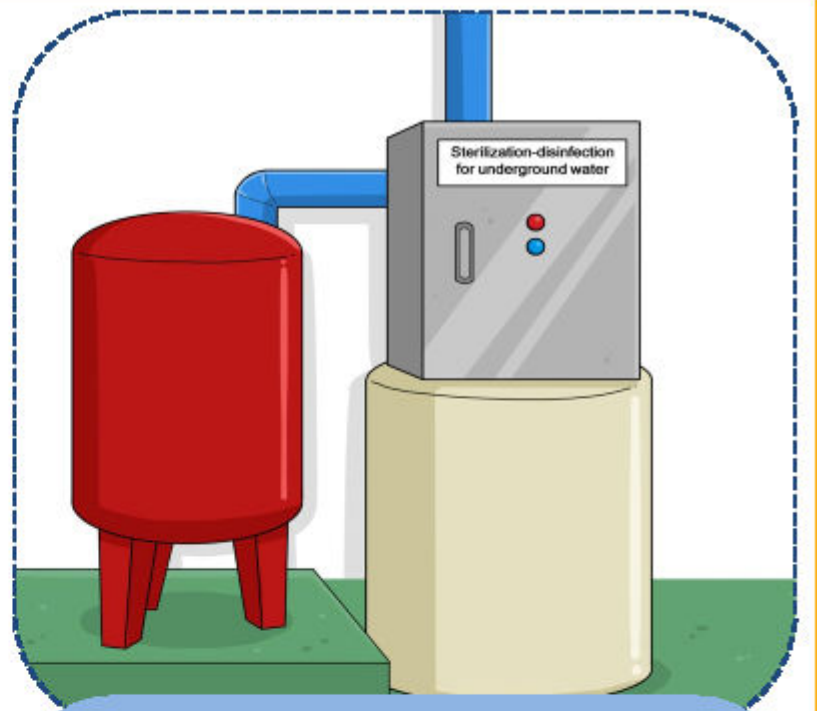


# Four items of "Major hygiene and safety clauses" which must be observed



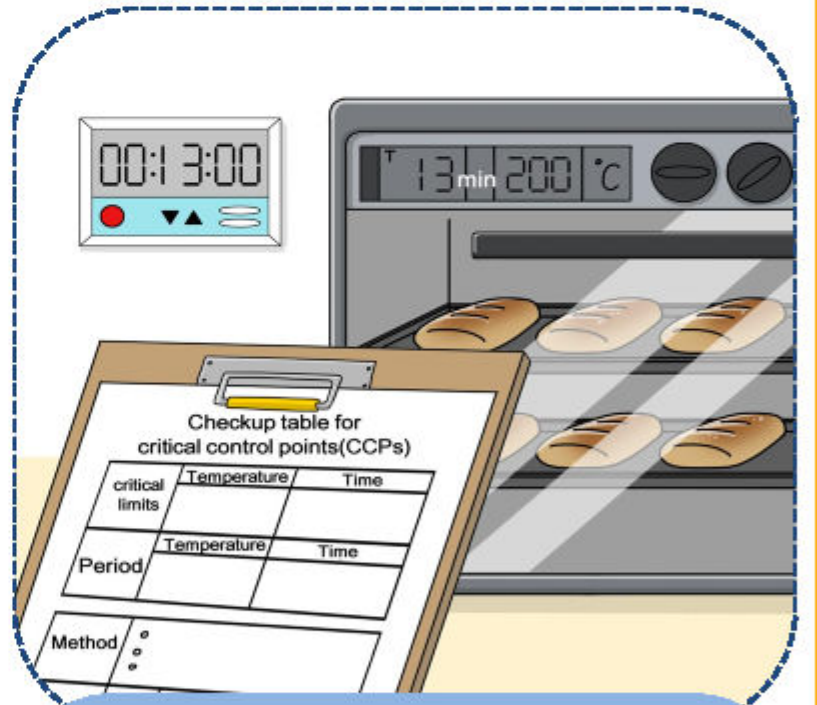
① (Raw material control) Check the inspection report and keep inspection records when stocking raw and subsidiary materials.



② (Water control) Conduct sterilization and disinfection of underground water when used for unheated foods.



