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I. Objective of guidelines on ‘Food Sanitation in the “EXPO 2005 AICHI, JAPAN” Venue’

1. Objective

- (1) The Guidelines on ‘Food Sanitation in the “EXPO 2005 AICHI, JAPAN” Venue’ (hereinafter referred to as “Guidelines”) describe necessary procedures for obtaining a food business license for official participants (hereinafter referred to as “Participants”) who plan to operate food product businesses in the modular buildings provided by the Japan Association for the 2005 World Exposition (hereinafter referred to as “the Organizer”).

2. Related regulations and ordinances

- (1) Food Sanitation Law
(Law No. 233 of 1947)
- (2) Food Sanitation Law Enforcement Ordinances
(Cabinet Order No. 229, August 31, 1953)
- (3) Food Sanitation Law Enforcement Regulations
(Ministry of Health and Welfare Ordinance No. 23, July 13, 1948)
- (4) Ordinances on Standards for Commercial Activities Pertaining to Food Sanitation
(Order No. 10, March 28, 1999)
- (5) Aichi Prefectural Food Sanitation Regulations
(Regulation No. 7, March 1, 1958)

II. Matters relevant to approval and licensing in relation to food sanitation in the EXPO 2005 venue

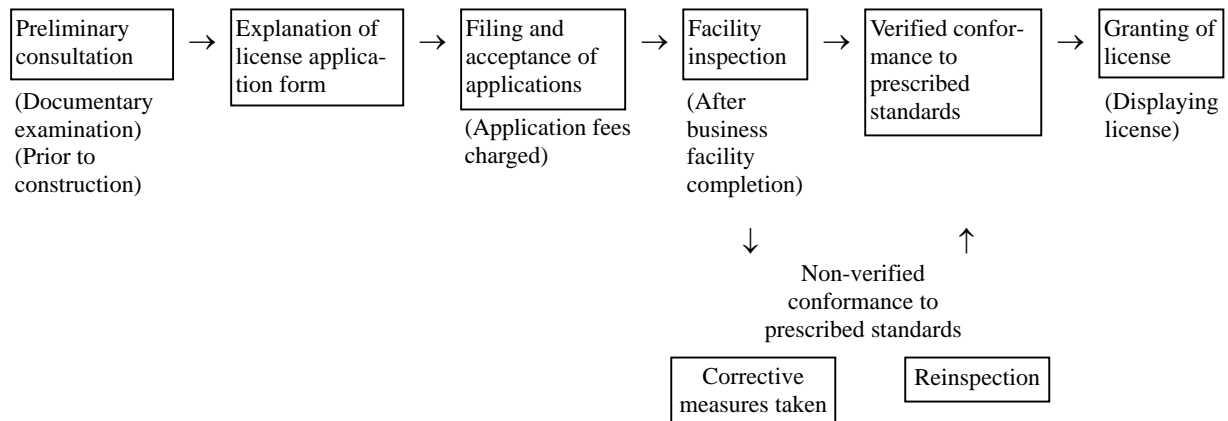
1. Types of businesses requiring a license

Under Article 21 of Food Sanitation Law, Participants wishing to conduct any of the 34 types of food-related businesses shown below, including restaurant businesses, which have significant influence on public health, are requiring licensing from the Governor of Aichi Prefecture.

Restaurant, tea/coffee shop, confectionery, an (sweetened bean paste) manufacturing, ice-cream manufacturing, milk processing, certified milk processing, dairy product manufacturing, milk collecting, milk selling, meat processing, meat selling, meat product manufacturing, fish/shellfish selling, fish/shellfish auctioning, fish-paste product manufacturing, food freezing and refrigerating, food irradiation, nonalcoholic beverage manufacturing, lactic acid bacteria beverage manufacturing, ice manufacturing, ice selling, edible fat and oil manufacturing, margarine or shortening manufacturing, miso (fermented soybean paste) manufacturing, soy sauce manufacturing, sauce manufacturing, alcoholic beverage manufacturing, tofu (soybean curd) manufacturing, natto (fermented soybeans) manufacturing, noodle manufacturing, ready-to-eat food preparing, canned or bottled food manufacturing, and additive manufacturing businesses (34 types of businesses)

2. Procedures for obtaining a food business license

Participants wishing to obtain a food business license should follow the procedure below.



