FIG. 1

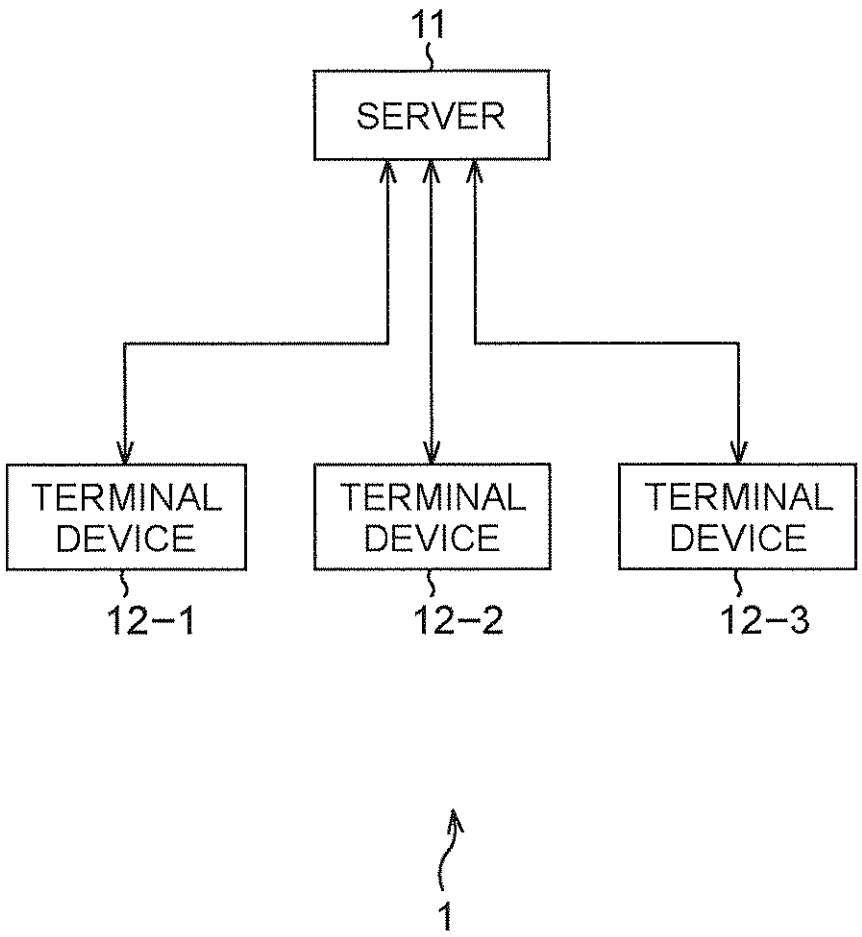

11
SERVER
TERMINAL DEVICE
TERMINAL DEVICE
TERMINAL DEVICE
12-1
12-2
12-3
1

FIG. 2

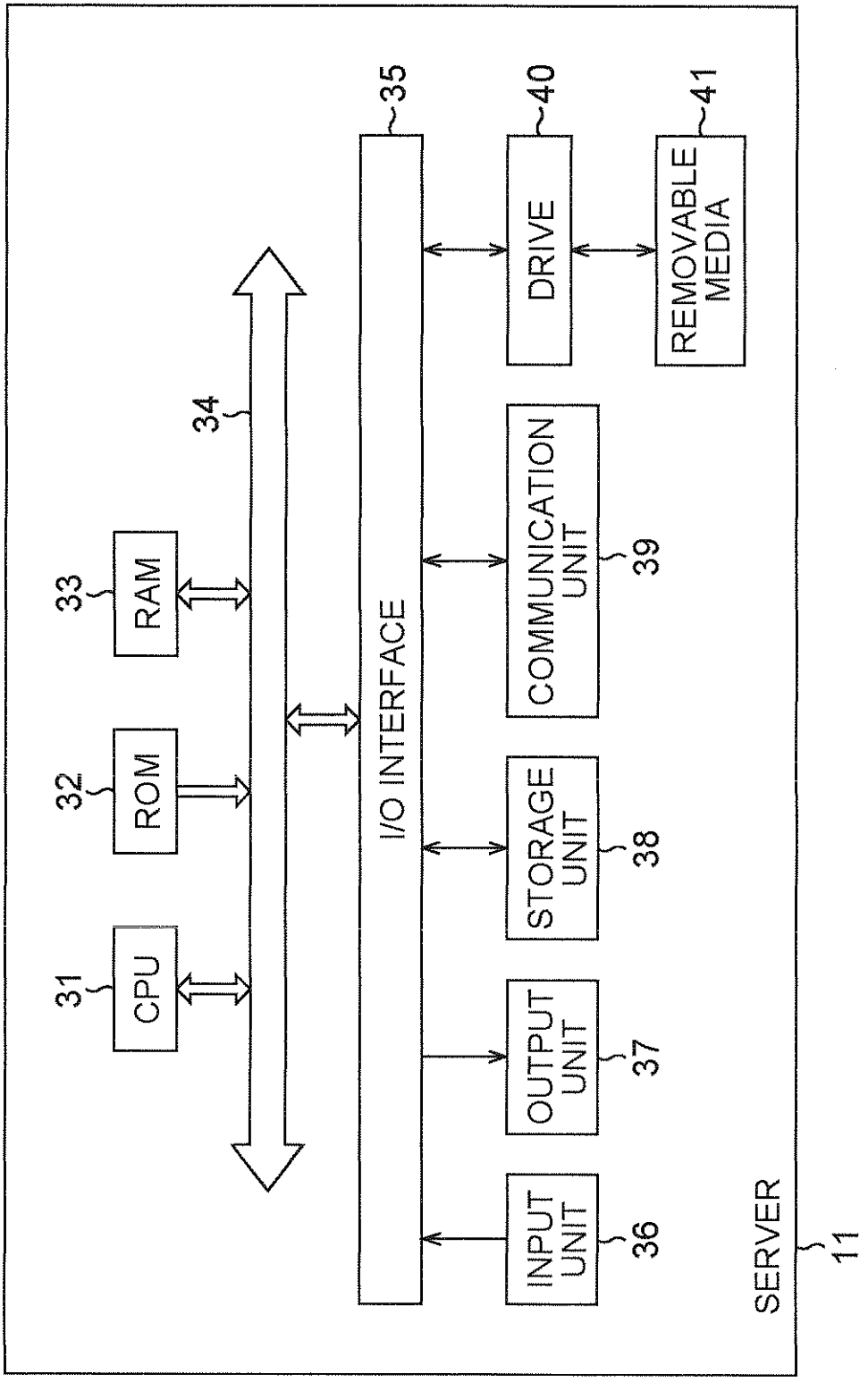

SERVER
11
CPU
31
ROM
32
RAM
33
34
I/O INTERFACE
35
INPUT UNIT
36
OUTPUT UNIT
37
STORAGE UNIT
38
COMMUNICATION UNIT
39
DRIVE
40
REMOVABLE MEDIA
41

