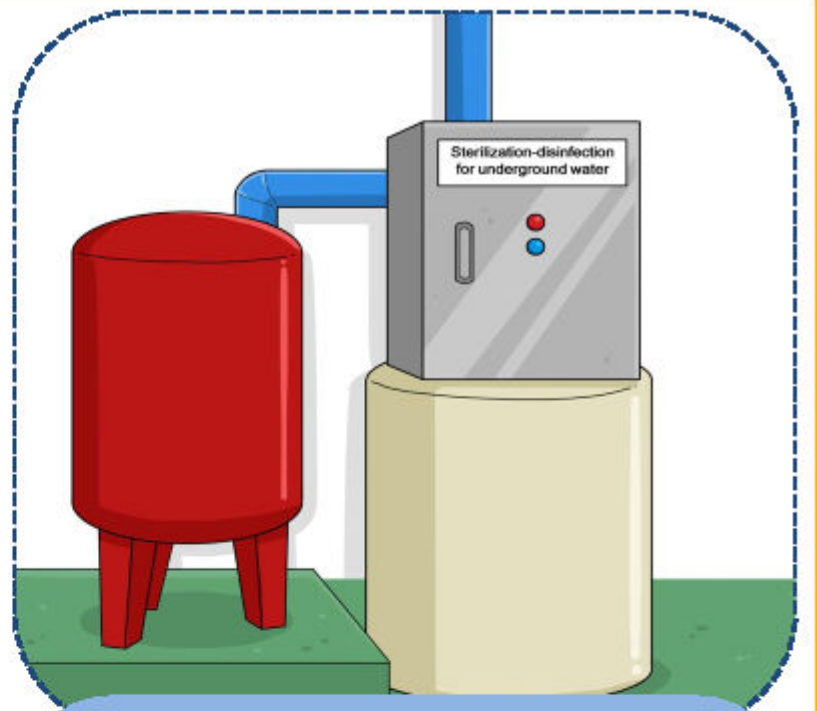


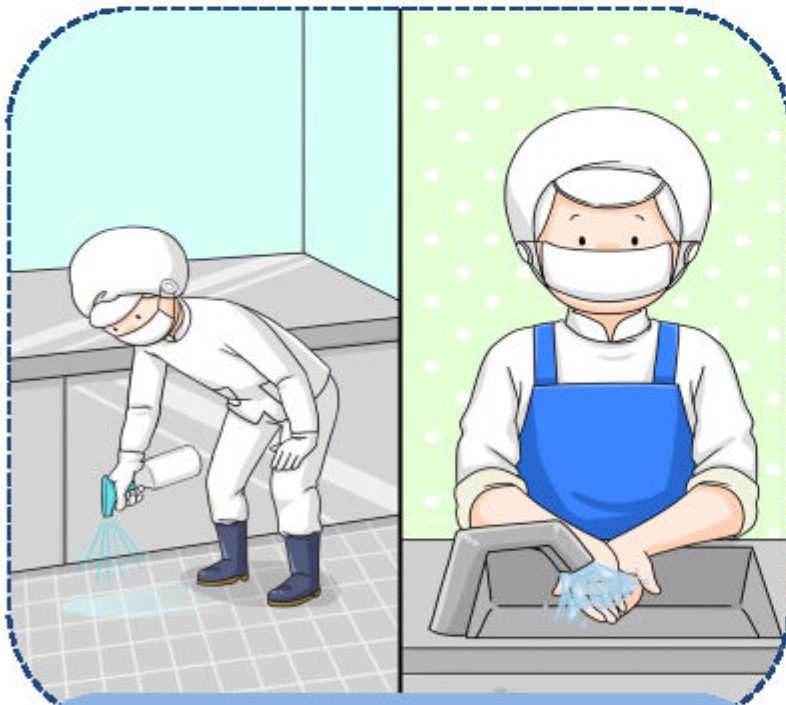
Four items of "Major hygiene and safety clauses" which must be observed