* Participants wishing to conduct a business requiring licensing from the Governor of Aichi Prefecture are advised to contact the Organizer (Official Participation Supporting Group). The Organizer will help them obtain licenses.

* The Organizer will prepare a guide on application for food business licenses and hygienic food handling, regarding which the Organizer is planning to hold an explanatory meeting for Participants.

3. Participants wishing to obtain food business licenses must submit the following documents.

- Completed application form for food business license (1 copy)
 - Outlines of business facilities (2 copies)
 - Plan of business facilities (on a scale of about 1:50) (2 copies)
 - Certificate of water-quality* (issued by the public health center concerned or testing bodies designated by the Minister of Health, Labor and Welfare), when water other than that supplied from water purification plants is planned to be used for commercial purposes.
 - Fecal examination results for workers scheduled to handle food*
 - Application fee
 - Qualifications of Food Sanitation Manager*, if any
- *: Documents marked with * need only be shown by Participants when they apply.

4. Administration's activities in relation to food sanitation

The administrative authorities will set requirements, guidelines and rules regarding food sanitation in the EXPO 2005 venue, in accordance with which food sanitation inspectors from the Aichi prefectural government will be permanently stationed at the Food and Environment Center (tentative name), scheduled to be set up within the Organizer's Administrative Building, to perform the following activities.

- ① Granting business licenses and accepting notifications (regarding sales of foods, events, etc.) in the EXPO 2005 site
- ② Offering guidance on food-related facilities
- ③ Sampling food, etc. and conducting hygiene and patrolling inspections
- ④ Offering guidance and advice on hygiene education and voluntary hygienic management
- ⑤ Conducting investigations, offering guidance and taking action regarding food poisoning, complaints, etc.
- ⑥ Conducting educational activities targeted at EXPO 2005 visitors
- ⑦ Conducting necessary activities other than the above to protect public health

5. Cooperation among Organizer, Participants and the government

In close cooperation with Participants and the government, the Organizer will establish a system to prevent harm caused by food from occurring within the EXPO 2005 venue.

III. Attached documents

Attached documents: Definition and description of businesses requiring licensing;
Necessary qualifications for service as food sanitation manager;
Ordinances on Standards for Business in Relation to Food Sanitation (Aichi Prefectural Order No. 10);
Standards for business facilities (Article 2)
Extract from Appendixes 2 and 3 (in relation to Article 2)

Attached documents

Definition and description of businesses requiring licensing

Restaurant businesses:

general eating establishments, Japanese-style restaurants, *Sushi* restaurants, buckwheat noodle shops, Japanese-style inns, catering shops, boxed lunch shops, Western-style restaurants and other businesses that serve customers foods by preparing foods and/or by establishing facilities)

Tea/coffee shop businesses:

tea/coffee shops, salons and other businesses that serve customers drinks other than alcohol or confections by establishing facilities; shaved ice selling businesses, ice cream parlors, vending machines that serve juice and other beverages in cups)

Confectionery businesses:

businesses that manufacture food considered “confectionery” under normal social conventions, including cakes, candies, rice crackers, bread and steamed bean-jam buns or chewing gum

Ice-cream manufacturing businesses:

businesses that manufacture ice cream, sherbet, popsicles and other foods made by freezing liquid foods or mixtures of liquid and other foods

Milk selling businesses:

businesses that sell cow milk, goat milk or milk drinks (excluding those placed in preservative containers and sterilized at not lower than 115°C for not shorter than 15 minutes) intended for direct consumption or cream consisting mainly of milk

Meat selling businesses:

businesses that sell raw meat/poultry (including bones and internal organs)

Fish/shellfish selling businesses:

businesses that establish shops and sell fresh fish/shellfish

Ice selling businesses:

businesses that sell retailers, etc. ice purchased from ice manufacturers or collectors