FIG. 3A

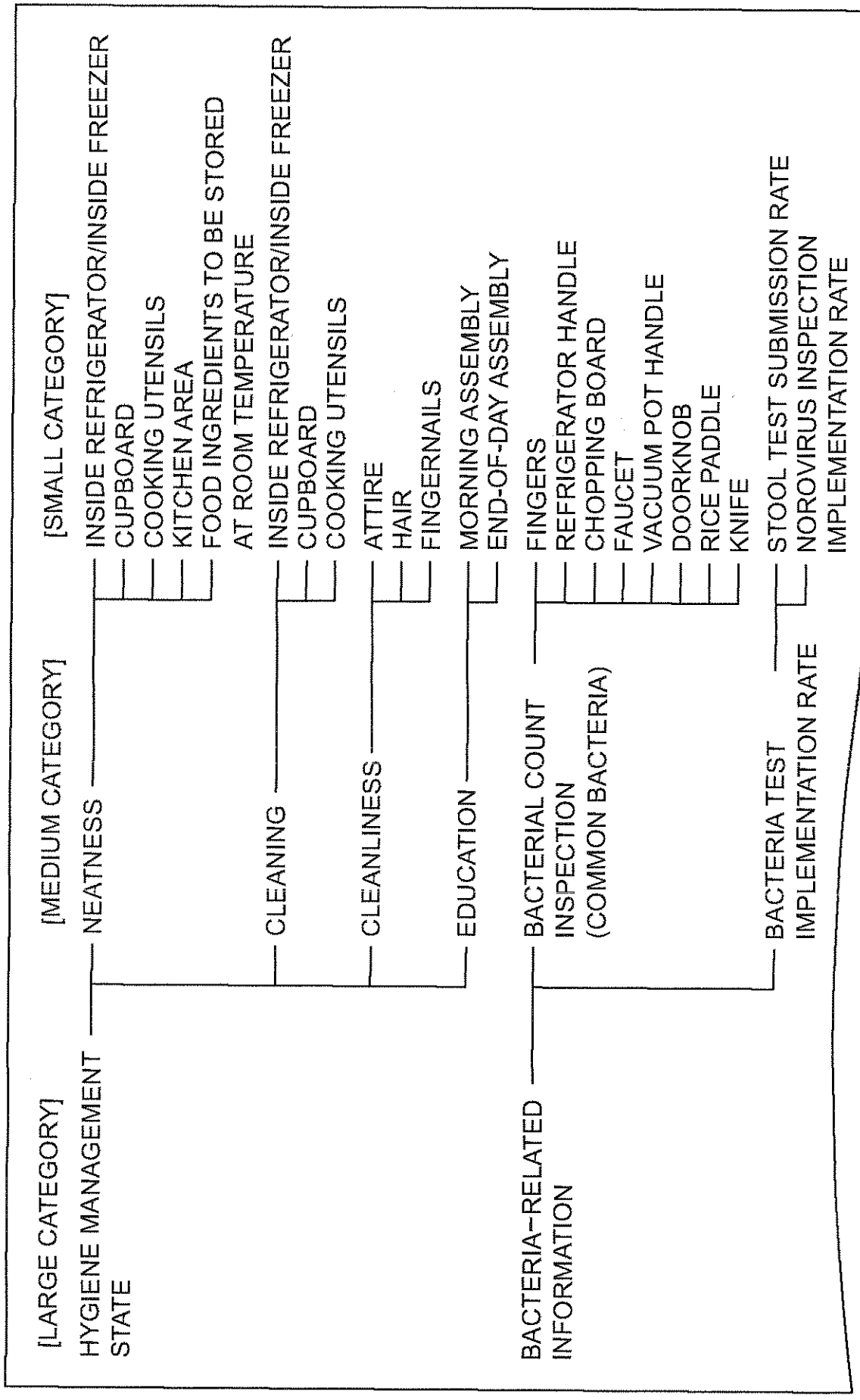

[LARGE CATEGORY]
[MEDIUM CATEGORY]
[SMALL CATEGORY]
HYGIENE MANAGEMENT STATE
NEATNESS
INSIDE REFRIGERATOR/INSIDE FREEZER
CUPBOARD
COOKING UTENSILS
KITCHEN AREA
FOOD INGREDIENTS TO BE STORED AT ROOM TEMPERATURE
CLEANING
INSIDE REFRIGERATOR/INSIDE FREEZER
CUPBOARD
COOKING UTENSILS
CLEANLINESS
ATTIRE
HAIR
FINGERNAILS
EDUCATION
MORNING ASSEMBLY
END-OF-DAY ASSEMBLY
BACTERIA-RELATED INFORMATION
BACTERIAL COUNT INSPECTION (COMMON BACTERIA)
FINGERS
REFRIGERATOR HANDLE
CHOPPING BOARD
FAUCET
VACUUM POT HANDLE
DOORKNOB
RICE PADDLE
KNIFE
BACTERIA TEST IMPLEMENTATION RATE
STOOL TEST SUBMISSION RATE
NOROVIRUS INSPECTION IMPLEMENTATION RATE

FIG. 3B

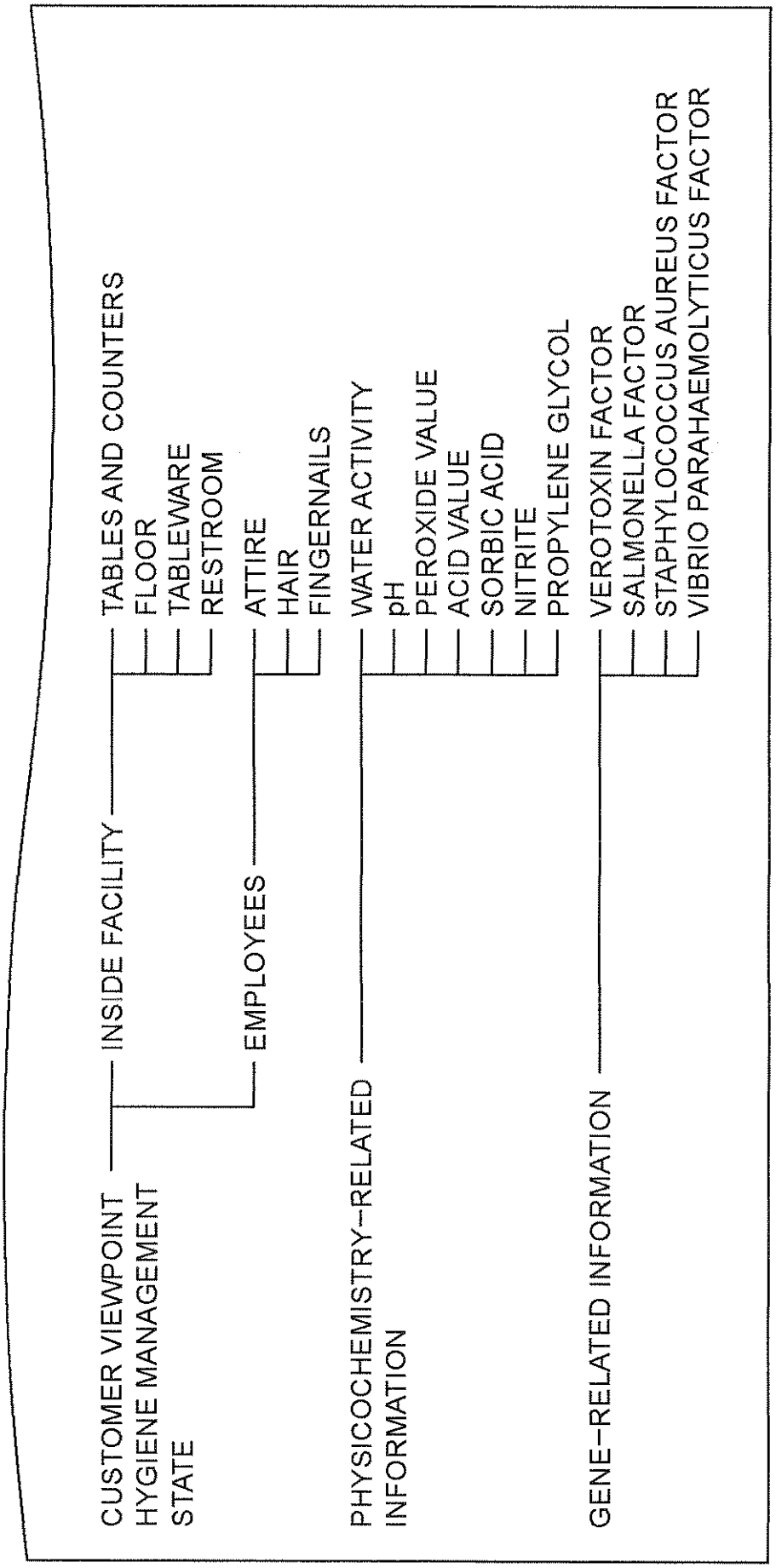

CUSTOMER VIEWPOINT
HYGIENE MANAGEMENT STATE
INSIDE FACILITY
TABLES AND COUNTERS
FLOOR
TABLEWARE
RESTROOM
EMPLOYEES
ATTIRE
HAIR
FINGERNAILS
PHYSICOCHEMISTRY-RELATED INFORMATION
WATER ACTIVITY
pH
PEROXIDE VALUE
ACID VALUE
SORBIC ACID
NITRITE
PROPYLENE GLYCOL
GENE-RELATED INFORMATION
VEROTOXIN FACTOR
SALMONELLA FACTOR
STAPHYLOCOCCUS AUREUS FACTOR
VIBRIO PARAHAEMOLYTICUS FACTOR

FIG. 4

INSPECTION ITEMS OF PHYSICOCHEMISTRY-RELATED INFORMATION
ETHYLENEDIAMINETETRAACETIC ACID
NITRITE
ACESULFAME POTASSIUM
SULPHUROUS ACID (SO2)
SORBIC ACID
BENZOIC ACID
HYDROGEN PEROXIDE
PEROXIDE VALUE
BENZOYL PEROXIDE
VOLATILE BASIC NITROGEN (VBN)
CYCLAMATE
ACID VALUE
DEHYDROACETIC ACID
COPPER CHLOROPHYLL
SULFUR DIOXIDE (SULFUROUS ACID SO2)
DEOXYNIVALENOL
K VALUE
BHA (BHA2)
HYPOCHLOROUS ACID (RESIDUAL CHLORINE)
ERYTHORBIC ACID
TBHQ (TERT-BUTYLHYDROQUINONE)
AFLATOXIN
PROPYLENE GLYCOL

INSPECTION ITEMS OF GENE-RELATED INFORMATION
VEROTOXIN FACTOR
STAPHYLOCOCCUS AUREUS FACTOR
SALMONELLA FACTOR
DYSENTERY FACTOR
VIBRIO PARAHAEMOLYTICUS FACTOR

