

(!&& fl t				
				English
%"				
1.1		1		-
		2		-
1.2		-	-GC&&\$\$\$	General Principles of Food Hygiene FSSC22000 certificate
1.3		-		Organization map
&"				
2.1		1		Factory site sketch
		2		Factory site sketch
2.2		-		Workplace floor plan
' "				
3.1		-		List of major manufacturing equipment / facilities and design manufacturing processing capacity
3.2		-		Refrigerating facility monitoring method
(" # #				
4.1	# fl t	1		Photographs and management records of water source facilities
		2		Inspection record of tap water
		3		Boiler management
)"				
5.1		-		Acceptance of raw materials and auxiliary materials
5.2		1		Certificate of conformity from raw material manufacturer
		2		Certificate of conformity from raw material manufacturer
5.3	fl t	-		Food additive list
5.4		1		Packaging material
		2		Label

* "				
6.1	<577D	1		Process flow chart
				Hazard analysis
			<577D	HACCP Plan
		2	77D fl ㄷ	CCP monitoring table (format)
			fl ㄷ	Corrective action report (format)
			fl ㄷ	Verification record (format)
6.2		-		Mycotoxins test results
6.3	fl ㄷ	-		Usage record of food additives and nutritional enhancers
+"				
7.1		-		Cleaning and disinfection measures
,"				
8.1		-		Overview of chemical use and storage
8.2		-		Management of physical pollution
8.3		-		Layout of insect damage control
8.4		-		Waste management
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9.1		-		Traceability implementation record
9.2		-		Entry / exit management
%\$"				
10.1		-	fl ㄷ	Health examination implementation record (regular / hiring)
10.2		-		Training implementation record
10.3				Manager training implementation record

%&'				
11.1		1		Finished goods inspection
		2		Laboratory qualifications and abilities owned by companies
%&"				
12.1		-		Control of pests
12.2		-		What to do when a pest is found
		-		Identification by a specialized institution
12.3		-		Pest control measures record
12.4	fl t	-		Fumigation measures
% "				
13.1		-	(	-
13.2		-	-	-

1.2

name	Product name	***** *****
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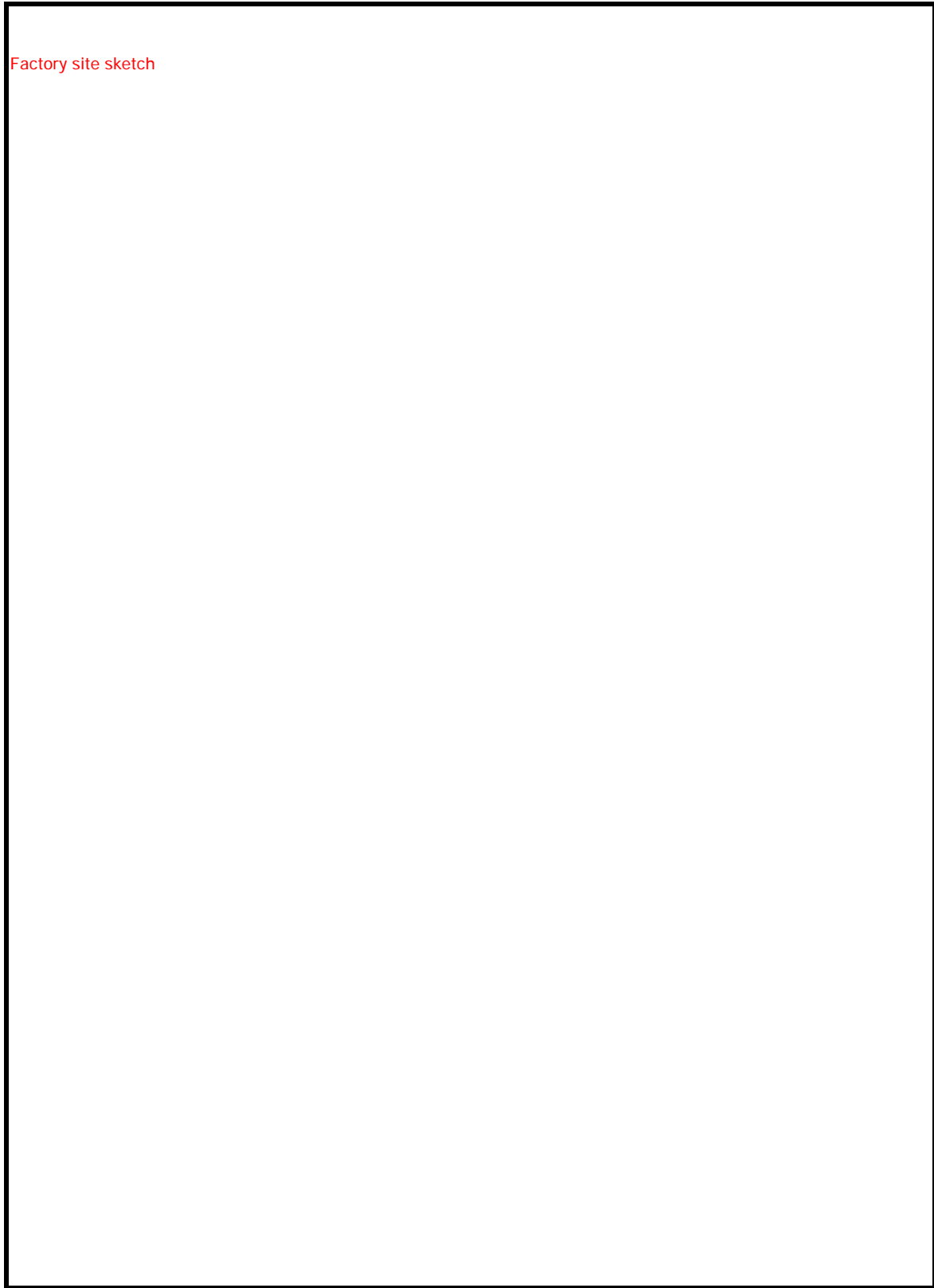
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2.1.1