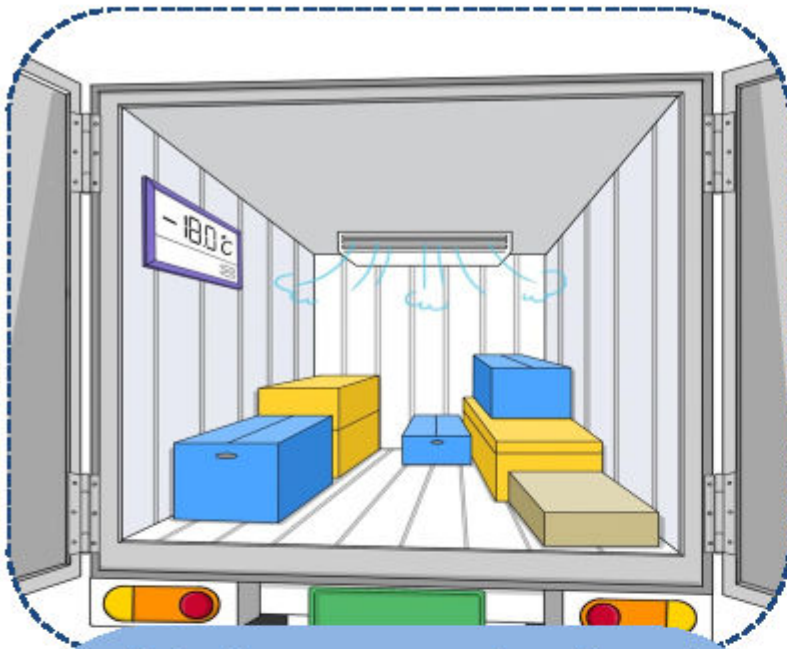
③ (Hygiene control) Conduct cleaning and disinfection of the work place and control individual hygiene of workers.



④ (Critical control points(CCPs) control) Conduct CCP monitoring and implement corrective actions.

※ Be aware that **the HACCP Certification is immediately cancelled** for more than 1 violation!

# How to inspect raw & subsidiary materials



- ✓ Maintain temperatures for refrigeration & freezing vehicles and check for status of cleanliness.



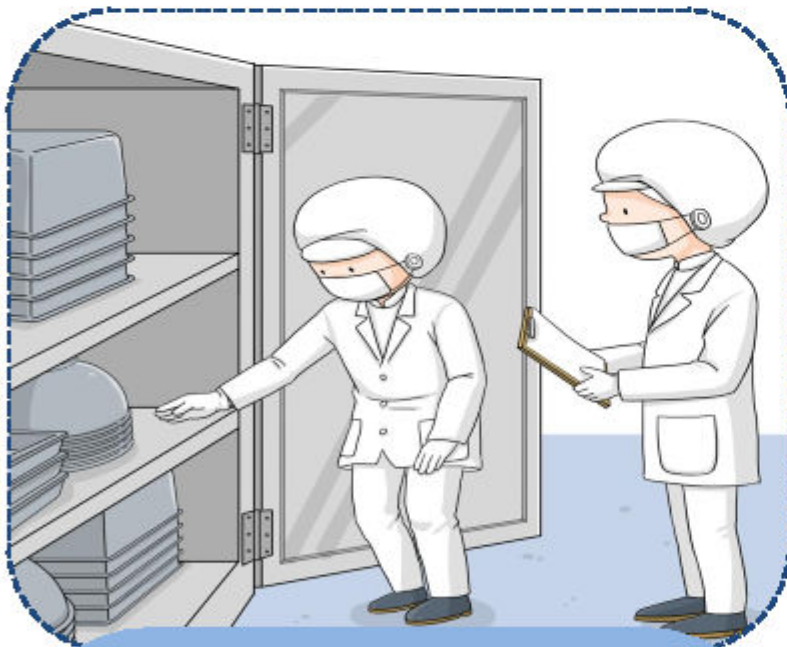
Make sure to implement corrective actions for the wrong temperature!



- ✓ Receive test report and conduct visual inspection upon stocking raw & subsidiary materials.



Check for reliability of test report! (inspection & decision date, etc.)  
Keep inspection records!