FIG. 5

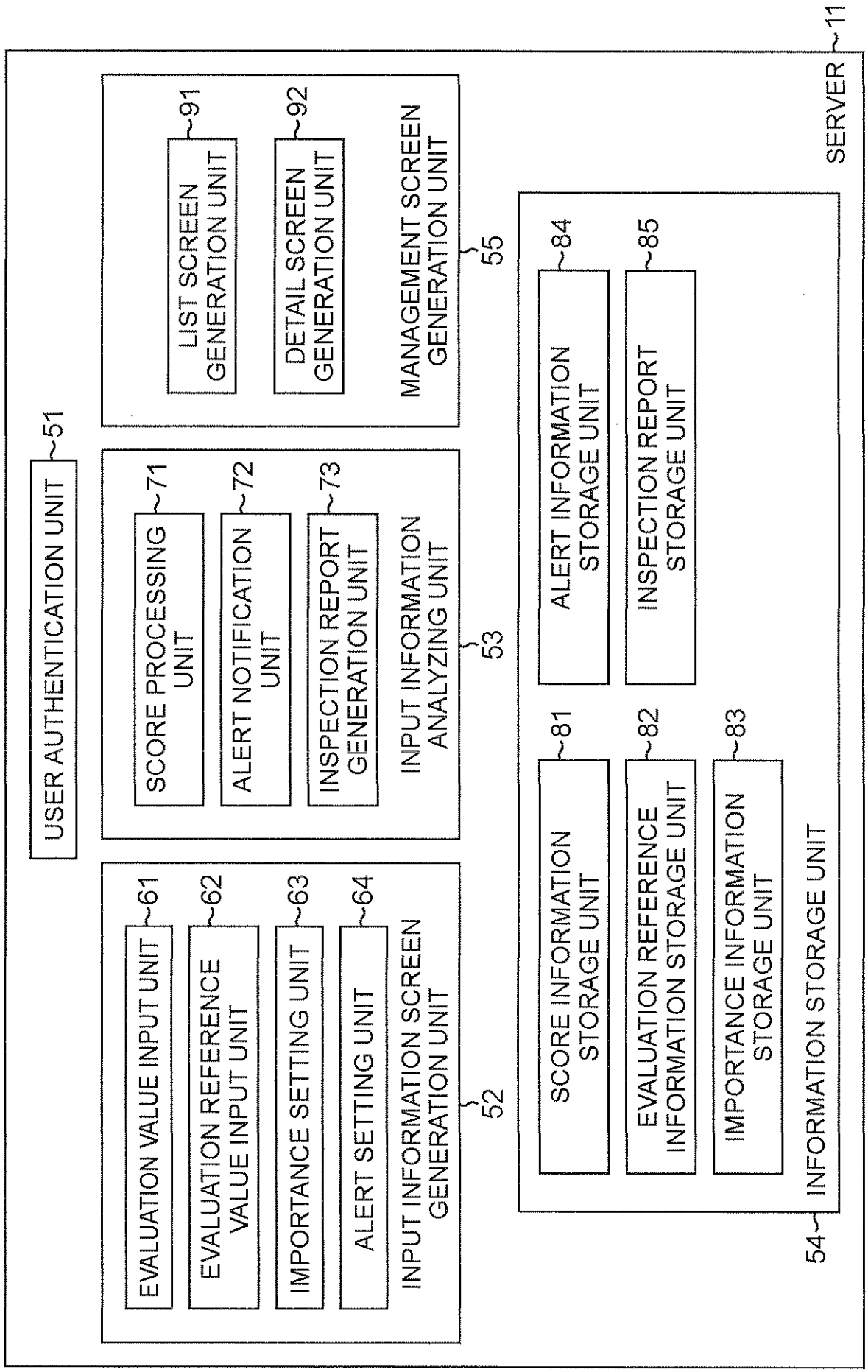

SERVER
11
USER AUTHENTICATION UNIT
51
MANAGEMENT SCREEN GENERATION UNIT
55
LIST SCREEN GENERATION UNIT
91
DETAIL SCREEN GENERATION UNIT
92
INPUT INFORMATION ANALYZING UNIT
53
SCORE PROCESSING UNIT
71
ALERT NOTIFICATION UNIT
72
INSPECTION REPORT GENERATION UNIT
73
INPUT INFORMATION SCREEN GENERATION UNIT
52
EVALUATION VALUE INPUT UNIT
61
EVALUATION REFERENCE VALUE INPUT UNIT
62
IMPORTANCE SETTING UNIT
63
ALERT SETTING UNIT
64
INFORMATION STORAGE UNIT
54
SCORE INFORMATION STORAGE UNIT
81
EVALUATION REFERENCE INFORMATION STORAGE UNIT
82
IMPORTANCE INFORMATION STORAGE UNIT
83
ALERT INFORMATION STORAGE UNIT
84
INSPECTION REPORT STORAGE UNIT
85

FIG. 6

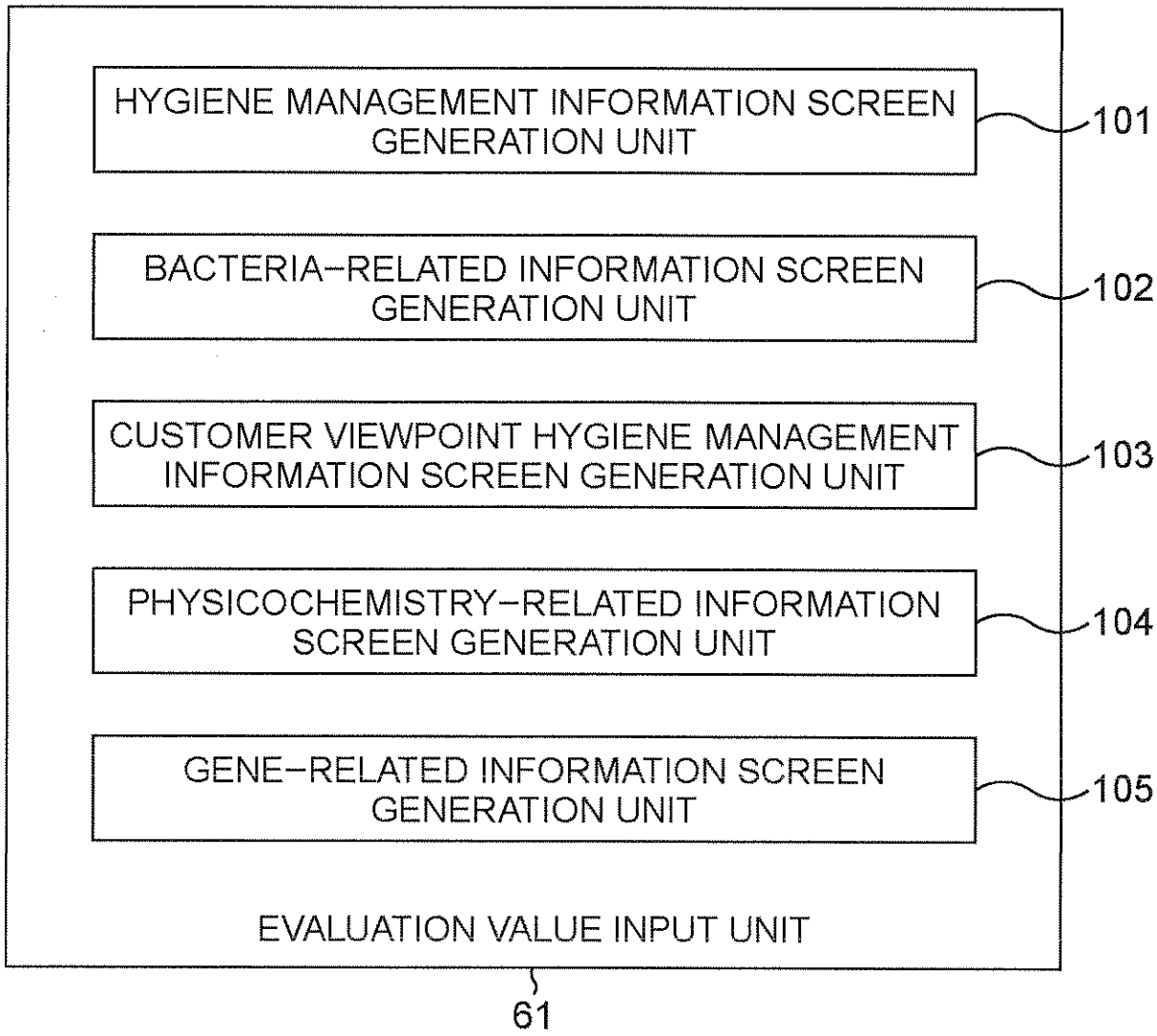

HYGIENE MANAGEMENT INFORMATION SCREEN GENERATION UNIT
101
BACTERIA-RELATED INFORMATION SCREEN GENERATION UNIT
102
CUSTOMER VIEWPOINT HYGIENE MANAGEMENT INFORMATION SCREEN GENERATION UNIT
103
PHYSICOCHEMISTRY-RELATED INFORMATION SCREEN GENERATION UNIT
104
GENE-RELATED INFORMATION SCREEN GENERATION UNIT
105
EVALUATION VALUE INPUT UNIT
61

FIG. 7

		EXCELLENT	GOOD	AVERAGE	BELOW AVERAGE	POOR	COMMENT
NEATNESS	INSIDE REFRIGERATOR /INSIDE FREEZER	◉	○	○	○	○	
	CUPBOARD	◉	○	○	○	○	
	COOKING UTENSILS	◉	○	○	○	○	
	KITCHEN AREA	○	○	◉	○	○	
	FOOD INGREDIENTS TO BE STORED AT ROOM TEMPERATURE	○	○	◉	○	○	
CLEANING	INSIDE REFRIGERATOR /INSIDE FREEZER	○	◉	○	○	○	
	CUPBOARD	○	◉	○	○	○	
	COOKING UTENSILS	○	◉	○	○	○	
CLEANLINESS	ATTIRE	○	◉	○	○	○	
	HAIR	○	◉	○	○	○	
	FINGERNAILS	○	○	◉	○	○	
EDUCATION	MORNING ASSEMBLY	◉	○	○	○	○	
	END-OF-DAY ASSEMBLY	○	◉	○	○	○	