name	Product name	***** *****
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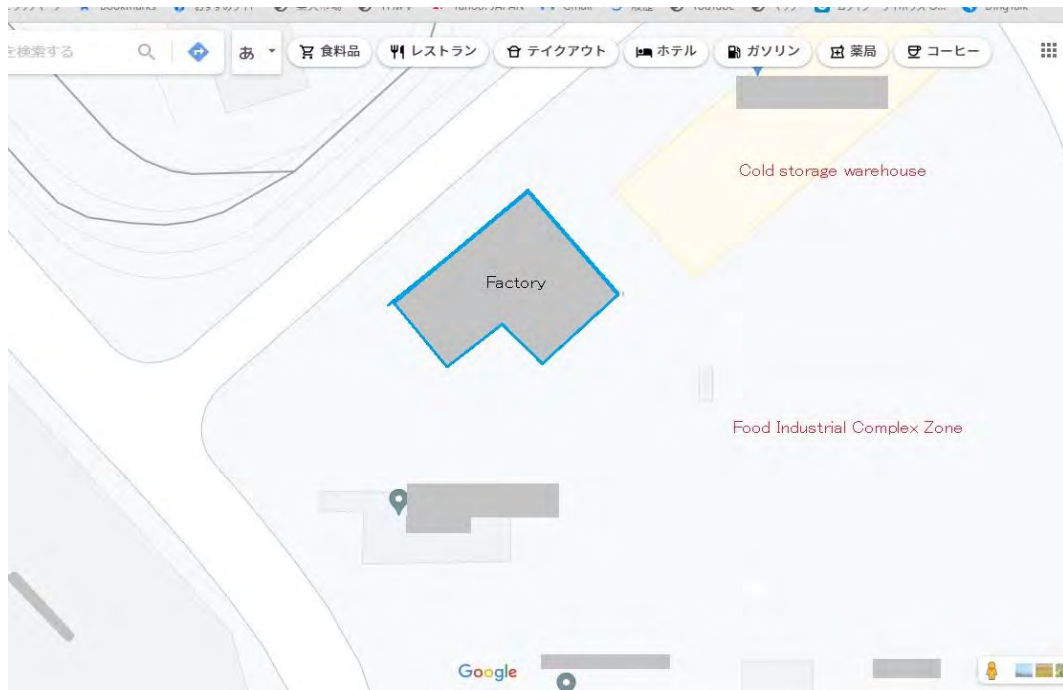
Factory site sketch