Ice manufacturing businesses:

businesses including ice vending machines

Necessary qualifications for service as food sanitation manager

- Food sanitation supervisor
- Nutritionist
- Licensed cook, confection sanitary manager, licensed *fugu* (blowfish) cook, poultry process sanitary supervisor
- Food sanitation inspector (Aichi Prefecture Food Hygiene Association)
- Person having completed the food sanitation manager training course held by the Aichi Prefecture Food Hygiene Association
- Person regarded to have knowledge and experience equal to or higher than the above mentioned
(Person having completed the food sanitation manager training course held by other prefecture's/city's Food Sanitation Associations)

* If Participants wishing to conduct food business have no employee qualified to serve as food sanitation manager, such Participants are required to have their representative take a food sanitation manager training course held by the Aichi Prefecture Food Hygiene Association or the Organizer. (The Organizer is now planning to hold a food sanitation manager training course.)

Ordinance on Standards for Commercial Activities Pertaining to Food Sanitation (Aichi Prefectural Order No. 10, March 28, 2000)

Attached documents

(Standards relating to public health measures)

Article 1. Standards relating to public health measures including maintenance of cleanliness inside and outside of business facilities, and destruction of rodents, insects and the like under the provision of Article 19-18-2 of the Food Sanitation Law (Law No. 233 of 1947, hereinafter referred to as “the Law”) are shown in Appendix 1.

(Standards for business facilities)

Article 2. Standards for business facilities under the provision of Article. 20 of the Law are shown in Appendix 2 (standards applicable to restaurants, tea/coffee shops, milk selling or ice manufacturing businesses using vending machines are shown in Appendix 3).

Appendix 2 (in relation to Article 2)

I. Common standards

1. Food business facilities shall not be set up in landfills, wetlands or other hygienically inappropriate locations.
2. Food business facilities shall be of an area sufficient to their planned business volume.
3. In food business facilities, areas where foods and/or additives are manufactured, processed, cooked, stocked and/or sold (hereinafter referred to as “manufacturing areas”), areas where equipment, containers and/or packaging are washed, disinfected and/or sterilized (hereinafter referred to as “container-washing areas”), raw material storage areas and product storage areas shall be separated from other facilities, including residences, by partitions or in other ways.

4. Manufacturing, container-washing, raw material storage and product storage areas shall be sufficiently open for natural lighting or have appropriate lighting system, and have appropriate ventilation system, except where there are special requirements, including necessity for cooling, thermal insulation, sterilization, etc.
5. Manufacturing, container-washing, raw material storage and product storage areas shall be equipped with facilities for preventing rodents, insects, etc. from contaminating foods, additives, equipment, containers and packaging.
6. Manufacturing, container-washing and raw material storage areas shall be equipped with facilities that ensure hygienic storage of foods, additives, movable equipment and containers.
7. Manufacturing areas shall be equipped with cleaning facilities for raw materials and hand-washing facilities with running water for employees.
8. Manufacturing and container-washing areas shall be equipped with the number and size of machinery/equipment and containers/packaging that accord with planned business volume.
9. Fixed or difficult-to-move pieces of machinery/equipment used in manufacturing and container-washing areas shall be set up in positions where they are easy to clean.
10. Manufacturing and container-washing areas shall be equipped with facilities ensuring that sufficient quantity of potable water is provided in a hygienic manner.
11. Manufacturing and container-washing areas shall be equipped with sanitary sewerage systems.
12. To facilitate cleaning and drainage, measures shall be taken on the land surrounding manufacturing, container-washing, raw material storage and product storage areas.
13. Food business facilities shall be equipped with changing rooms and clothing storage lockers.
14. Food business facilities shall be equipped with refuse containers made of water-resistant materials (corrosion-inhibiting materials including planks; hereinafter the term “water-resistant materials” shall have this meaning) and having covers and designed to prevent the escape of unsanitary liquids and noxious odors.
15. Rest rooms set up in food business facilities shall be equipped with facilities to prevent ingress of rodents, insects, etc. and shall have dedicated hand-washing facilities with running water.

