



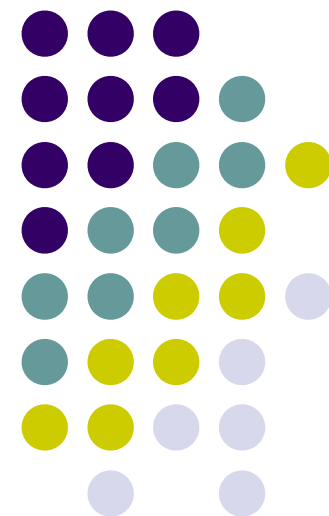
# Quality Control③

## Bacteria Control

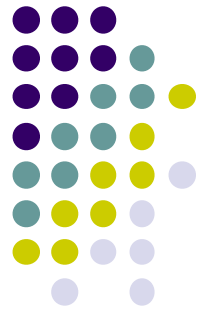
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MTI Food Design Research Office

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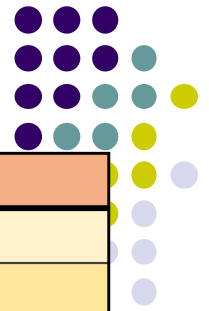


# Content



| Level        |    | Topics                         | Main Point   |
|--------------|----|--------------------------------|--|
| Basic        | 1  | Basics                         | Do not ignore the basics! Take it seriously and be very careful!   |
|              | 2  | 5S                             | 5S is the KEY to Quality Control (SEIRI(Organize), SEITON(Tidy), SEISO(Clean up), SEIKETSU(Cleanliness), SHITSUKE(Training)) |
|              | 3  | Bacteria Control               | Do not touch and increase bacteria. Quickly discover the source of the contamination.  |
|              | 4  | Control <i>Foreign Objects</i> | “Restrict its entry and thus control its exit”   |
|              | 5  | Basic Hygiene Management       | According to the general rules of management   |
|              | 6  | HACCP                          | The development of important topics such as Recycling  |
| Intermediate | 7  | The Role of Administrator      | The manager should fully aware that he the LEADER of the department  |
|              | 8  | Documents and Records          | Leave a record and make it visible in order to protects the company.   |
|              | 9  | Compliance                     | Comply to not just laws, but also common sense. This is why we have strict rules in this company.                            |
|              | 10 | Legal Risk                     | There are a lot of laws relating to food products. Do not violate ANY of them.   |
|              | 11 | Responses to customers         | Responding to the customers’ requests is the top priority.   |
|              | 12 | Risk Management                | Do you know the different risks faced by the different departments respectively?   |

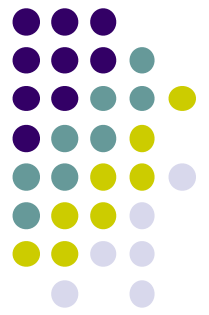
# Content



| Topics  | Content  |
|---|--|
| Today's mainpoint   | Today's mainpoint                                  |
| I.Basic knowledge of food poisoning                         | 1.What is food poisoning?                          |
|   | 2.Etiological substance of food poisoning          |
|   | 3.Three conditions of bacterial growth             |
|   | 4.Occurrence situation of food poisoning           |
|   | 5.About bacteria test                              |
|   | 6.The 3 principles of food poisoning prevention    |
|   | 7.Mechanism of bacterial growth and time course    |
|   | 8.3 principles of food hygiene                     |
|   | 9.A thorough hand washing                          |
| II.Main points of hygiene control at the manufacturing site | 1.Temperature Control                              |
|   | 2.Raw Material Storage                             |
|   | 3.Caveats of heat sterilization                    |
|   | 4.Cooling after heating                            |
|   | 5.Record of temperature and time                   |
|   | 6.Prevention of secondary contamination            |
|   | 7.Points of sterilization and how to use detergent |
|   | 8.Methods of sterilization                         |
|   | 9.Sterilization of the facilities                  |
|   | 10.How to use disinfectant?                        |
|   | 11.Product inspection manual                       |
| III.Main food poisoning bacteria                            | 1.Food poisoning bacteria that should be noticed   |
| Today's conclusion  | Today's conclusion                                 |

# Today's main point

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Failure in bacterial control causes food poisoning!

You can sterilize by the proper sterilization method and temperature management!

Carry the knowledge of bacteria and make safe food products together!