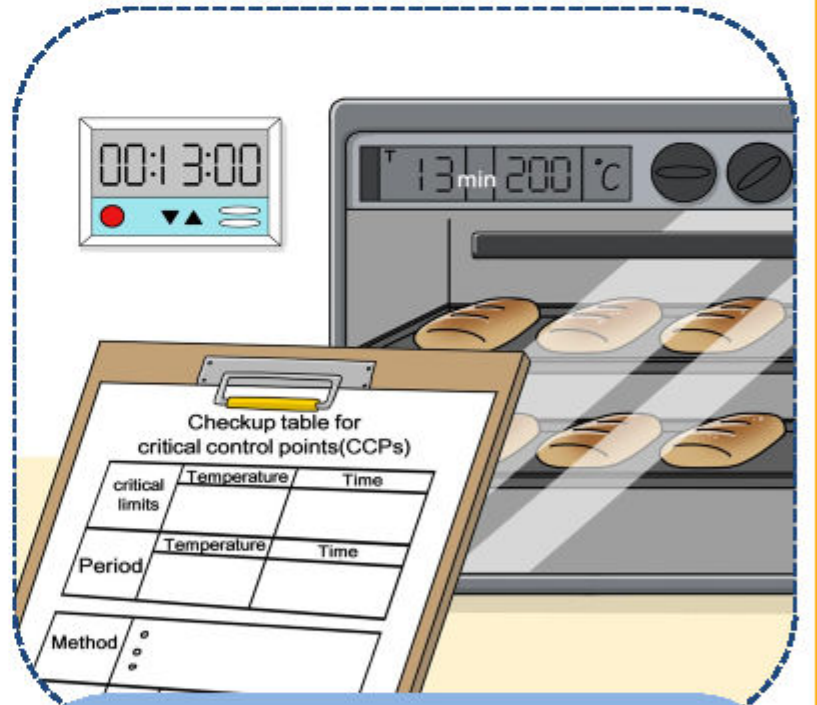
① (Raw material control) Check the inspection report and keep inspection records when stocking raw and subsidiary materials.



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



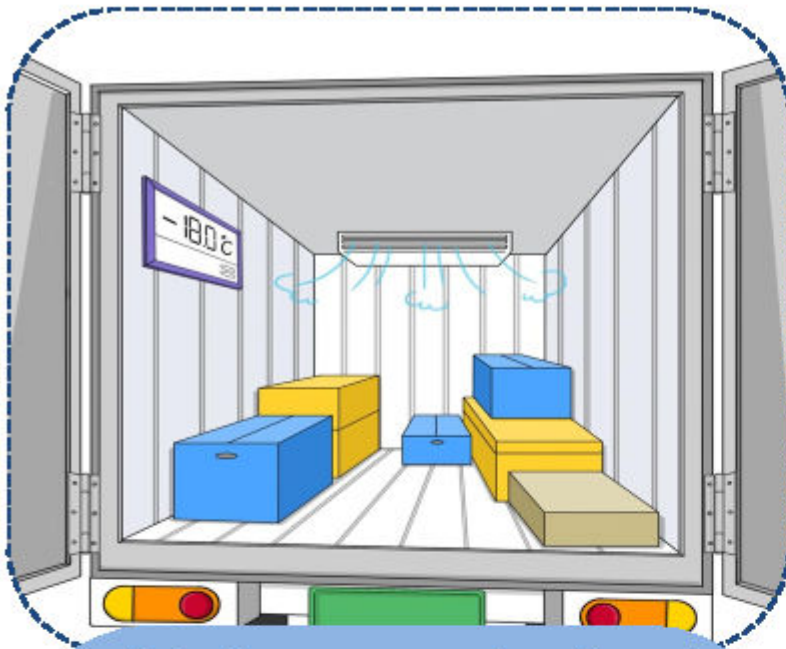
③ (Hygiene control) Conduct cleaning and disinfection of the work place and control individual hygiene of workers.



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.



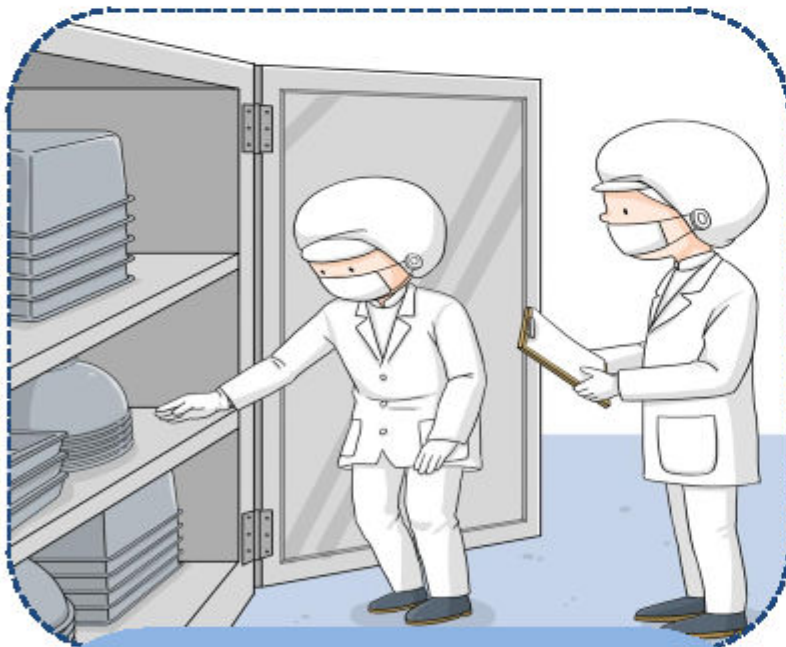
Make sure to implement corrective actions for the wrong temperature!



