

Overview of the Sanitation Management Guidelines for Food Manufacturing Facilities Implementing and Operating Robots

Who is it for?

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



Points about the Guidelines

- The guidelines compile things to be aware of when introducing cutting-edge technologies, such as robots, into food manufacturing facilities, and operating them safely while following the sanitary management of the Hazard Analysis Critical Control Point (HACCP).
- These guidelines were formulated whilst listening to the opinions of many related parties, such as the food manufacturers, machine manufacturers, System Integrators, and food manufacturers, and as such are based on the actual situation in facilities.

Content

Chapter 1: Basic Principle Underlying These Guidelines and Definitions of Key Terms

Chapter 2: Procedure for Robot System Implementation

Chapter 3: Essential Functions of Food-Sanitation-Act-Compliant Robots Used in Robot Systems at Food Manufacturing Facilities

Chapter 4: Risk Of Using Non-Food-Sanitation-Act-Compliant Robots at Food Manufacturing Facilities, Hazard Factors, and Countermeasures

Chapter 5: Points to Attend, from Robot System Installation to Pre-operation

Chapter 6: Maintenance and Management after Robot Operation Start

Chapter 7: Training

Appendix: Checklist for System Integrators Implementing Robot Systems at Food Manufacturing Facilities

Explains the overall introduction process for robots in food manufacturing facilities

Explains the structure, materials, lubricants, and surface treatments that food sanitation law compliant robots need to clear

Explains the sanitary management hazards and measures when introducing non-food sanitation law compliant robots to food manufacturing facilities.

Explains the confirmation points at each stage of installation, operation, and maintenance of robots, from a food manufacturing facility perspective.

Explains training matters for System Integrators and food manufacturing facility managers.



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.