- ✓ Check for hygiene conditions of subcontractors such as the suppliers of raw & subsidiary materials.



Check by visit or documents depending on situations! (Can be omitted in the case of HACCP certificate holder)

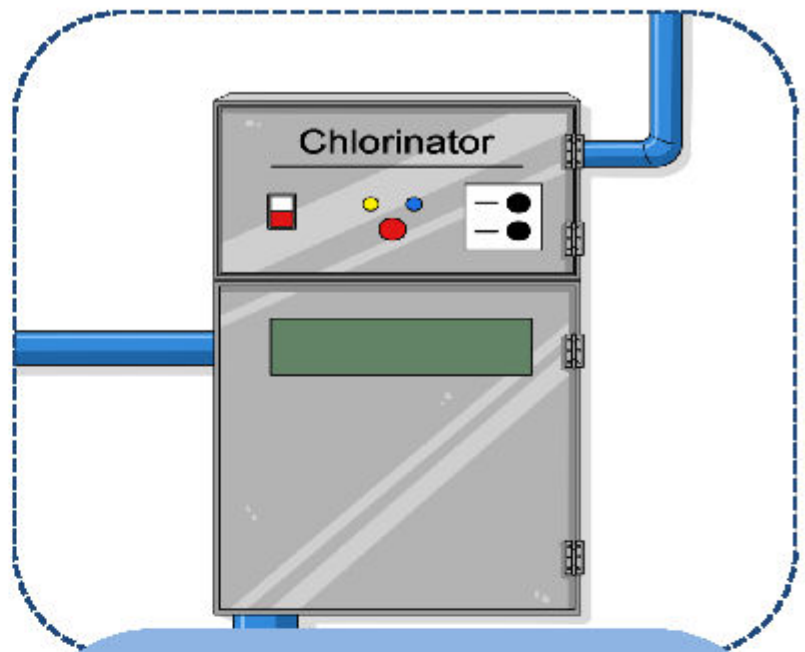
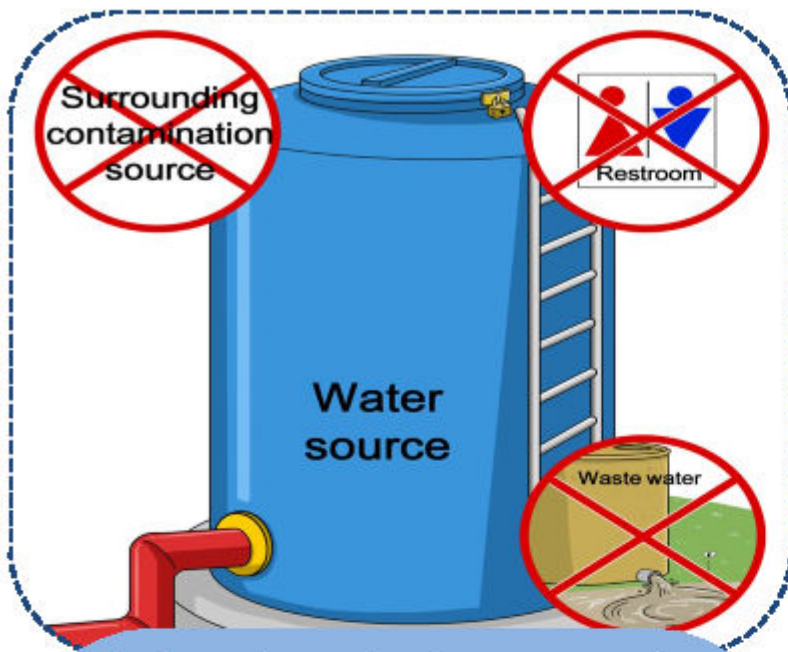


- ✓ Maintain required illumination intensity (higher than 540Lux) for work places of sorting & inspection zones.



Measure illumination intensity at the position where work is performed!