- ✓ 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)

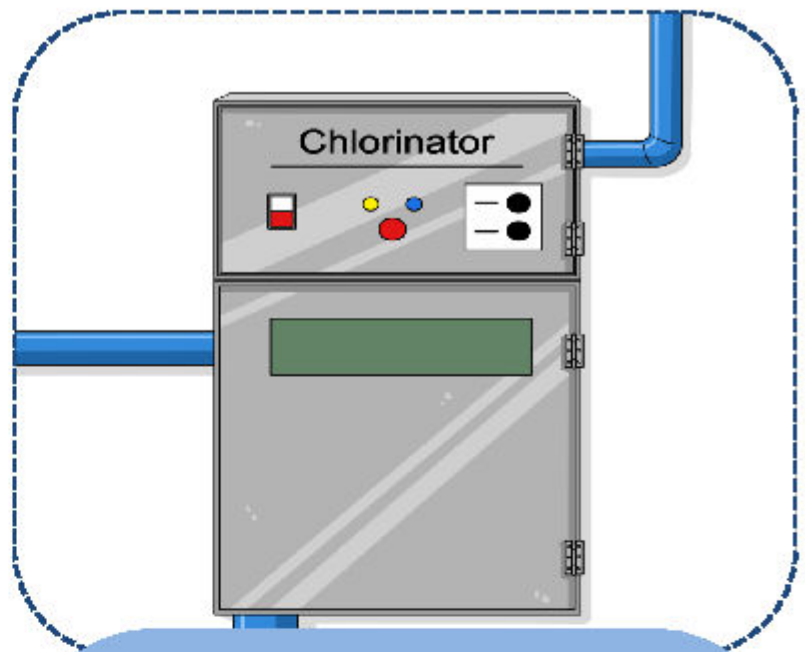
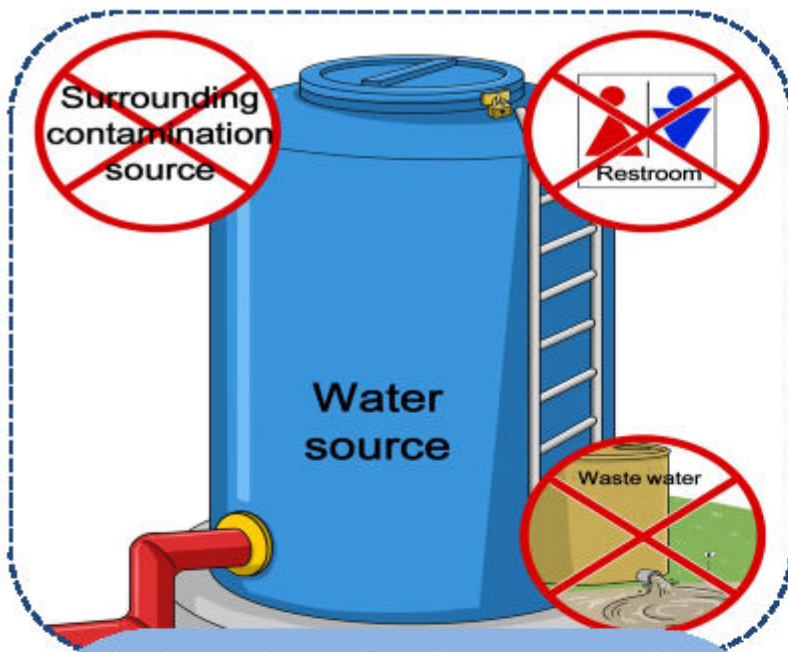


- ✓ Maintain required illumination intensity (higher than 540Lux) for work places of sorting & inspection zones.



Measure illumination intensity at the position where work is performed!