2.1.2

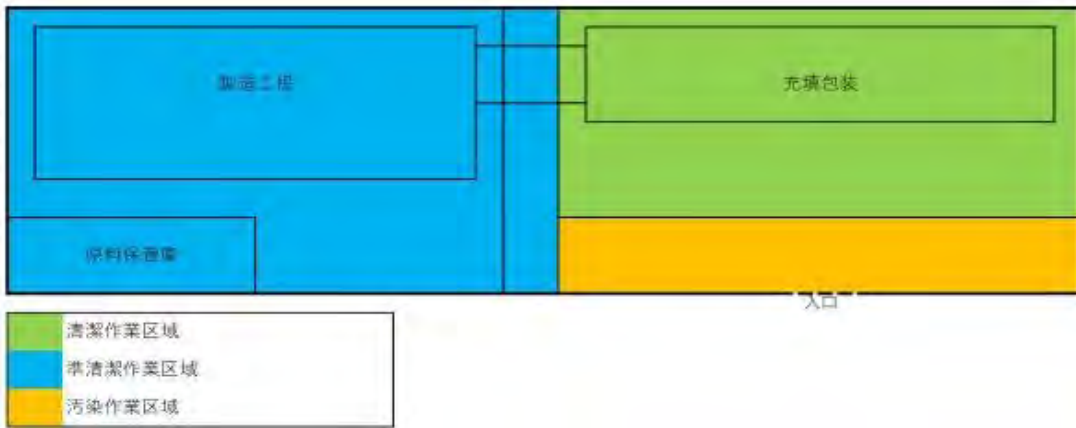
name	Product name	***** *****
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Factory site sketch



name	Product name	***** *****
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Workplace floor plan





3.1

name	Product name	***** *****
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List of major manufacturing equipment / facilities and design manufacturing processing capacity

3.2

name	Product name	***** *****
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Refrigerating facility monitoring method

4.1.1

name	Product name	***** *****
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Photographs and management records of water source facilities

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&

4.1.2

name	Product name	***** *****
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Inspection record of tap water

&\$&& (

4.1.3

name	Product name	***** *****
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Boiler management

5.1

name	Product name	***** *****
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Acceptance of raw materials and auxiliary materials

5.2.1

name	Product name	***** *****
------	--------------	----------------

Certificate of conformity from raw material manufacturer

5.2.2

name	Product name	***** *****
------	--------------	----------------

Certificate of conformity from raw material manufacturer



5.3

name	Product name	***** *****
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Food additive list

商品名 Product name	成分 component	用途 Use	製品中含有率(%) Quantity
A	山梨糖醇 Sorbitol	保湿剤 Humectant	1.0%
B	山梨糖醇 Sorbitol	保湿剤 Humectant	1.000%
C	山梨糖醇 Sorbitol	保湿剤 Humectant	1.0%

name	Product name	***** *****
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Packaging material



**Shin Nippon Kaisha, Ltd.**

Date : \_\_\_\_\_  
Certificate No. : \_\_\_\_\_

### CERTIFICATE OF ANALYSIS

Name of Applicant : \_\_\_\_\_  
 Name of Goods : \_\_\_\_\_  
 Sampled submitted : \_\_\_\_\_  
 Date of Analysis : \_\_\_\_\_  
 Method of Analysis : \_\_\_\_\_

to

Specified in the Food Sanitation Law of JAPAN,  
 the Specifications and Standards for Foods, Food Additives,  
 Part III Implements, Containers, and Packaging under Ministry of  
 Health and Welfare Notification No. 370 (December 28, 1959)  
 The MHLW Notification No. 201 (March 31, 2006)

This is to certify that we have carried out the chemical analysis for the abovementioned sample and obtained the following results :

#### Result of Analysis

PP / WHITE  
 Specifications: Usage temperature under 100 °C

Test Items		Assessment	Limits	
Material Tests	Cadmium	Pass	≤ 100 µg/g	
	Lead	Pass	≤ 100 µg/g	
Elution Tests	Heavy Metals (Pb) 4% Acetic Acid, 60°C, 30 min	Pass	≤ 1 µg/mL	
	Potassium Permanganate Consumption Water, 60°C, 30 min	Pass	≤ 10 µg/mL	
	Heptane, 25°C, 60 min	Pass	≤ 150 µg/mL	
	Evaporation Residue	20% Ethanol, 60°C, 30 min	Pass	≤ 30 µg/mL
		Water, 60°C, 30 min	Pass	≤ 30 µg/mL
	4% Acetic Acid, 60°C, 30 min	Pass	≤ 30 µg/mL	