# Control of underground water

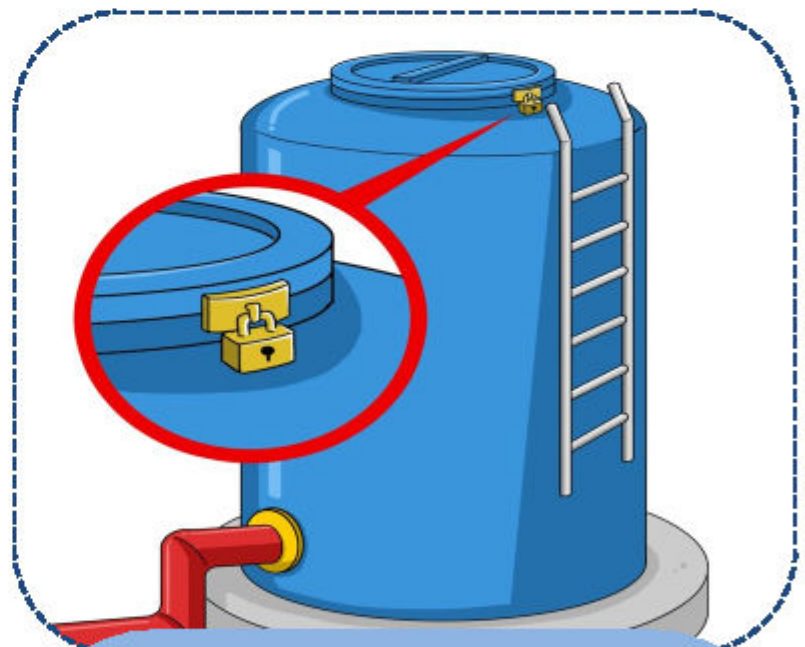


✓ Control water intake sources to be free of contamination risks.

💡 Checking for contamination risks around water intake sources is necessary! (Restroom, waste & waste water facility, livestock barn, etc.)

✓ Install disinfection or sterilization apparatuses when necessary.

💡 Use automatic chlorine feeder, microfilter apparatus, etc.



✓ Conduct inspections for more than once a year for all items of "Water quality standard for drinking water".

💡 Conduct inspections for more than once in a half year in the case of direct drinking use such as for beverages.

✓ Use materials that not harmful to the human body and install locks for the water reservoir.

💡 Waterproofing & coating treatment are required for cement materials.

# Control of individual hygiene, cleaning and disinfection of work places



- ✓ Employees on the job must always wear hygiene clothes, a hygiene cap, hygiene shoes, etc.



Personal possessions(watch, ring, mobile phone, lighter, etc.) are prohibited!



- ✓ Washing, drying and disinfecting hands must be done before entering the work place.



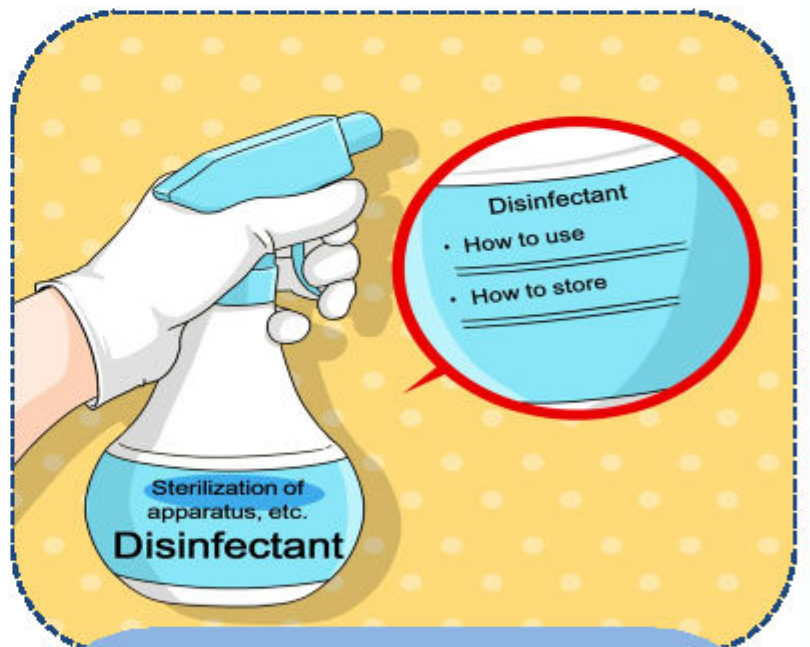
Fully dry your hands before using the hand disinfectant.