Control of underground water

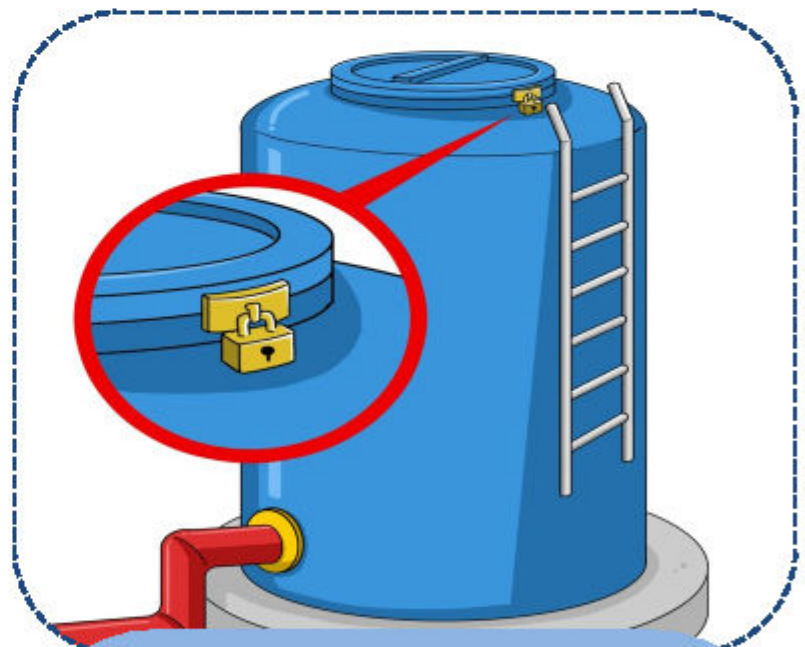


✓ Control water intake sources to be free of contamination risks.

💡 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

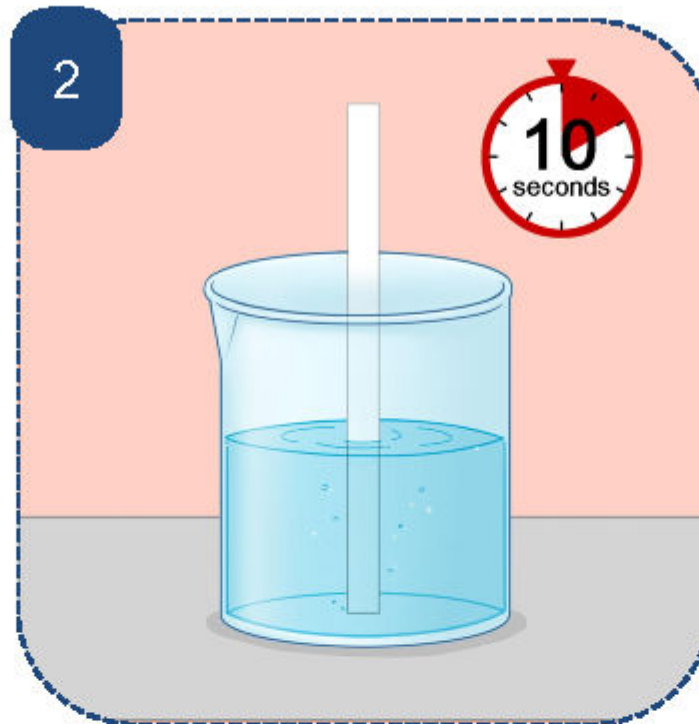


Disinfect after removal of films(dust, bacteria, etc.) since disinfection are ineffective when films are formed

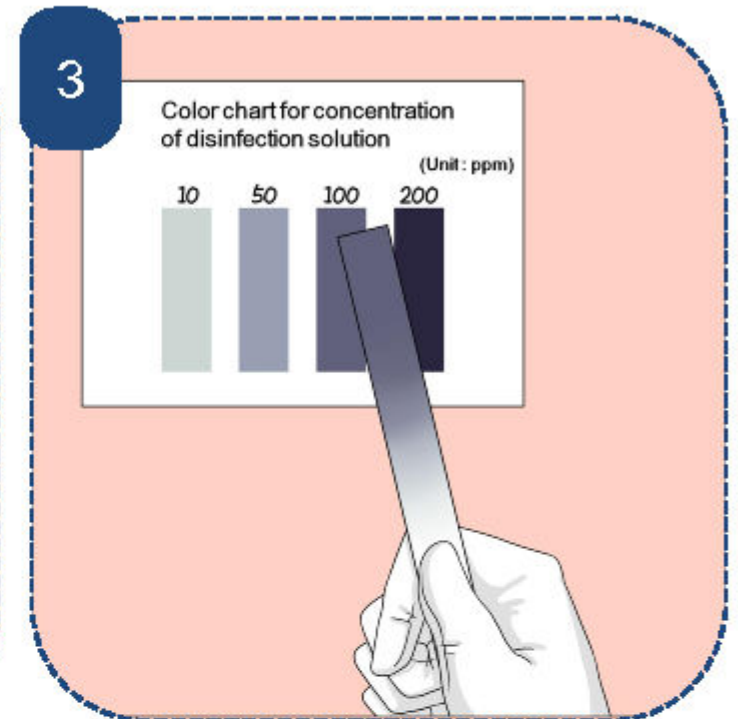
How to monitor concentrations of chlorine-based disinfection solution(using test paper)



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.