5.4.2

name	Product name	***** *****
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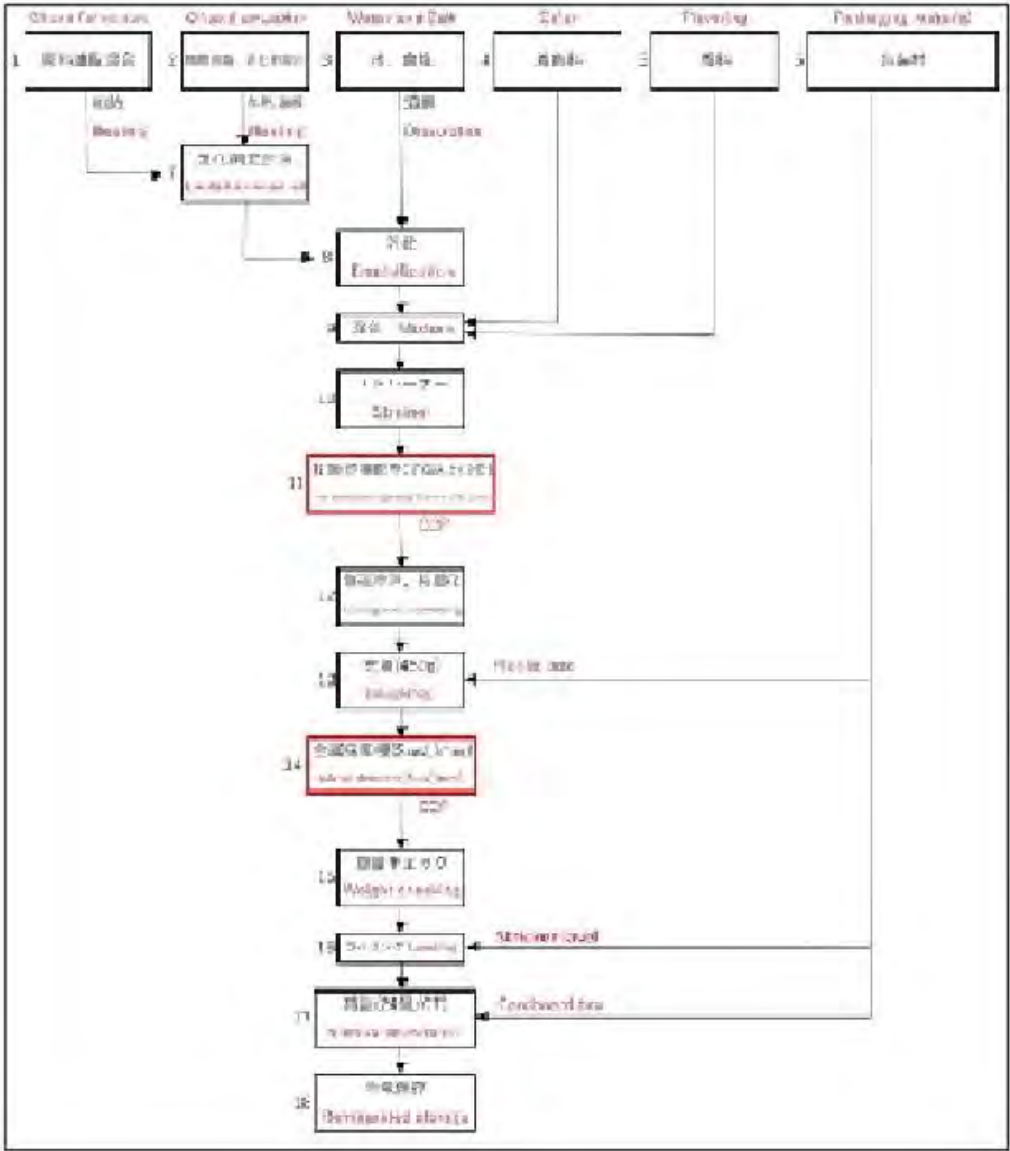
Label



6.1.1

name	Product name	***** *****
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Process flow chart



6.1.1

name	Product name	***** *****
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Hazard analysis