II. Standards by type of business

1. Restaurant businesses

- (1) a. Business facilities shall be equipped with kitchens and customer floors with seats, separated from each other in a certain way; however, in case where food or drink served are not intend to be eaten or drunk by customers in the food business facilities, such business facilities are permitted not to be equipped with customer floors with seats.
- b. Kitchen floors shall comprise highly impermeable materials (concrete, stainless steel, synthetic resin or other stainless substances impermeable to water; hereinafter the term “highly impermeable materials” shall have this meaning) or water-resistant materials.
- c. Kitchen sidewalls shall comprise, or be covered with, highly impermeable or water-resistant materials, to a height of at least 1 meter above the floor.
- d. Kitchens and customer floors shall have ceilings, except where customer floors without ceilings are not considered to cause any hygienic problems.
- e. Kitchens shall be equipped with cleaning facilities as well as disinfecting or sterilizing facilities for equipment, containers and packaging.
- f. Kitchens shall be equipped with refrigeration facilities for storing foods at a temperature of 10°C or lower; such facilities shall be equipped with thermometers in easy-to-read locations.
- g. For the handling of foods requiring cooling down naturally, dedicated facilities shall be set up in an appropriate place in the kitchen.

2. Tea/coffee shop businesses

- (1) Business facilities shall be equipped with kitchens and customer seating, separated from each other in a certain way; however, in facilities where food or drink is served but not consumed in the food business facilities, customer seating need not be provided.
- (2) Kitchens floors shall comprise highly impermeable materials or water-resistant materials.
- (3) Kitchen sidewalls shall comprise, or be covered with, highly impermeable or water-resistant materials, to a height of at least 1 meter above the floor.
- (4) Kitchens and customer floors shall have ceilings, except where customer floors without ceilings are not considered to cause any hygienic problems.
- (5) Kitchens shall be equipped with cleaning facilities as well as disinfecting or sterilizing facilities for equipment.
- (6) Kitchens shall be equipped with refrigeration facilities for storing foods at a temperature of 10°C or lower; such refrigeration facilities shall be equipped with thermometers in easy-to-read locations.

3. Confectionery businesses

- (1) Business facilities shall be zoned in a certain manner into separate manufacturing, raw material storage and product storage areas, as well as container-cleaning areas if necessary, except where separate raw material or product storage areas are considered unnecessary because production volumes are small and raw materials or products can be stored hygienically in the manufacturing areas.
- (2) Floors of manufacturing, raw material storage and product storage areas shall comprise highly impermeable materials or water-resistant materials.
- (3) Floors of container-cleaning areas shall comprise highly impermeable materials, and be structured to ensure good drainage.
- (4) Sidewalls of manufacturing, raw material storage and product storage areas shall comprise, or be covered with, highly impermeable or water-resistant materials, to a height of at least 1 meter above the floor.
- (5) Manufacturing areas shall have ceilings.
- (6) Manufacturing and container-cleaning areas shall be equipped with cleaning facilities as well as disinfecting or sterilizing facilities for equipment, containers and packaging.
- (7) Raw material and product storage areas (manufacturing areas and raw material/product storage areas where raw material/product storage areas are not separated from manufacturing areas) shall be equipped with their own refrigeration facilities for respectively storing raw materials and products at a temperature of 10°C or lower; such refrigeration facilities shall be equipped with thermometers in easy-to-read locations, except where such facilities are prepared in either raw material or product storage areas, and it is possible to keep raw materials and products separately in such refrigeration facilities.
- (8) Manufacturing areas shall be equipped with instruments or facilities for measuring necessary amounts of additives and other raw materials.

Appendix 3 (in relation to Article 2)

1. Vending machines shall be located in clean environments, where there are no problems in terms of sanitary management.
2. Vending machines shall be located indoors, except where eaves, roofs, etc. protect vending machines from exposure to rainwater.
3. Vending machines shall be located in well-lit and well-ventilated places.
4. Vending machines shall be located in sufficiently large spaces so as to pose no problems regarding sanitary management.
5. Vending machines shall be located on flooring made of highly impermeable materials or water-resistant materials that can be easily cleaned.
6. Vending machines shall be accompanied by refuse containers made of water-resistant materials, designed to retain unclean liquids or noxious odors.
7. Vending machines shall be located near facilities for hygienically supplying sufficient potable water.
8. Vending machines shall be located conveniently near access to hand-washing facilities with running water.
9. Vending machines shall be equipped with drainage facilities when needed.