



TOKYO
METROPOLITAN
GOVERNMENT

Food safety certification system

TOKYO FOOD HYGIENE MEISTER



Tokyo Food Hygiene Meister is the Tokyo Metropolitan Government's own food safety certification system aimed at encouraging food businesses' efforts to ensure food safety and making the efforts visible to consumers.

Please visit the following website for details.

http://www.fukushihoken.metro.tokyo.jp/shokuhin/ninshou/ninshou_english.html



What is the Tokyo Food Hygiene Meister system?

To prevent food poisoning and other health hazards, the Tokyo Metropolitan Government (TMG) grants the certification of “Tokyo Food Hygiene Meister” to restaurants, food stores, food production plants, and other such food business facilities that practice hygiene management in compliance with the principles of HACCP*.

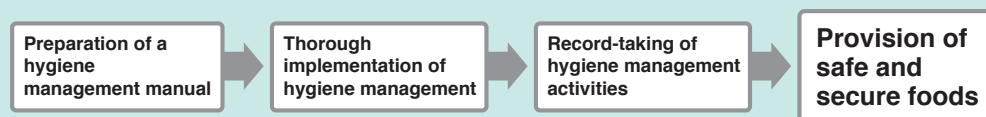
It is based on the Tokyo Metropolitan Certification System for Self-Management of Food Hygiene that is operated independently by the TMG. The names, addresses and other such information on certified food businesses are published on the website of the TMG for your reference when selecting restaurants and hotels and purchasing food items.

How can consumers find Tokyo Food Hygiene Meisters?

- The names and addresses of certified restaurants, food stores and food production plants are provided on the TMG website
http://www.fukushihoken.metro.tokyo.jp/shokuhin/ninshou/ninshou_english.html
- Certified restaurants and stores can be identified by the certification mark displayed at the entrance of their facility, near the cash register or on their menus. Foods produced by certified food manufacturers display the mark on their packages.

What is the role of Tokyo Food Hygiene Meisters?

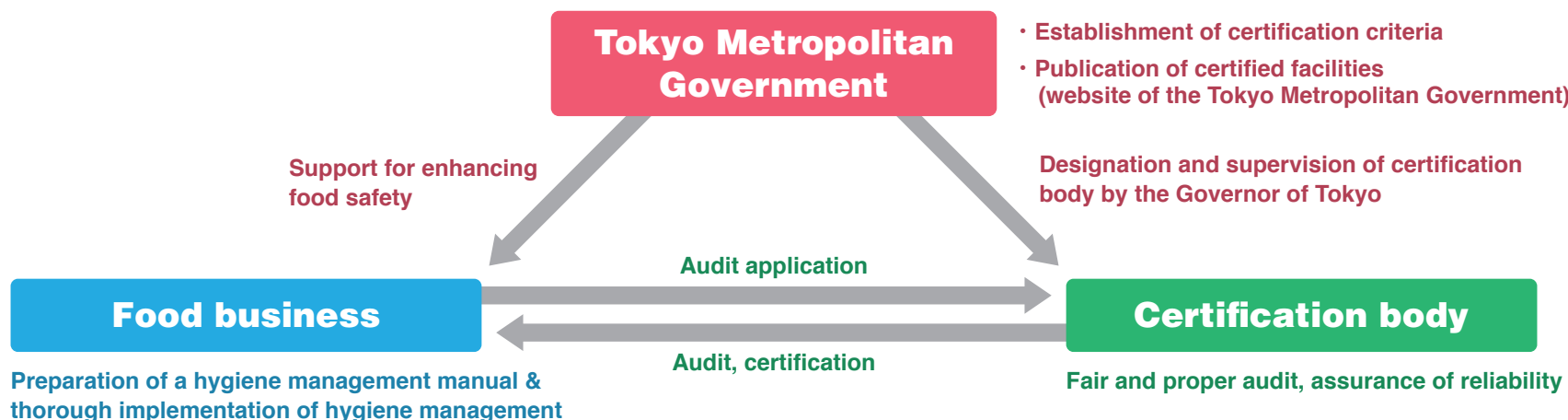
To provide foods that are safe, Tokyo Food Hygiene Meisters make daily efforts to maintain and improve hygiene management in their facility based on a hygiene management manual.



How to become a Tokyo Food Hygiene Meister

Food businesses are first required to establish written rules (manual) on hygiene management activities and food safety assurance activities they ordinarily perform in their facilities. Then, they apply for an audit by a third-party certification body designated by the Governor of Tokyo. The certification body visits the applicant’s facilities, and examines whether the written rules conform to the certification criteria specified by the TMG, and whether business operations are performed as set down in the written rules. If the criteria are satisfied, the applicant may be granted certification.

* HACCP (Hazard Analysis and Critical Control Point) : A system of hygiene management for food, developed in the 1960s in the United States to ensure the safety of space food. To prevent the occurrence of health damage, it addresses food safety through the analysis and proper management of health hazards in the handling of food by food businesses, and requires continued monitoring and record-taking with regard to particularly important processes.



Inquiries

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