SELECT CLEAR

FIG. 8

	UP TO 10^2	10^2 TO 10^3	10^3 TO 10^4	10^4 TO 10^6	10^6 AND UP	COMMENT
FINGERS	◉	○	○	○	○	
REFRIGERATOR HANDLE	○	◉	○	○	○	
CHOPPING BOARD	○	◉	○	○	○	
FAUCET	◉	○	○	○	○	
VACUUM POT HANDLE	◉	○	○	○	○	
DOORKNOB	◉	○	○	○	○	
RICE PADDLE	○	◉	○	○	○	
KNIFE	◉	○	○	○	○	

SELECT CLEAR

FIG. 9

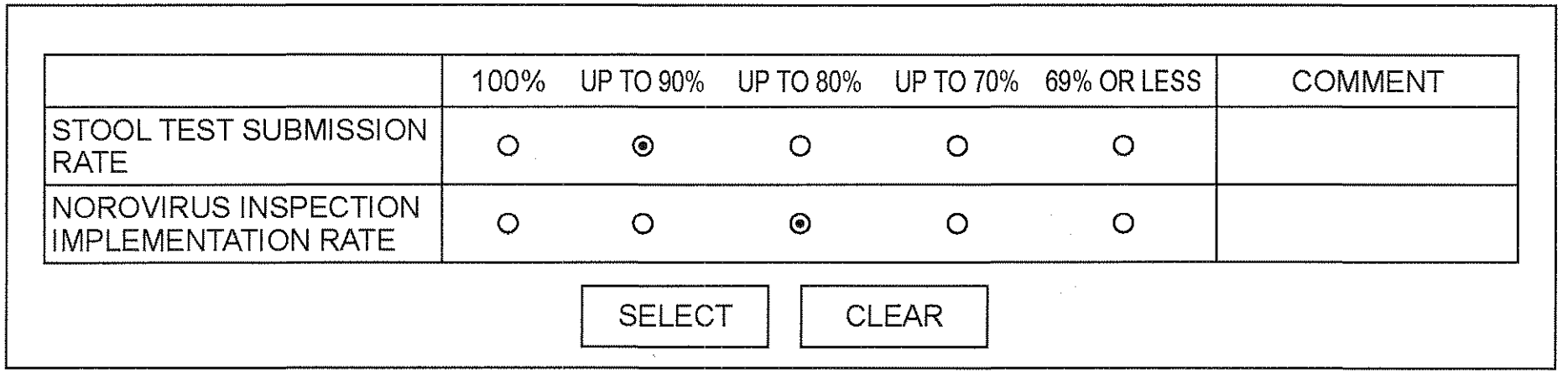

100%
UP TO 90%
UP TO 80%
UP TO 70%
69% OR LESS
COMMENT
STOOL TEST SUBMISSION RATE
NOROVIRUS INSPECTION IMPLEMENTATION RATE
SELECT
CLEAR

FIG. 10

		EXCELLENT	GOOD	AVERAGE	BELOW AVERAGE	POOR	COMMENT
INSIDE FACILITY	TABLES AND COUNTERS	○	○	◉	○	○	
	FLOOR	○	○	◉	○	○	
	TABLEWARE	○	◉	○	○	○	
	RESTROOM	◉	○	○	○	○	
EMPLOYEES	ATTIRE	○	○	◉	○	○	
	HAIR	○	○	◉	○	○	
	FINGERNAILS	○	○	◉	○	○	

SELECT CLEAR

FIG. 11

FOOD	INSPECTION ITEM	WATER ACTIVITY	A1	A2	A3	A4	A5	COMMENT
		pH	B1	B2	B3	B4	B5	
		OTHER	UP TO 0.1	0.1 TO 0.25	0.25 TO 0.50	0.50 TO 1.0	1.0 AND UP	
CAKE	WATER ACTIVITY		○	◉	○	○	○	
	pH		◉	○	○	○	○	
	PEROXIDE VALUE		○	◉	○	○	○	
	ACID VALUE		○	○	◉	○	○	
SALAD	WATER ACTIVITY		○	◉	○	○	○	
	pH		○	◉	○	○	○	
	SORBIC ACID		○	○	◉	○	○	
	NITRITE		◉	○	○	○	○	
RICE BALL	WATER ACTIVITY		◉	○	○	○	○	
	pH		○	◉	○	○	○	
	NITRITE		○	◉	○	○	○	
	PROPYLENE GLYCOL		◉	○	○	○	○	

SELECT CLEAR

FIG. 12

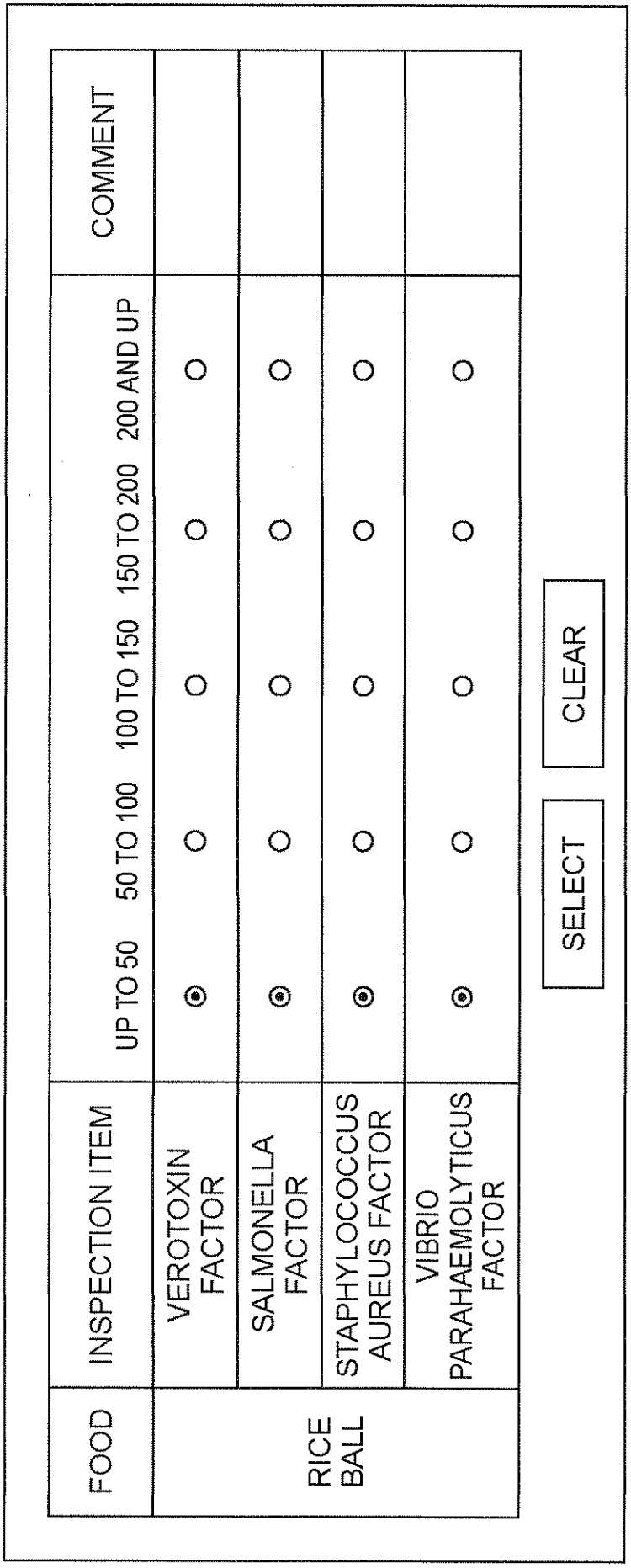

FOOD
INSPECTION ITEM
UP TO 50
50 TO 100
100 TO 150
150 TO 200
200 AND UP
COMMENT
RICE BALL
VEROTOXIN FACTOR
SALMONELLA FACTOR
STAPHYLOCOCCUS AUREUS FACTOR
VIBRIO PARAHAEMOLYTICUS FACTOR
SELECT
CLEAR

