Food hygiene control plan for small-scale restaurants General hygiene control points				Check (☑) if any of below hygiene control is being implemen	nted.
1	Raw ingredient s receiving check	When	 □ At the market/su □ When storing in t □ Other times (upplier)
		How	Checking below? Appearance (visual Labeling (Check if r Other methods (not expired, or if stored , etc.)	les))
		If you find problems	□ Return □ I □ Others(Exchange Dispose Use after heating)
2	Temperatu re check of inside (Refrigera tor • Freezer)	When	When beginning	g to work \Box While working \Box After working \Box Others ()
		How	□ Check the inside (Refrigerator:Ur	e temperature using thermometer Inder°C, Freezer : Under°C)	
		lf you find problems	 Arrange to repair Do not use the ir 	ngredients kept inside, or serve after heating lients to other refrigerator)
3-1	Prevention of Cross contaminat ion • Secondary contaminat ion	When	□ When beginning another operation	g to work □ While working □ After working □ When switchi □ Others(ing t)
		How	fish/shellfish shall b bottom part of the r □ Cutting boards and l	ents are stored in the refrigerator (Ingredients such as raw meat or raw be put in containers with lids, in bags, or wrapped, then stored separately on the refrigerator) knives shall be separated by usage, and must be washed and sterilized thoroug	
		lf you find problems		by raw meat, serve after heating, or do not use or knives is dirty at time of use, wash again with detergent and sterilize s () ;)
3-2	Washing • Sanitation • Sterlizatio n of cooking utensils/to ols	When	□ When beginning □ Other times(g to work Before use After use After working)
		How		ize cutting boards, knives, bowls, etc., at each use)
		lf you find problems	□ If they are dirty o □ Other measures	or detergent not washed off, wash and rinse again, and sterilize $\varsigma~($)
	Cleaning • Sanitation of toilet	When	D When beginning	g to work \Box While working \Box After working \Box Others ()
3-3		How		sh levers, doorknobs and handrails shall be disinfected and sanitize ning uniform when cleaning toilet	əd)
		lf you find problems		during operation hours, clean with detergent and sanitize g department to have it cleaned(If located in common area) s()
④ -1	Health control of employees , etc.	When	□ Before operation	\square \square When they come to work \square During operation \square Others ()
		How	 Check if they are Make sure they of Check how they Others (do not have open cuts or wounds on their fingers)
		lf you find problems	Do not let them work	eeling well(digestive system symptoms) rk in the food preparation if not feeling well(digestive system symptoms) uts or wounds on their fingers, have them wear band-aid and wear disposable g orm with clean one	Jlove:
④-2	Hand washing	When	When shifting to and	Before coming to food preparation area nother operation After touching raw meat or raw fish After handling wastes After touching face or hair	ney)
		How	□ Wash your ha	ands thoroughly	
		lf you find problems	□ If you find your e their hands imm	employee(s) not washing hands when required, have them wash nediately	
Prepared by (Signature)				Date of preparation Year Month D	Day
	-				

[Example of Critical control point plan preparation] Refer to the example, categorize menus and prepare for how to check on the Critical control point form per menu.

[How to check]

Write what you do to reduce or not to multiply the number of bacteria to prevent food poisoning in your food preparation process for each menu.

How to serve cold

(Do not allow bacteria to multiply)

- ※ Whole fish or vegetables Wash before use, to reduce the number of bacteria
- How to make sure if foods are thoroughly heated
- (Destroy bacteria)

How to cool foods quickly

(Do not allow bacteria to multiply)

	Critical control point (example)					
	Category	Menu (example)	How to check (example)			
1st Group	Uncooked (Serve cool as refrigerated)	 Sashimi (Sushi) Salad Garnish vegetables 	 Fish shall be washed with running water before handling. Refrigerate them if not served immediately. Take them out of the refrigerator just before arrangement and serve them immediately after arrangement. Vegetable shall be washed thoroughly and serve as soon as washed. Refrigerate any ingredients if not served immediately. Serve immediately after taken out of the refrigerator. 			
		 Steaks Grilled meat Salisbury steaks Yakitori Fried meat 	 Check heat setting, heating time and meat juice. Touch and check appearance. Cut in half to make sure how well it is cooked. Check by measuring temperature in the center. Write specific numbers in • 			
		(Tempura, fries, deep-fried chicken)	 Determine by oil temperature, frying time, quantity put in oil a once and appearance. Quantity to put in fryer at once must be only up to Set the temperature at C and the timer for minutes. 			
	Cooked (Cook refrigerated ingredients	• Savory egg custard in bowls	 Check heat setting, heating time and appearance (Open the lid, shake it, insert a skewer, etc.) After cooking in a steamer for			
2nd Group	and serve warm)	• Oyakodon topping	 Check heat setting, heating time, bubbles and appearance. Check the color of chicken meat and hardness. Soft boiled eggs – Use fresh eggs before expiration date. Do not peel the shells until ready to serve. 			
		• Dumplings	 Set the heat setting at ●, put uncooked dumplings in the frying pan, cook for ● minutes and steam for ● minutes. 			
		Stir-fried meat Yakiniku meat (to cook on the table)	 Check the color of meat. If using frozen meat, do not serve meat as thawed halfway. Set up an environment to make sure customers cook meats thoroughly, by placing postings, verbally advising customers and providing tongs for raw meat, etc. 			
	Cooked (Cook and keep heated)	 Simmered Curry Soup Stew Fried 	 Check bubbles and appearance. Check heat setting, heating time and appearance. Check the temperature of warmer. 			
	Cooled after cooked, and reheat before serving	 Simmered Stew Curry Soup Sauces Broth (warm) 	 Cool the food quickly after thorough cooking. When reheating, make sure to reheat thoroughly. O How to make sure thorough cooking ⇒ Refer to how to check for 2nd Group. Check bubbles and appearance. O How to cool quickly Divide into small portions after cooking and refrigerate. Ice bath the pot after cooking. Refrigerate the whole pot when cooled. 			
3rd Group	Cooled after cooked	 Potato salad Simmered egg Chashu pork Simmered pork Sauce Broth (cold) 	 Cool the food quickly after cooking and keep it in refrigerator until ready to serve. Serve as soon as taken out of the refrigerator. O How to make sure thorough cooking ⇒ Refer to how to check for 2nd Group. Check bubbles and appearance. O How to cool quickly Divide or slice into small portions and refrigerate. Divide into small portions after cooking and refrigerate. Ice bath the pot after cooking. Refrigerate the whole pot when cooled. 			