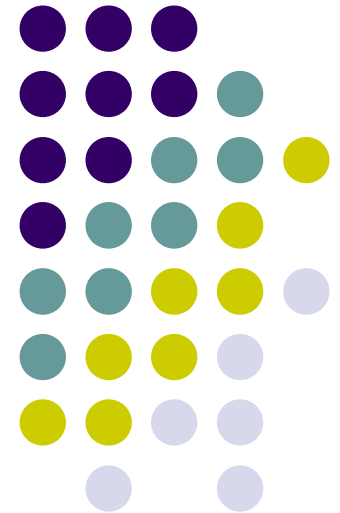
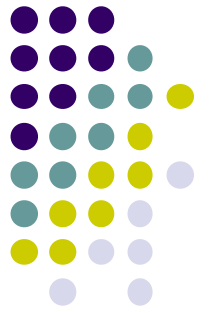


Quality Control ①

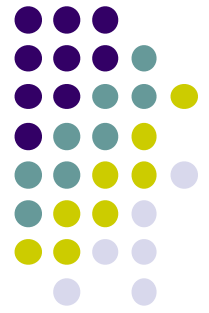
Introduction to Quality Control

MTI Food Design Research an Office

Name: Ikoma Tomomi

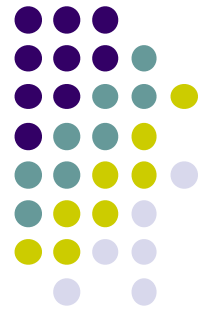


Content



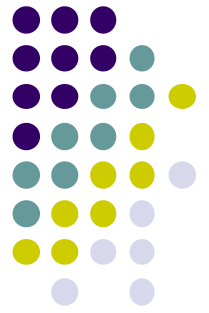
Level		Topics	Main Point
Basic	1	Basics	Do not ignore the basics! Take it seriously and be very careful!
	2	5S	5S is the KEY to Quality Control (SEIRI(Organize), SEITON(Tidy), SEISO(Clean up), SEIKETSU(Cleanliness), SHITSUKE(Training))
	3	Bacteria Control	Do not touch and increase bacteria. Quickly discover the source of the contamination.
	4	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?

Table of Contents



Topics	Contents
Today's main point	Today's main point
I. The importance of Quality Control	1. Why is Quality Control necessary?
	2. The principles of Quality Control : The PDCA cycle
	3. Approaches of improvements
	4. Benefits
	5. Team-building
	6. Work division and attitude
II. The Basics of the Hazard Prevention	1. Microorganisms management
	2. Main food poisoning bacterias
	3. The 3 principles of food poisoning prevention
	4. Temperature control
III. Countermeasure against foreign objects	1. Main foreign objects
IV. Employee management and education	1. Entry procedures and a thorough 5S
	2. What is 5S?
	3. Report, Contact, and Consultation
V. How to create a manual and criterion	1. Why is manual and standard necessary?
VI. Maintenance and management of the equipments and facilities	1. Improving the equipments and facilities
VII. Introduction of H A C C P	1. What is H A C C P ?
Conclusion	Today's conclusion

Today's Main Point



Do not ignore the basics! Take it seriously and be very careful!



It is extremely important to comply to every single rule made.

I must wash my hands according to the rules. But I just washed my hands earlier so it's alright.



**Absolutely
wrong!**