FIG. 13

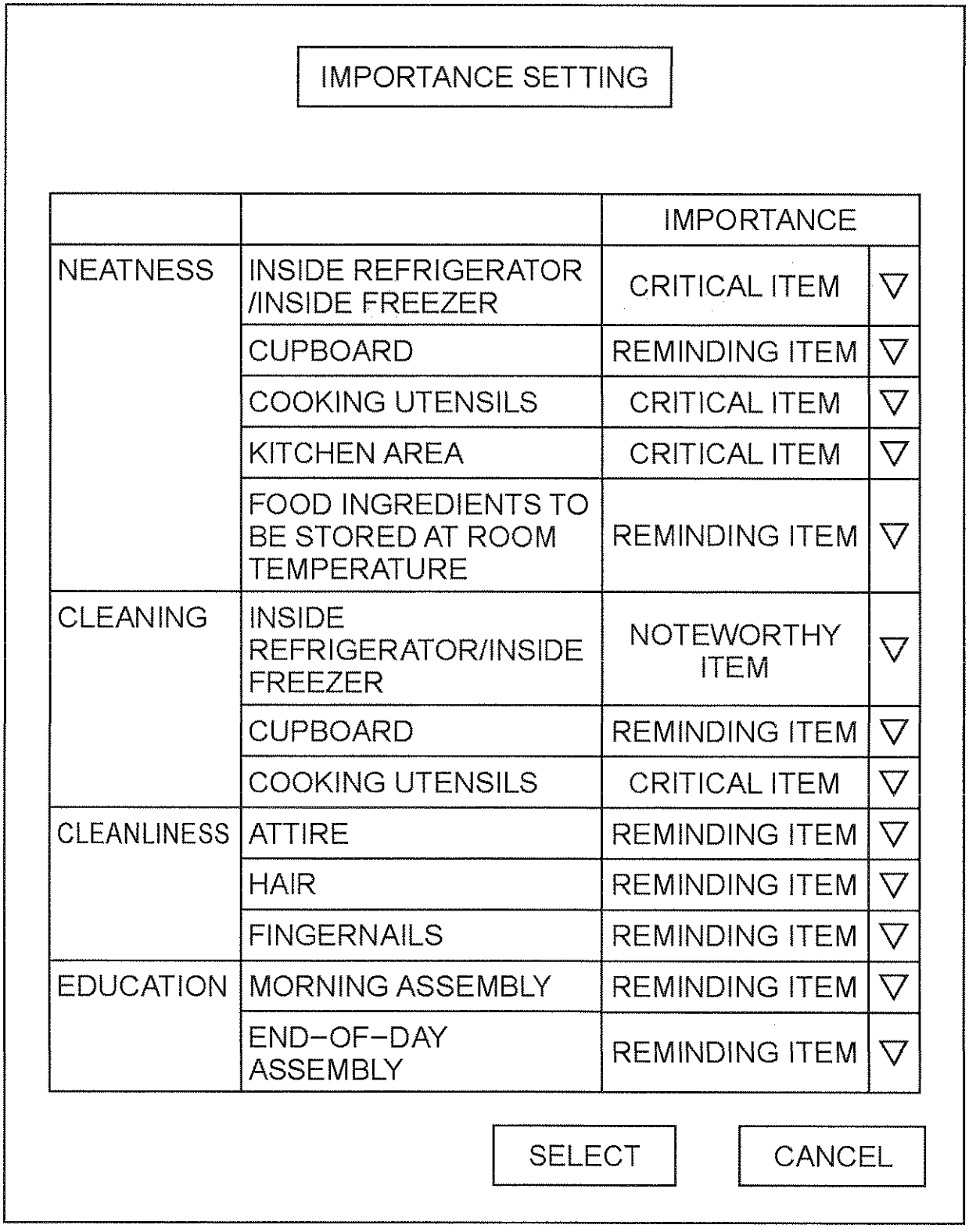

IMPORTANCE SETTING
IMPORTANCE
NEATNESS
INSIDE REFRIGERATOR /INSIDE FREEZER
CRITICAL ITEM
CUPBOARD
REMINDING ITEM
COOKING UTENSILS
CRITICAL ITEM
KITCHEN AREA
CRITICAL ITEM
FOOD INGREDIENTS TO BE STORED AT ROOM TEMPERATURE
REMINDING ITEM
CLEANING
INSIDE REFRIGERATOR/INSIDE FREEZER
NOTEWORTHY ITEM
CUPBOARD
REMINDING ITEM
COOKING UTENSILS
CRITICAL ITEM
CLEANLINESS
ATTIRE
REMINDING ITEM
HAIR
REMINDING ITEM
FINGERNAILS
REMINDING ITEM
EDUCATION
MORNING ASSEMBLY
REMINDING ITEM
END-OF-DAY ASSEMBLY
REMINDING ITEM
SELECT
CANCEL

FIG. 14

EVALUATION VALUE		EXCELLENT	GOOD	AVERAGE	BELOW AVERAGE	POOR	
		O	O	O	O	O	
SCORE (POINTS)		5	4	3	2	1	IMPROVEMENT PERIOD
ALERT LEVEL	CRITICAL ITEM		ALERT RANGE ⟷				1 WEEK
	NOTEWORTHY ITEM			ALERT RANGE ⟷			2 WEEKS
	REMINDING ITEM				ALERT RANGE ⟷		4 WEEKS

FIG. 15A

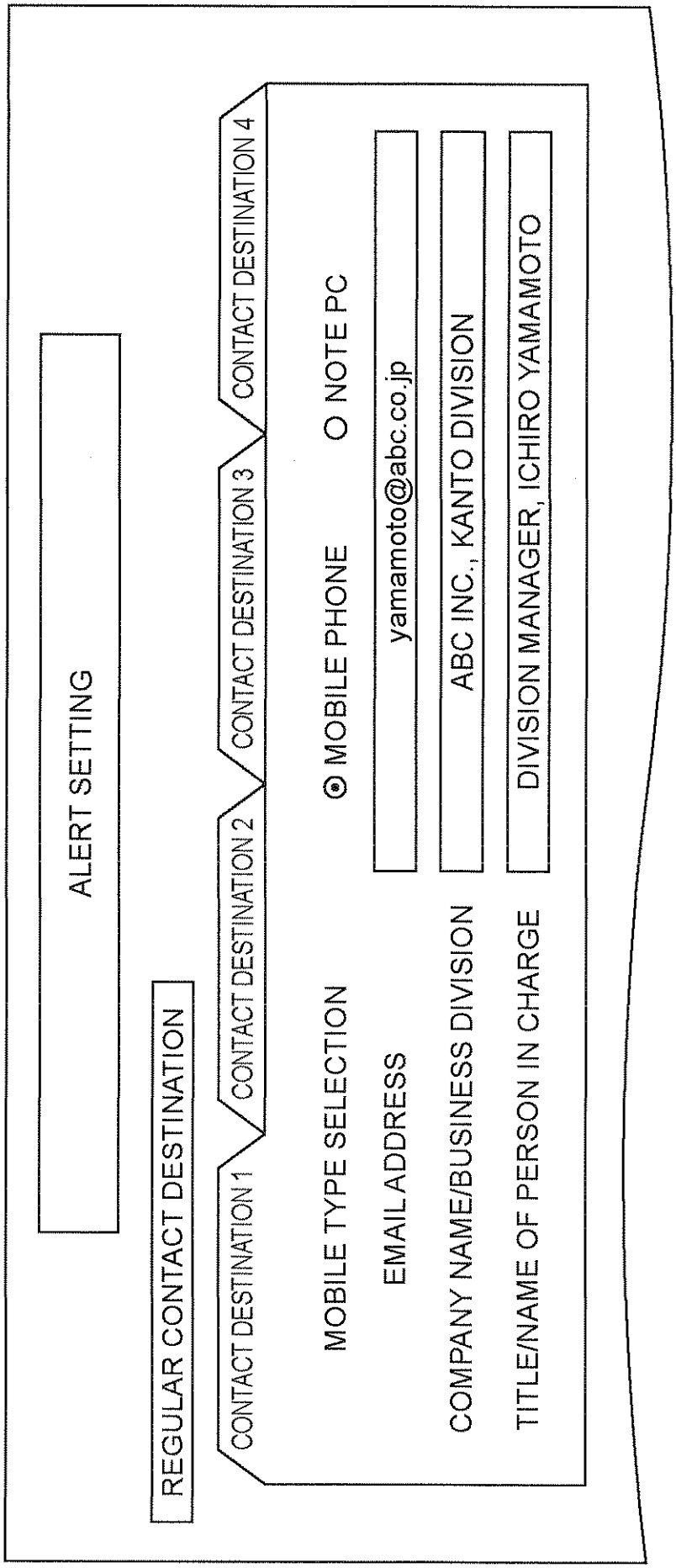

ALERT SETTING
REGULAR CONTACT DESTINATION
CONTACT DESTINATION 1
CONTACT DESTINATION 2
CONTACT DESTINATION 3
CONTACT DESTINATION 4
MOBILE TYPE SELECTION
◉ MOBILE PHONE
○ NOTE PC
EMAIL ADDRESS
yamamoto@abc.co.jp
COMPANY NAME/BUSINESS DIVISION
ABC INC., KANTO DIVISION
TITLE/NAME OF PERSON IN CHARGE
DIVISION MANAGER, ICHIRO YAMAMOTO