危機分析ワークシート  
HACCP hazard analysis worksheet

(1)	(2)	(3)	(4)	(5)	(6)
工程 Process	この工程で考えられる潜在的要因 Possible essential factors in this process	食品安全の潜在的有害は重要か? (イエス/ノー) Potential Food Safety Harms (important?/yes/no)	(3)の決定に対する根拠 Basis for the decision of (3)	重要な危害を予防するコントロール手段は何か? What are the control measures/significance/means?	この工程は重要管理点か? (イエス/ノー) Is this process CCP? (yes/no)
1 原料の取扱い Raw materials	原料の検査 Raw material inspection	ノー No	〇〇〇 〇〇〇	〇〇〇 〇〇〇	ノー No
	原料の計量 Raw material weighing	ノー No	〇〇〇 〇〇〇	〇〇〇 〇〇〇	ノー No
	原料の搬入 Raw material loading	ノー No	〇〇〇 〇〇〇	〇〇〇 〇〇〇	ノー No
	原料の貯蔵 Raw material storage	ノー No	〇〇〇 〇〇〇	〇〇〇 〇〇〇	ノー No
2 加熱処理 Cooking/sterilization	加熱処理 Cooking/sterilization				
3 冷却 Cooling and fill	冷却 Cooling				
4 包装 Packaging	包装 Packaging				
5 入庫 Finished product	入庫 Finished product				
6 出荷 Distribution	出荷 Distribution				
7 廃棄 Waste disposal	廃棄 Waste disposal				
8 洗浄 Cleaning	洗浄 Cleaning				
9 品質 Quality	品質 Quality				
10 その他 Others	その他 Others				

6.1.1

name	Product name	***** *****
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< 577D  
HACCP Plan

(1) 重要管理点 (CCP)	(2) 重要な危害 Food Safety Hazard	(3) 管理基準 Critical Limit <small>※コン・ロール手続は付して</small>	(4) (5) (6) (7) モニタリング Monitoring methods				(8) 修正措置 Corrective actions	(9) 検証 Verification	(10) 記録 Record
			何を What	どのように How	頻度 Frequency	誰が Who			
工程11 Process 11 殺菌 Heat Sterilization	病原微生物の増殖 Reproduction of pathogenic organisms	殺菌温度 Sterilization temperature 121°C/3 156°C/15min	殺菌温度計 Sterilizer temperature	監視員が目視 Monitor automatically	パッチ毎 Each batch	製造担当者 Operator	200000 200000	200000 200000	200000 200000
工程14 Process 14 金属探知機 Metal detector	金属片の混入 Mixing of metal pieces	金属探知機上の金属片が探知された場合に停止 If a metal piece is detected on the metal detector, the machine will stop.	金属探知機の 正常作動 Normal operation of metal detector	Sub Operatorが毎日 1-2回確認する Sub Operator checks the operation of the metal detector 1-2 times daily.	監視員が、11.5°C又は 12.5°Cに到達するまで 監視する Monitor until the temperature reaches 11.5°C or 12.5°C.	製造担当者 Operator	金属探知機のカレンダー Metal detector calendar	金属探知機のメンテナンス Maintenance of metal detector	Record of 00

6.1.2

name	Product name	***** *****
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77D fil 七 CCP monitoring table (format)  工程 ■ 機 器 運 轉 記 録 Process 4 Sterilization temperature
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6.1.2

name	Product name	***** *****
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付 七

Corrective action report (format)

逸脱の日時 Date and time of deviation
隔離した製品の量 Amount of quarantined products
逸脱内容 Deviation content
行った是正措置 Corrective action taken
是正措置を取った責任者(署名) Responsible person who took corrective action (signature)
是正措置の評価(必要があれば) Evaluation of corrective actions
最終的な製品の処分 Final product disposal