- ✓ Conduct cleaning & disinfection regularly according to the set control plans



Establish standards such as how to clean and disinfect, how often and designation of a responsible person, etc.



- ✓ Check the correct methods of use and storage for detergents or disinfectants

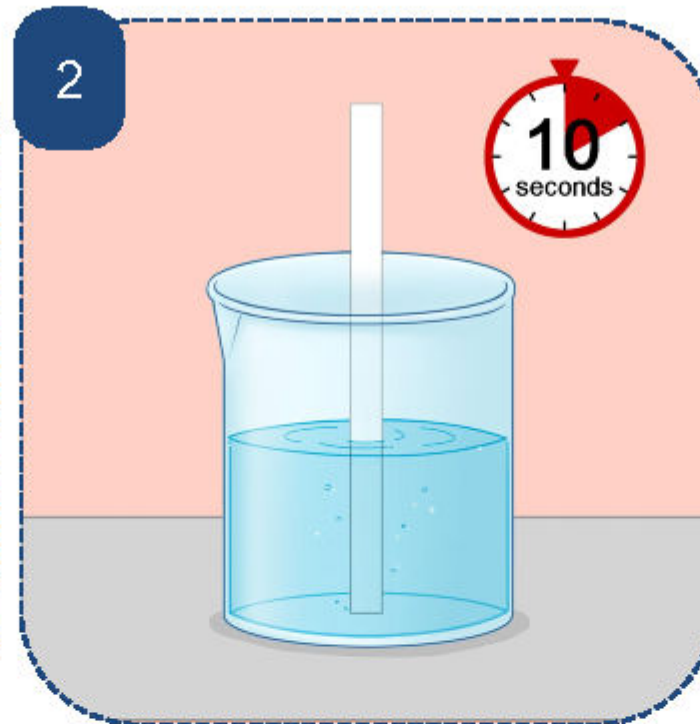


Disinfect after removal of films(dust, bacteria, etc.) since disinfection are ineffective when films are formed

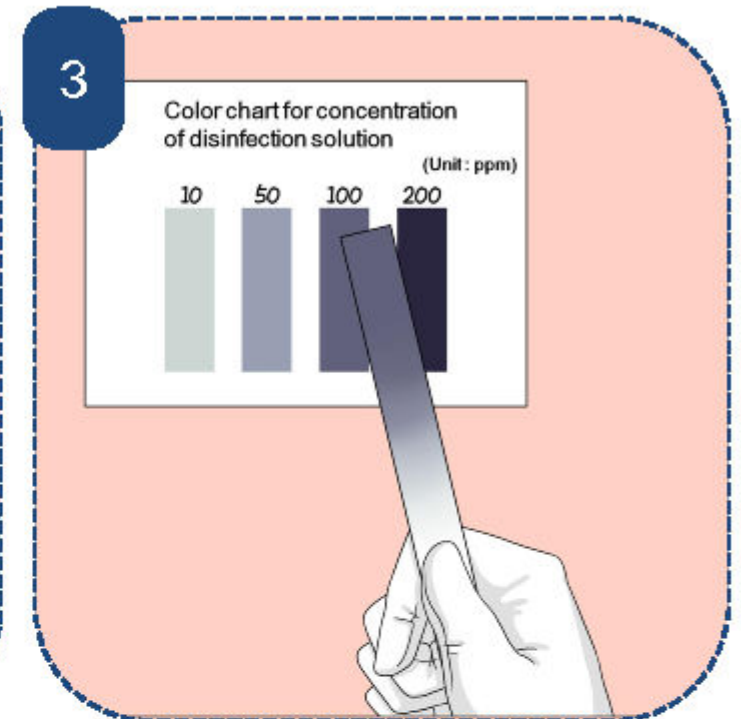
# How to monitor concentrations of chlorine-based disinfection solution(using test paper)



① Take and place some diluted disinfection solution in a suitable container.



② Immerse the test paper in the disinfection solution for about 10 seconds.



③ Compare the changed color of the test paper with the color chart to measure the concentration of the disinfection solution.

※ Dilute to match the concentration again when the concentration of the diluted disinfection solution does not comply with the color chart.



**Make sure not to recycle but to discard the measured disinfection solution.**