FIG. 15B

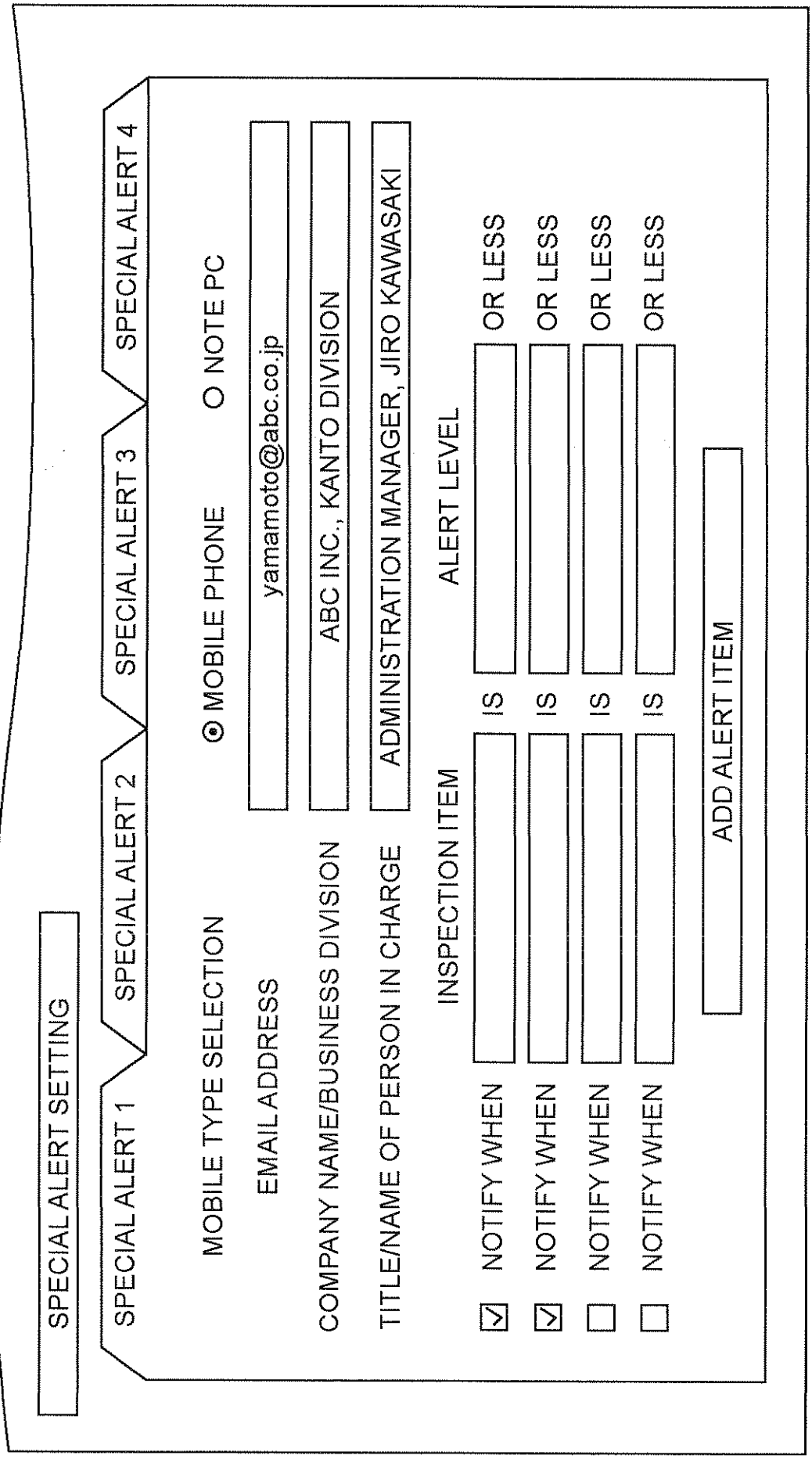

SPECIAL ALERT SETTING
SPECIAL ALERT 1
SPECIAL ALERT 2
SPECIAL ALERT 3
SPECIAL ALERT 4
MOBILE TYPE SELECTION
◉ MOBILE PHONE
○ NOTE PC
EMAIL ADDRESS
yamamoto@abc.co.jp
COMPANY NAME/BUSINESS DIVISION
ABC INC., KANTO DIVISION
TITLE/NAME OF PERSON IN CHARGE
ADMINISTRATION MANAGER, JIRO KAWASAKI
INSPECTION ITEM
ALERT LEVEL
☑ NOTIFY WHEN
IS
OR LESS
☑ NOTIFY WHEN
IS
OR LESS
☐ NOTIFY WHEN
IS
OR LESS
☐ NOTIFY WHEN
IS
OR LESS
ADD ALERT ITEM

FIG. 16

<MANAGEMENT SYSTEM ALERT NOTICE>

ABC INC., KANTO DIVISION
DIVISION MANAGER, ICHIRO YAMAMOTO

"NOROVIRUS" WAS DETECTED IN FACILITY X
FROM WHICH SAMPLE WAS RECEIVED
ON OCTOBER 29.

NAME OF EXAMINEE: TARO HASEGAWA, MALE

PLEASE TAKE APPROPRIATE MEASURES.

FIG. 17

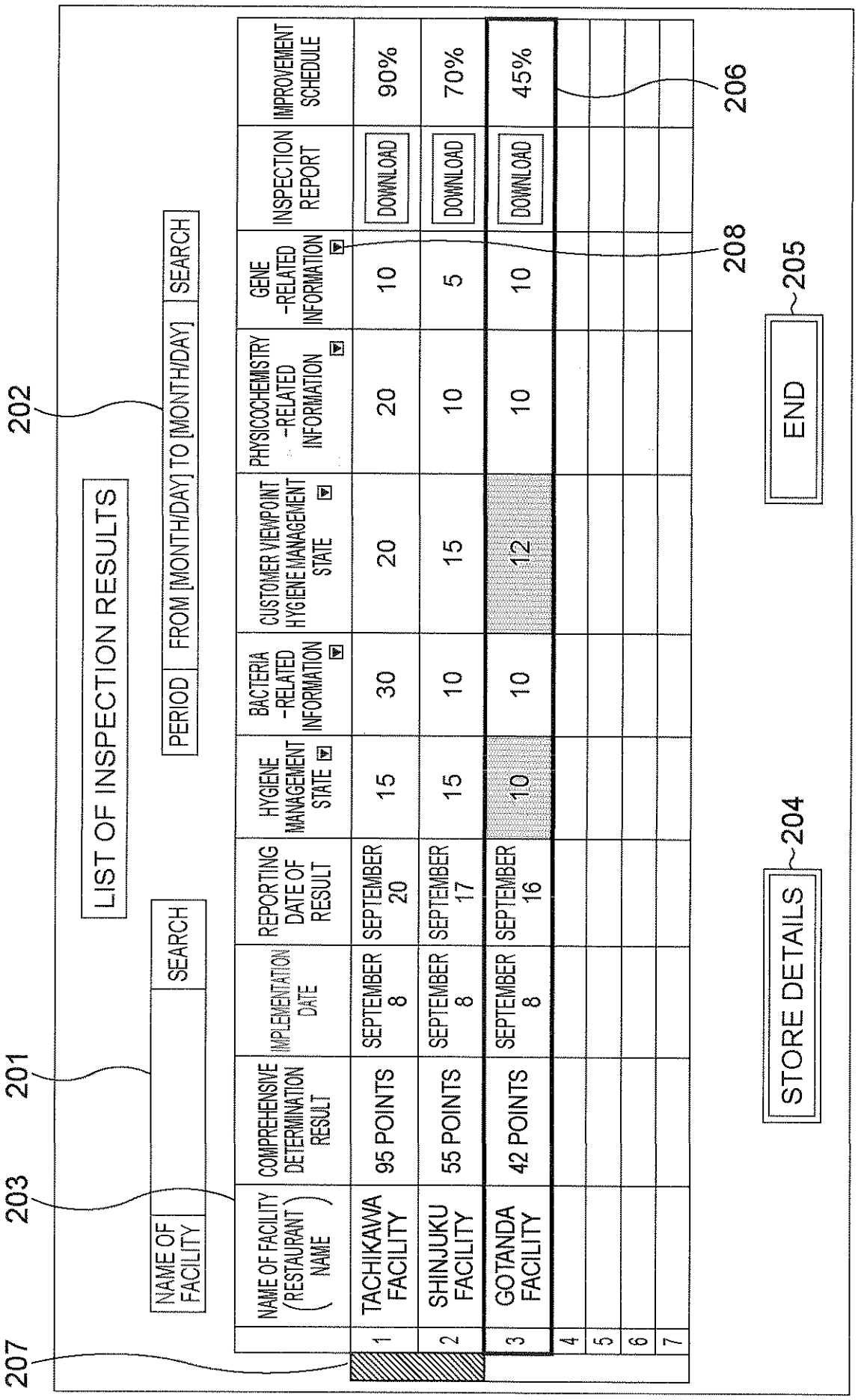

LIST OF INSPECTION RESULTS
202
PERIOD
FROM [MONTH/DAY] TO [MONTH/DAY]
SEARCH
NAME OF FACILITY
SEARCH
201
203
207
NAME OF FACILITY (RESTAURANT) NAME
COMPREHENSIVE DETERMINATION RESULT
IMPLEMENTATION DATE
REPORTING DATE OF RESULT
HYGIENE MANAGEMENT STATE
BACTERIA -RELATED INFORMATION
CUSTOMER VIEWPOINT HYGIENE MANAGEMENT STATE
PHYSICOCHEMISTRY -RELATED INFORMATION
GENE -RELATED INFORMATION
INSPECTION REPORT
IMPROVEMENT SCHEDULE
1 TACHIKAWA FACILITY 95 POINTS SEPTEMBER 8 SEPTEMBER 20 15 30 20 20 10 DOWNLOAD 90%
2 SHINJUKU FACILITY 55 POINTS SEPTEMBER 8 SEPTEMBER 17 15 10 15 10 5 DOWNLOAD 70%
3 GOTANDA FACILITY 42 POINTS SEPTEMBER 8 SEPTEMBER 16 10 10 12 10 10 DOWNLOAD 45%
4
5
6
7
206
208
STORE DETAILS
204
END
205

