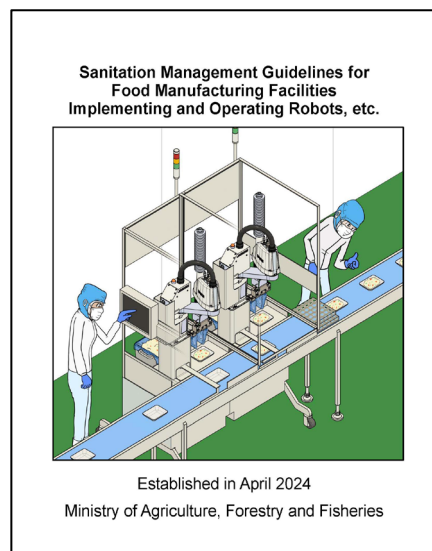


## Sanitation Management Guidelines for Food Manufacturing Facilities Implementing and Operating Robots have been Formulated!

### Promoting the Introduction of Cutting-edge Technology in Food Manufacturing Facilities

The Ministry of Agriculture, Forestry and Fisheries (MAFF) is promoting the introduction of cutting-edge technologies, such as robots, in manufacturing facilities, to improve the value added productivity of food manufacturing. However, there were no existing policies on introducing robots, etc., that could meet the sanitation management requirements of the Hazard Analysis Critical Control Point (HACCP), causing the introduction to be delayed.

As such, MAFF has formulated and released a set of guidelines that compile things to be aware of in order to sanitarily use robots and other cutting-edge technologies, in cooperation with relevant parties such as food manufacturers and food machinery manufacturers.



## 1. Background

MAFF is promoting the use of cutting-edge technologies, including robots.

MAFF has compiled and released a set of guidelines on items that should be considered that follow the requirements of the HACCP, in cooperation with food manufacturers, food machinery manufacturers, and others, in order to sanitarily use cutting-edge technologies such as robots while ensuring the safety of foods.

## 2. Contents of the Guidelines

These guidelines are intended to help

- Food manufacturers trying to introduce robots, etc., into their facilities.
- Machine manufacturer, System Integrators, trying to enter the food sector.

The contents of each chapter as outlined below.

Content	
<b>Chapter 1:</b> Basic Principle Underlying These Guidelines and Definitions of Key Terms	Explains the overall introduction process for robots in food manufacturing facilities
<b>Chapter 2:</b> Procedure for Robot System Implementation	Explains the structure, materials, lubricants, and surface treatments that food sanitation law compliant robots need to clear
<b>Chapter 3:</b> Essential Functions of Food-Sanitation-Act-Compliant Robots Used in Robot Systems at Food Manufacturing Facilities	Explains the sanitary management hazards and measures when introducing non-food sanitation law compliant robots to food manufacturing facilities.
<b>Chapter 4:</b> Risk Of Using Non-Food-Sanitation-Act-Compliant Robots at Food Manufacturing Facilities, Hazard Factors, and Countermeasures	Explains the confirmation points at each stage of installation, operation, and maintenance of robots, from a food manufacturing facility perspective.
<b>Chapter 5:</b> Points to Attend, from Robot System Installation to Pre-operation	Explains training matters for System Integrators and food manufacturing facility managers.
<b>Chapter 6:</b> Maintenance and Management after Robot Operation Start	
<b>Chapter 7:</b> Training	
<b>Appendix:</b> Checklist for System Integrators Implementing Robot Systems at Food Manufacturing Facilities	
REF: 1) Sanitation Management Training Materials for Those Involved in the Food Industry, 2) Glossary, 3) List of reference Materials	

\*System Integrators.: Plan and develop systems for clients that match their needs, and are entrusted with the actual introduction of said systems.

We expect that these guidelines will help System Integrators and machine manufacturers to join the food sector, which they have not done to date, and help food manufacturers to understand the introduction of automation technology such as robots.

These guidelines can be read at the following URLs.

Related webpage: [Food Industry : MAFF](#)



### **3. Contact**

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