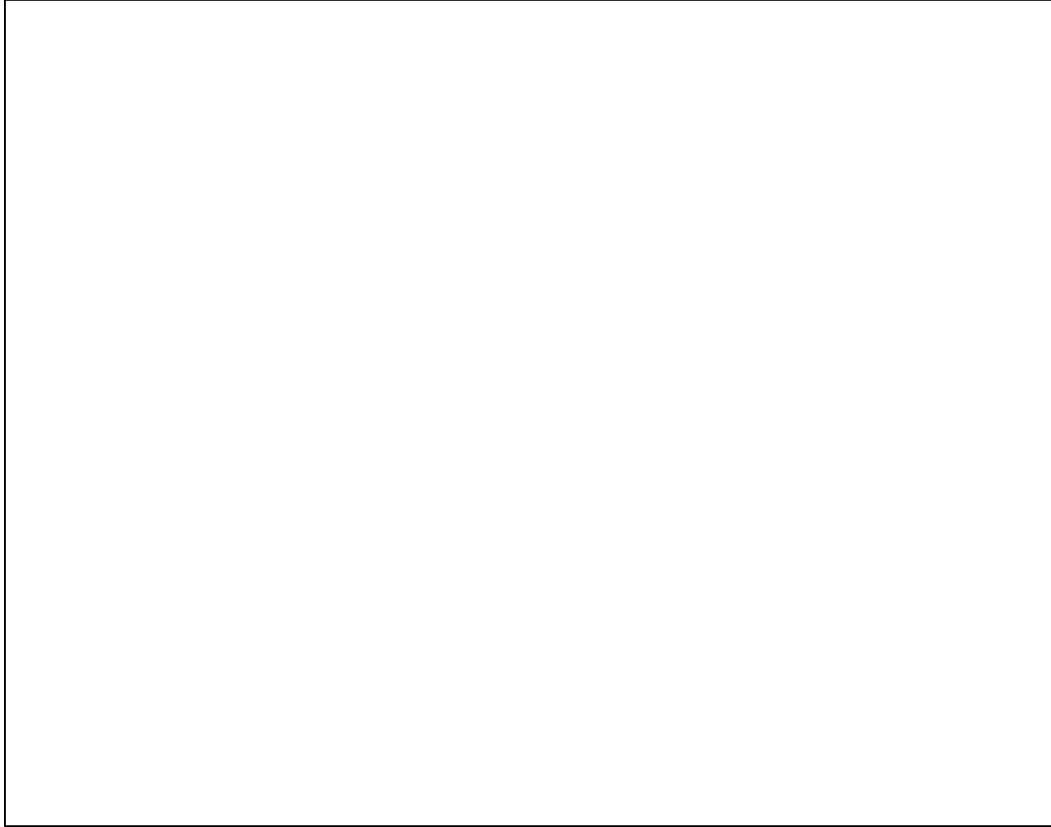


6.1.2

name	Product name	***** *****
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fi 七

Verification record (format)



name	Product name	***** *****
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Mycotoxins test results



**Shin Nihon Kenkō Kenkyū**

Date : XXXXXXXXXXXX  
Certificate No. : XXXXXXXXXXXX

**EXAMINATION CERTIFICATE**

Name of Applicant : XXXXXXXXXXXX, LTD  
 Name of Goods : XXXXXXXX  
 Sampled by : Submitted by the applicant  
 Date of Examination : XXXXXXXXXXXXXXXX

This is to certify that we have carried out analysis for the abovementioned sample and obtained the following results :


**Result of Analysis**

Total Aflatoxin : .....N.D.

Method of Analysis : Designated Method by THE MINISTRY OF HEALTH, LABORS AND WELFARE

Quantitative Limit : Each Aflatoxin is 1.0µg/kg under the above method.

Reference Values : AflatoxinB1 0.0µg/kg, AflatoxinB2 0.0µg/kg, AflatoxinG1 0.0µg/kg, AflatoxinG2 0.0µg/kg



Client Request to SIL Institute Laboratory

Our approval is necessary if you want to use certificates for publication purpose.

一般社団法人 新日本検査株式会社  
 HEAD OFFICE: 4-1-1, 3-1-1, 13-23 Takasuma 2-chome, Minato-ku, Tokyo 108-6075, Japan  
 TEL: 03-5-2948-8011 FAX: 03-5-2948-1098 URL: <http://www.sil-lab.com>



7.1

name	Product name	***** *****
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fl	t
Cleaning and disinfection measures	

8.1

name	Product name	***** *****
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Overview of chemical use and storage