FIG. 18A

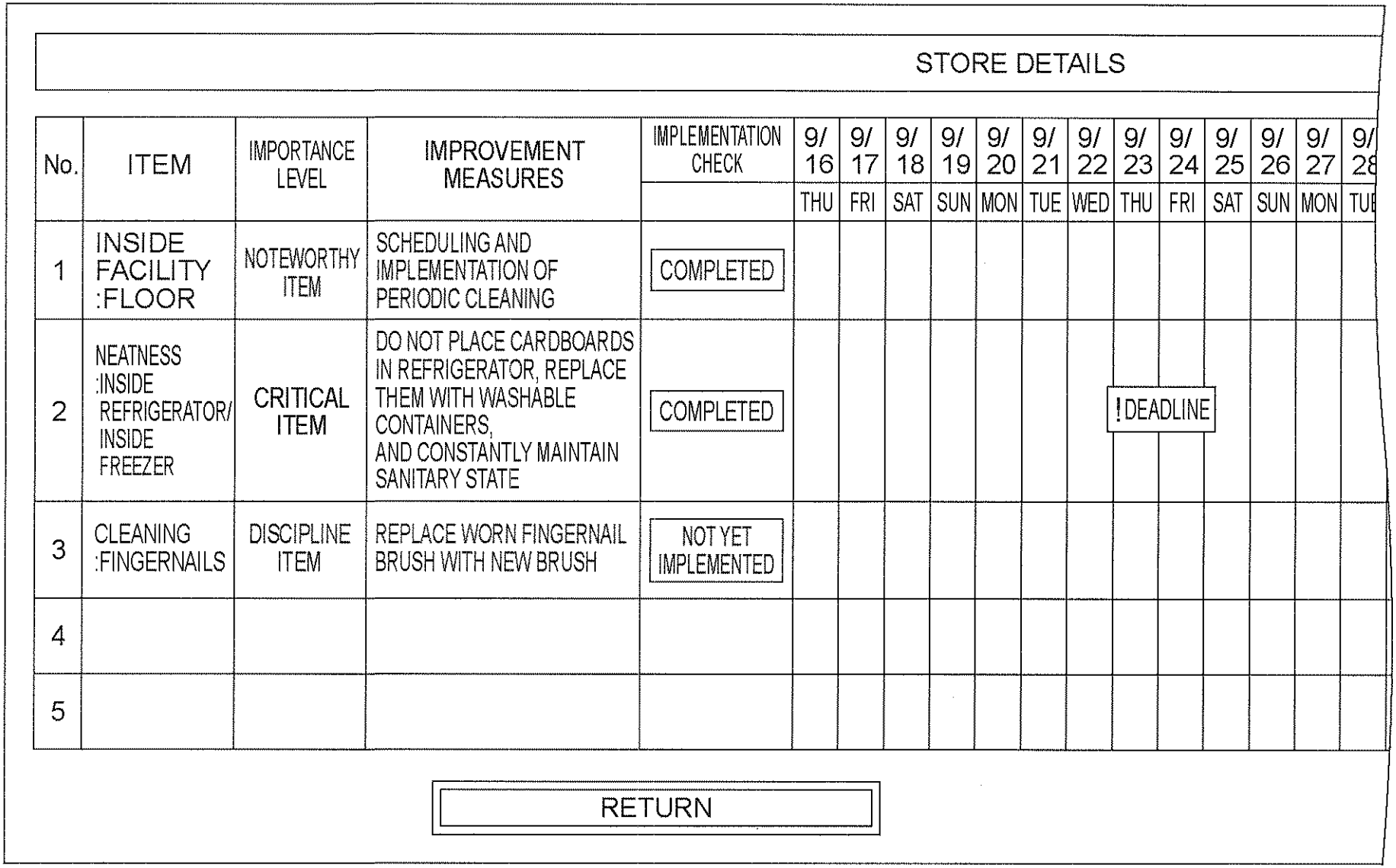

STORE DETAILS
No.
ITEM
IMPORTANCE LEVEL
IMPROVEMENT MEASURES
IMPLEMENTATION CHECK
9/ 16 THU
9/ 17 FRI
9/ 18 SAT
9/ 19 SUN
9/ 20 MON
9/ 21 TUE
9/ 22 WED
9/ 23 THU
9/ 24 FRI
9/ 25 SAT
9/ 26 SUN
9/ 27 MON
9/ 28 TUE
1
INSIDE FACILITY :FLOOR
NOTEWORTHY ITEM
SCHEDULING AND IMPLEMENTATION OF PERIODIC CLEANING
COMPLETED
2
NEATNESS :INSIDE REFRIGERATOR/ INSIDE FREEZER
CRITICAL ITEM
DO NOT PLACE CARDBOARDS IN REFRIGERATOR, REPLACE THEM WITH WASHABLE CONTAINERS, AND CONSTANTLY MAINTAIN SANITARY STATE
COMPLETED
!DEADLINE
3
CLEANING :FINGERNAILS
DISCIPLINE ITEM
REPLACE WORN FINGERNAIL BRUSH WITH NEW BRUSH
NOT YET IMPLEMENTED
4
5
RETURN

FIG. 18B

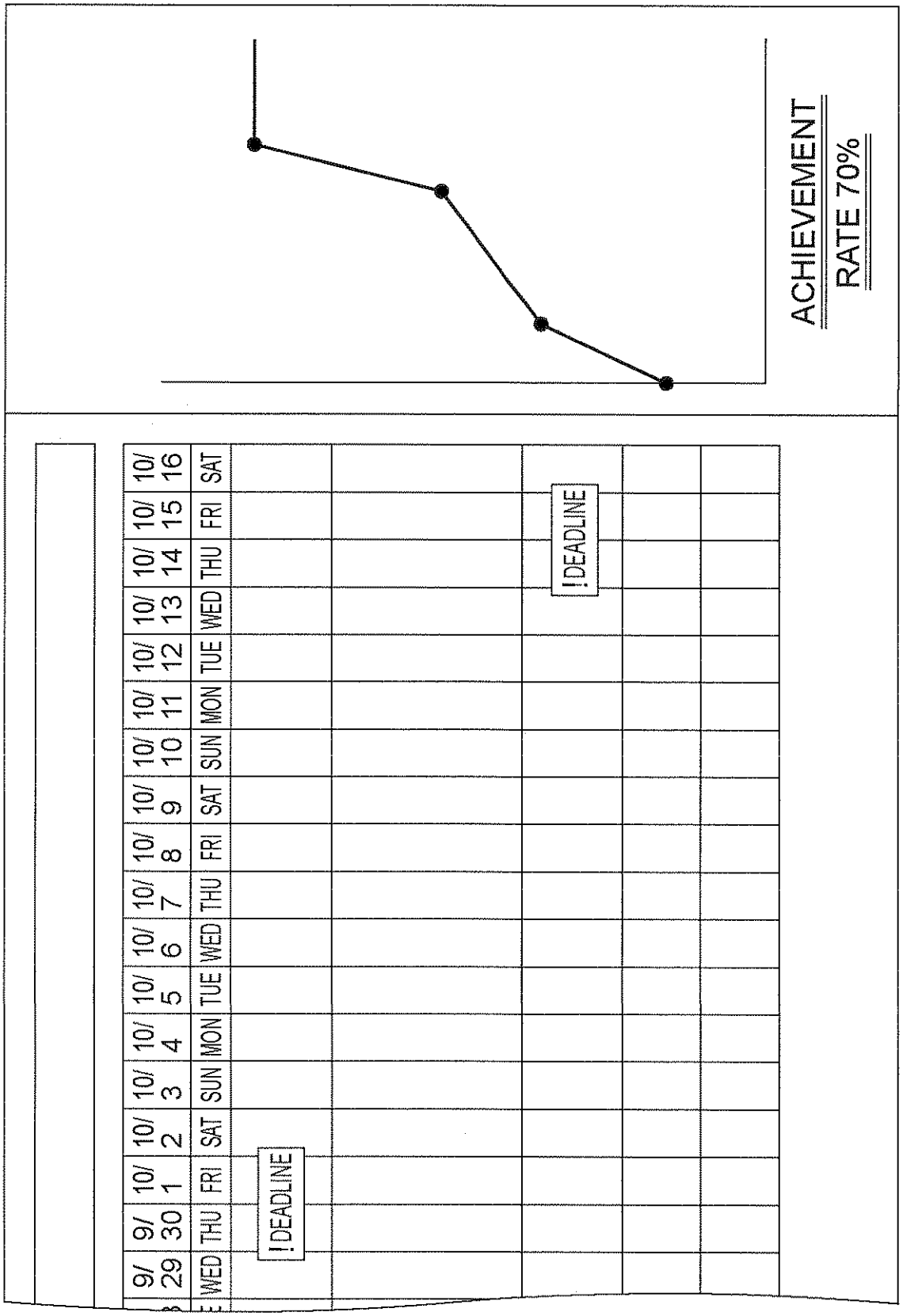

ACHIEVEMENT
RATE 70%
9/ 29 WED
9/ 30 THU
10/ 1 FRI
10/ 2 SAT
10/ 3 SUN
10/ 4 MON
10/ 5 TUE
10/ 6 WED
10/ 7 THU
10/ 8 FRI
10/ 9 SAT
10/ 10 SUN
10/ 11 MON
10/ 12 TUE
10/ 13 WED
10/ 14 THU
10/ 15 FRI
10/ 16 SAT
!DEADLINE
!DEADLINE

