

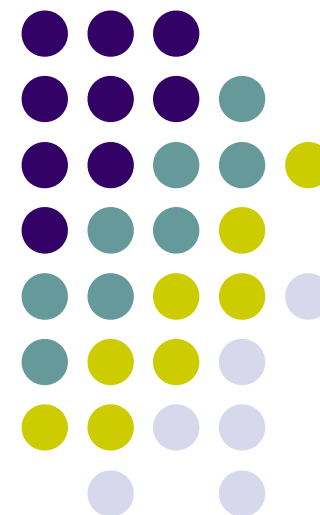
# Quality Control④

## Control Foreign Object

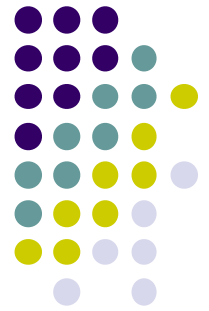
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MTI Food Design Research an Office

Ikoma Tomomi



# 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	<i>Control 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?

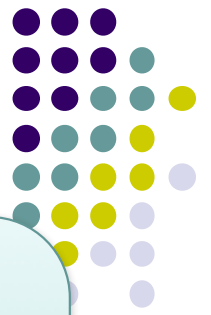
# Content



Topics	Content
Today's mainpoint	Today's mainpoint
I.Accidents caused by foreign objects	1.Increasing foreign objects accidents
	2.Responding to complaints of foreign objects contamination
	3.Importance of 5S
II.Main substances of foreign objects that causes contaminations	1.What is "Foreign Objects"?
	2.Origins of the substances①What is raw material specification?
	3.Origins of the substances②Substances inspections
	4.Metal foreign objects
	5.Glass
	6.Tile pieces, stones, wood pieces
	7.Plastic pieces
	8.Pest and Rodent Control~Animals such as mice~
	9.Pest and Rodent Control~Prevent the invasion of rodents~
	10.Pest and Rodent Control~Catch them, and don't increase its number~
	11.Pest and Rodent Control~Monitoring the insects~
	12.Foreign objects from human
	13.Attire of entrance
	14.Chemical substances
III.X-ray, metal detector	1.Importance of X-ray and metal detectors
	2.Handling X-ray and metal detectors
	3.X-ray and metal detectors checklist
Today's conclusion	Today's conclusion

# Today's mainpoint

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- Restrict its entry and thus control its exit
- Contamination often occurs in a dirty factory!
- 5S is important in preventing contamination

- It is **impossible** to remove all foreign matter with **only** X-ray or metal detector
- **Take countermeasures according to the characteristics of each foreign matter**, so that products will not be contaminated by foreign objects!
- When there is a possibility of contamination, have the courage to **not ship the lots!**