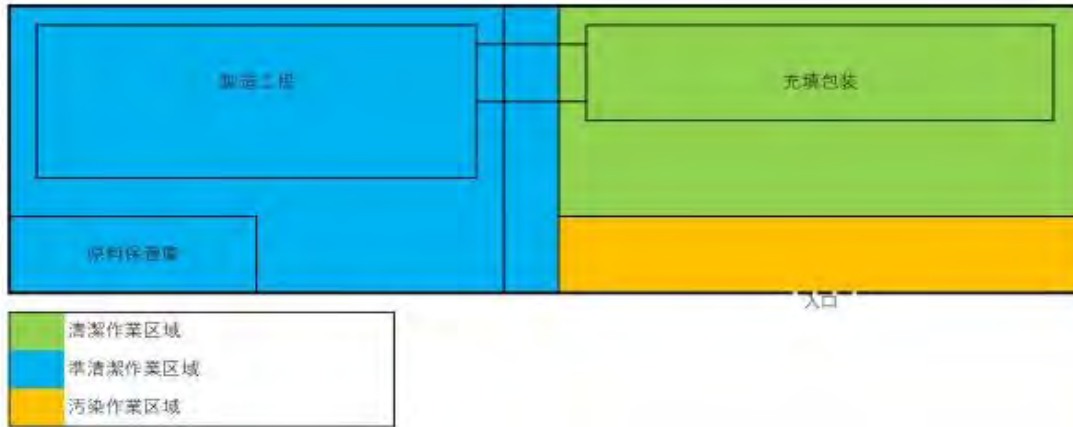
8.2

name	Product name	***** *****
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Management of physical pollution

name	Product name	***** *****
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## Layout of insect damage control



8.4

name	Product name	***** *****
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<p>if      7</p> <p>Waste management</p>
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9.1

name	Product name	***** *****
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Traceability implementation record

Traceability implementation record
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9.2

name	Product name	***** *****
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Entry / exit management

10.1

name	Product name	***** *****
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f1	f1	f1
Health examination implementation record (regular / hiring)		

10.2

name	Product name	***** *****
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Training implementation record


10.3

name	Product name	***** *****
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Manager training implementation record

name	Product name	***** *****
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Finished goods inspection



**Health and Welfare**

...ate : XXXXXXXXXXXXX  
Certificate No. : XXXXXXXXXXXXX

**EXAMINATION CERTIFICATE**

Name of Applicant : [REDACTED] CO., LTD  
Name of Goods : [REDACTED]  
Sampled by : Submitted by the applicant  
Date of Examination : XXXXXXXXXXXXXXXX


This is to certify that we have carried out analysis for the abovementioned sample and obtained the following results :

Result of Analysis

BHA : .....N.D.  
BHT : .....N.D.  
TBHQ : .....N.D.  
Total Aflatoxin : .....N.D.

Method of Analysis : Designated Method by THE MINISTRY OF HEALTH, LABORS AND WELFARE  
Quantitative Limit : BHA 0.005g/kg under the above method.  
Quantitative Limit : BHT 0.005g/kg under the above method.  
Detection Limit : TBHQ 1µg under the above method.  
Quantitative Limit : Each Aflatoxin is 1.0µg/kg under the above method.

Reference Values : AflatoxinB1 0.0µg/kg, AflatoxinB2 0.0µg/kg, AflatoxinG1 0.0µg/kg, AflatoxinG2 0.0µg/kg

  
General Manager of SK Yokohama Laboratory

Our approval is necessary if you want to use certificates for publication purpose.

**SK YOKOHAMA LABORATORY**  
〒225-0292 神奈川県横浜市西区南幸2-1-1 住友ビル5F  
TEL: 045-225-1111 FAX: 045-225-1112 E-MAIL: info@sklab.co.jp

11.2

name

Product name

\*\*\*\*\*

\*\*\*\*\*

Laboratory qualifications and abilities owned by companies

# Certificate of Accreditation

ISO17025

12.1

name	Product name	***** *****
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<p>Control of pests</p>
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name	Product name	***** *****
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## つと

## What to do when a pest is found

## 有害生物発見時の対処措置報告書

Report on measures to be taken when pests are found

発見場所

Where to find

発見した日時

Date and time of discovery

行った是正措置

Corrective action taken

是正措置を取った責任者(署名)

Responsible person who took corrective action (signature)

最終的な原料の処分

Final disposal of raw materials

12.2

name	Product name	***** *****
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Identification by a specialized institution

12.3

name	Product name	***** *****
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f1 七

Pest control measures record

12.4

name	Product name	***** *****
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Fumigation measures