FIG. 19

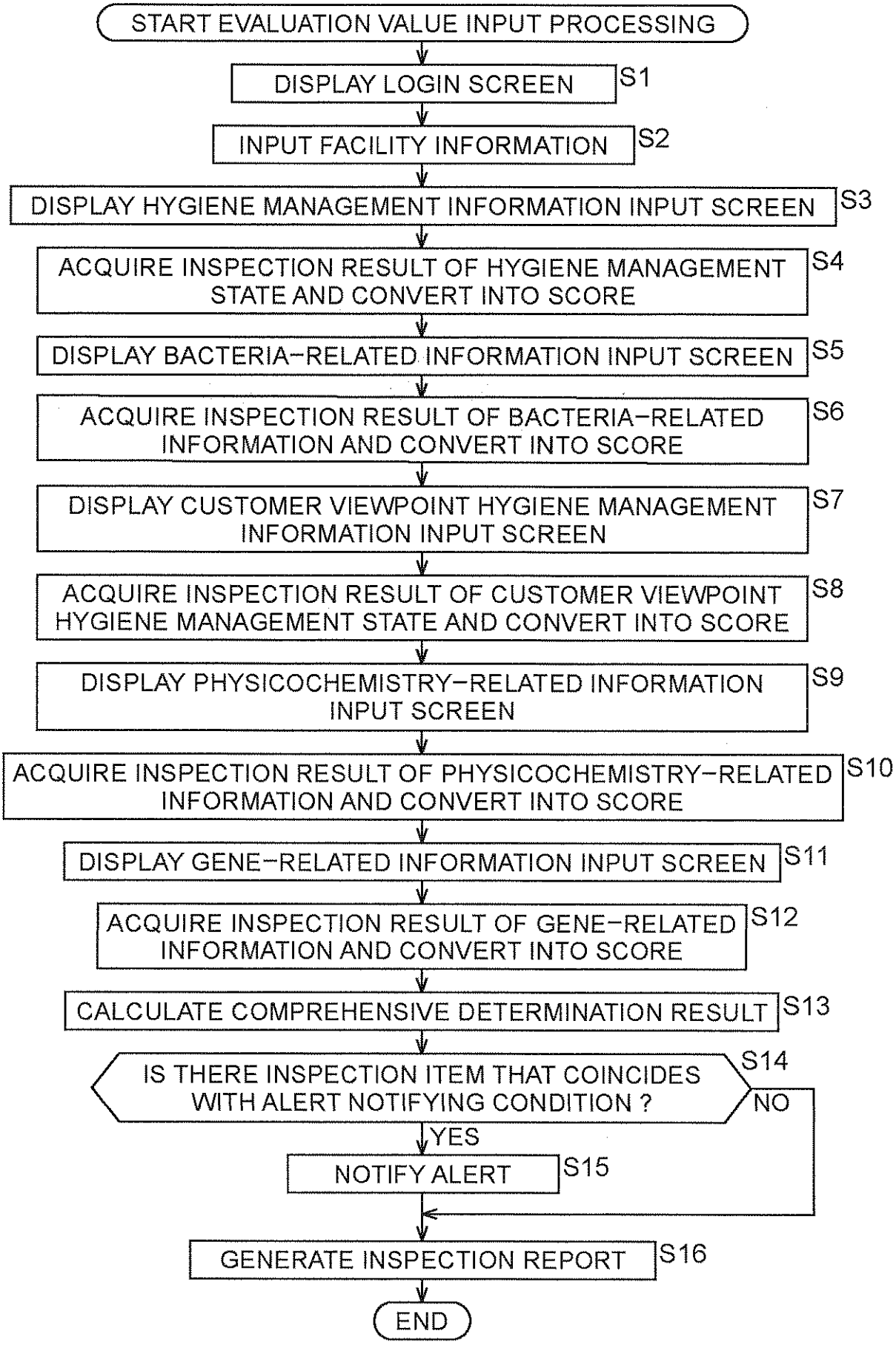
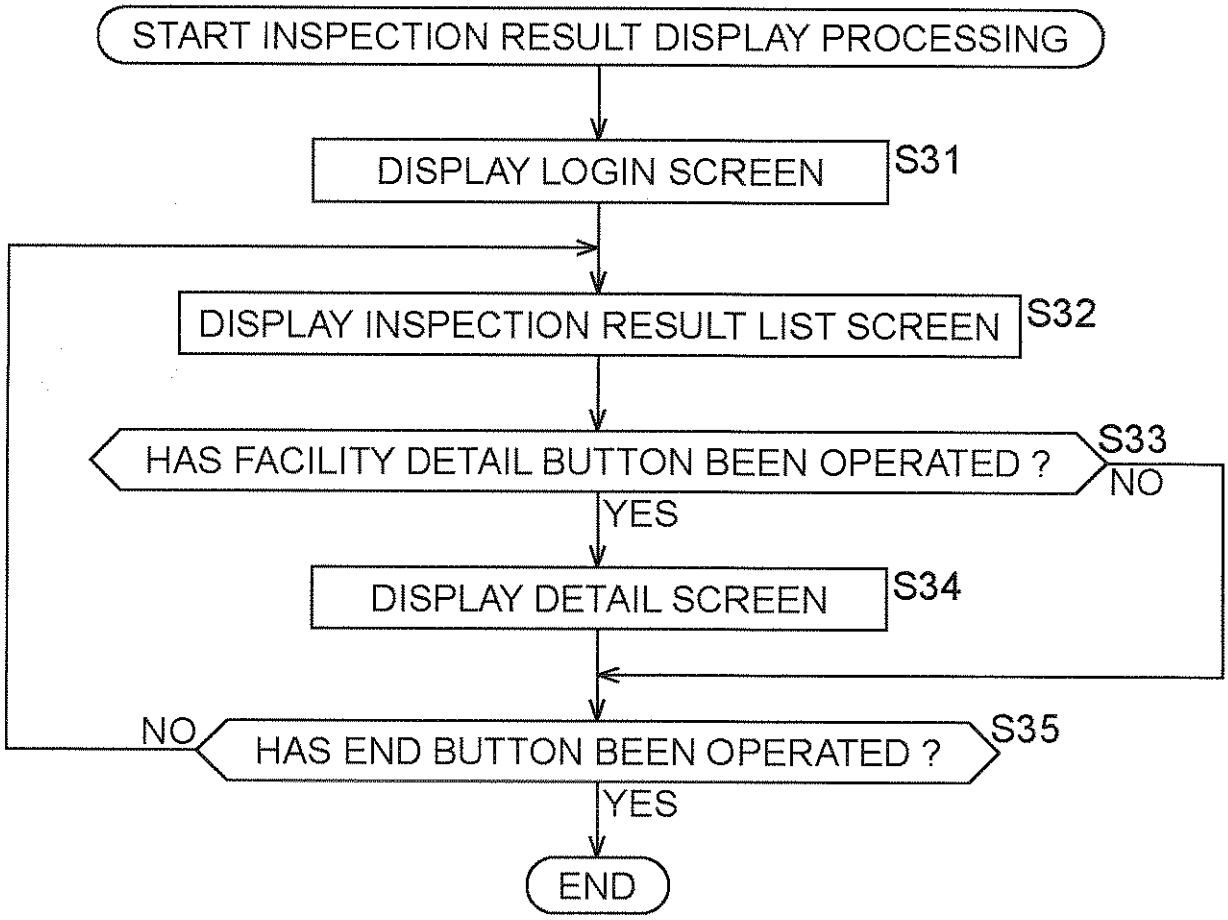

START EVALUATION VALUE INPUT PROCESSING
DISPLAY LOGIN SCREEN
S1
INPUT FACILITY INFORMATION
S2
DISPLAY HYGIENE MANAGEMENT INFORMATION INPUT SCREEN
S3
ACQUIRE INSPECTION RESULT OF HYGIENE MANAGEMENT STATE AND CONVERT INTO SCORE
S4
DISPLAY BACTERIA-RELATED INFORMATION INPUT SCREEN
S5
ACQUIRE INSPECTION RESULT OF BACTERIA-RELATED INFORMATION AND CONVERT INTO SCORE
S6
DISPLAY CUSTOMER VIEWPOINT HYGIENE MANAGEMENT INFORMATION INPUT SCREEN
S7
ACQUIRE INSPECTION RESULT OF CUSTOMER VIEWPOINT HYGIENE MANAGEMENT STATE AND CONVERT INTO SCORE
S8
DISPLAY PHYSICOCHEMISTRY-RELATED INFORMATION INPUT SCREEN
S9
ACQUIRE INSPECTION RESULT OF PHYSICOCHEMISTRY-RELATED INFORMATION AND CONVERT INTO SCORE
S10
DISPLAY GENE-RELATED INFORMATION INPUT SCREEN
S11
ACQUIRE INSPECTION RESULT OF GENE-RELATED INFORMATION AND CONVERT INTO SCORE
S12
CALCULATE COMPREHENSIVE DETERMINATION RESULT
S13
IS THERE INSPECTION ITEM THAT COINCIDES WITH ALERT NOTIFYING CONDITION ?
S14
NO
YES
NOTIFY ALERT
S15
GENERATE INSPECTION REPORT
S16
END

FIG. 20


START INSPECTION RESULT DISPLAY PROCESSING
DISPLAY LOGIN SCREEN
S31
DISPLAY INSPECTION RESULT LIST SCREEN
S32
HAS FACILITY DETAIL BUTTON BEEN OPERATED ?
S33
NO
YES
DISPLAY DETAIL SCREEN
S34
NO
HAS END BUTTON BEEN OPERATED ?
S35
YES
END