FIG. 1

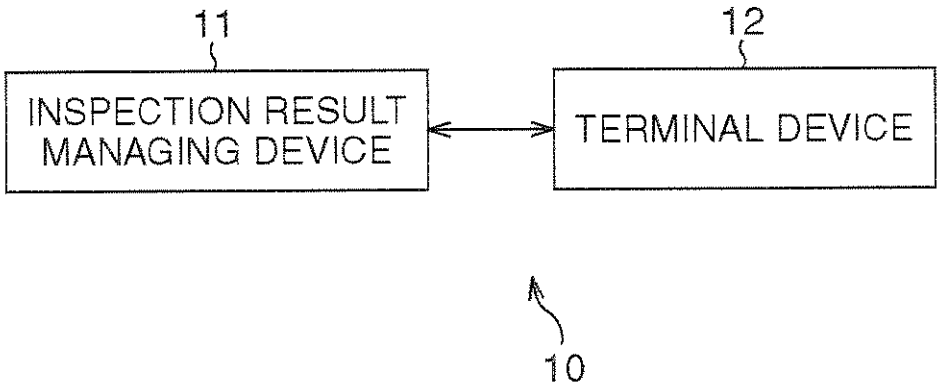

11
12
INSPECTION RESULT MANAGING DEVICE
TERMINAL DEVICE
10

FIG. 2

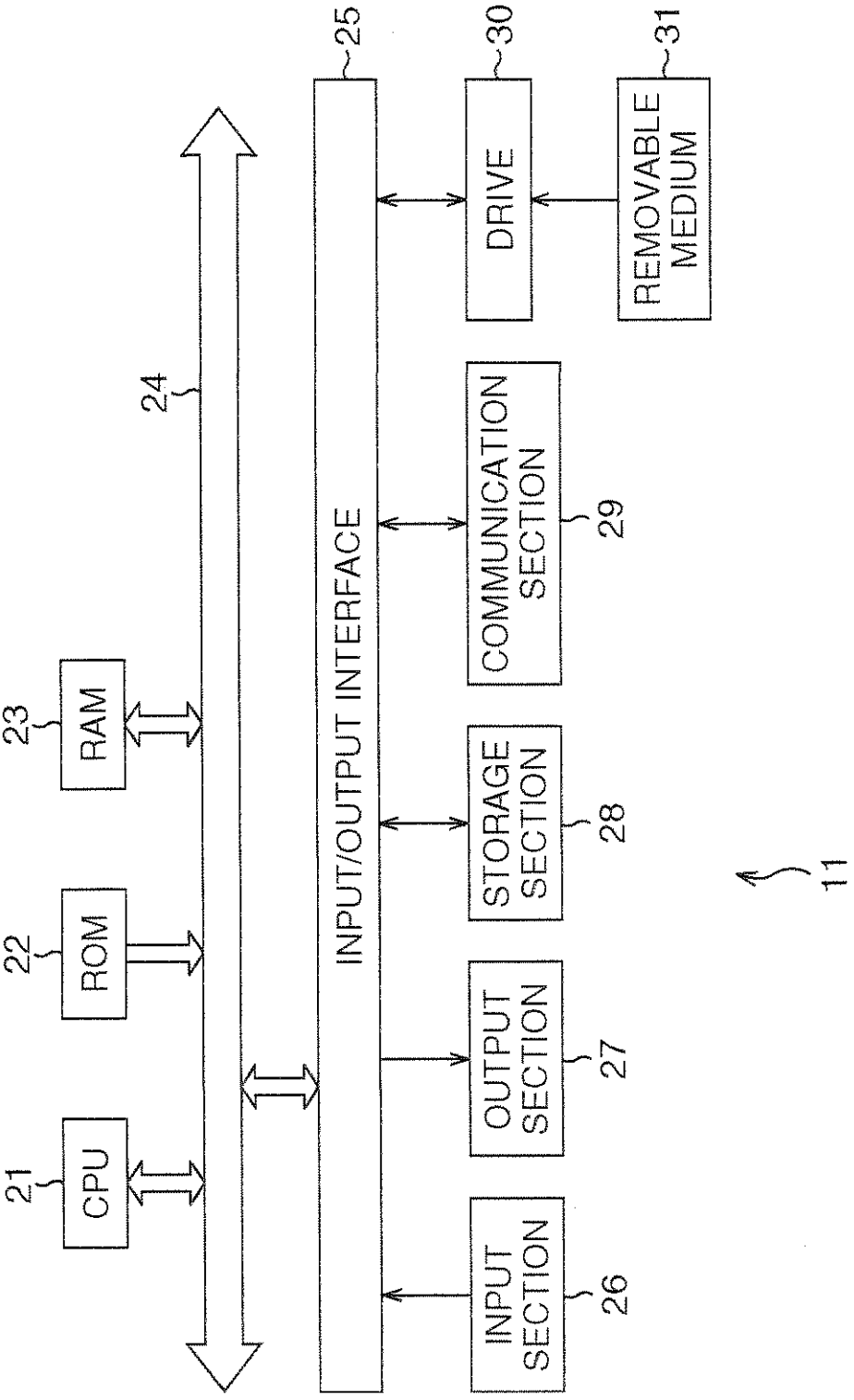

CPU
21
ROM
22
RAM
23
24
INPUT/OUTPUT INTERFACE
25
INPUT SECTION
26
OUTPUT SECTION
27
STORAGE SECTION
28
COMMUNICATION SECTION
29
DRIVE
30
REMOVABLE MEDIUM
31
11

FIG. 3

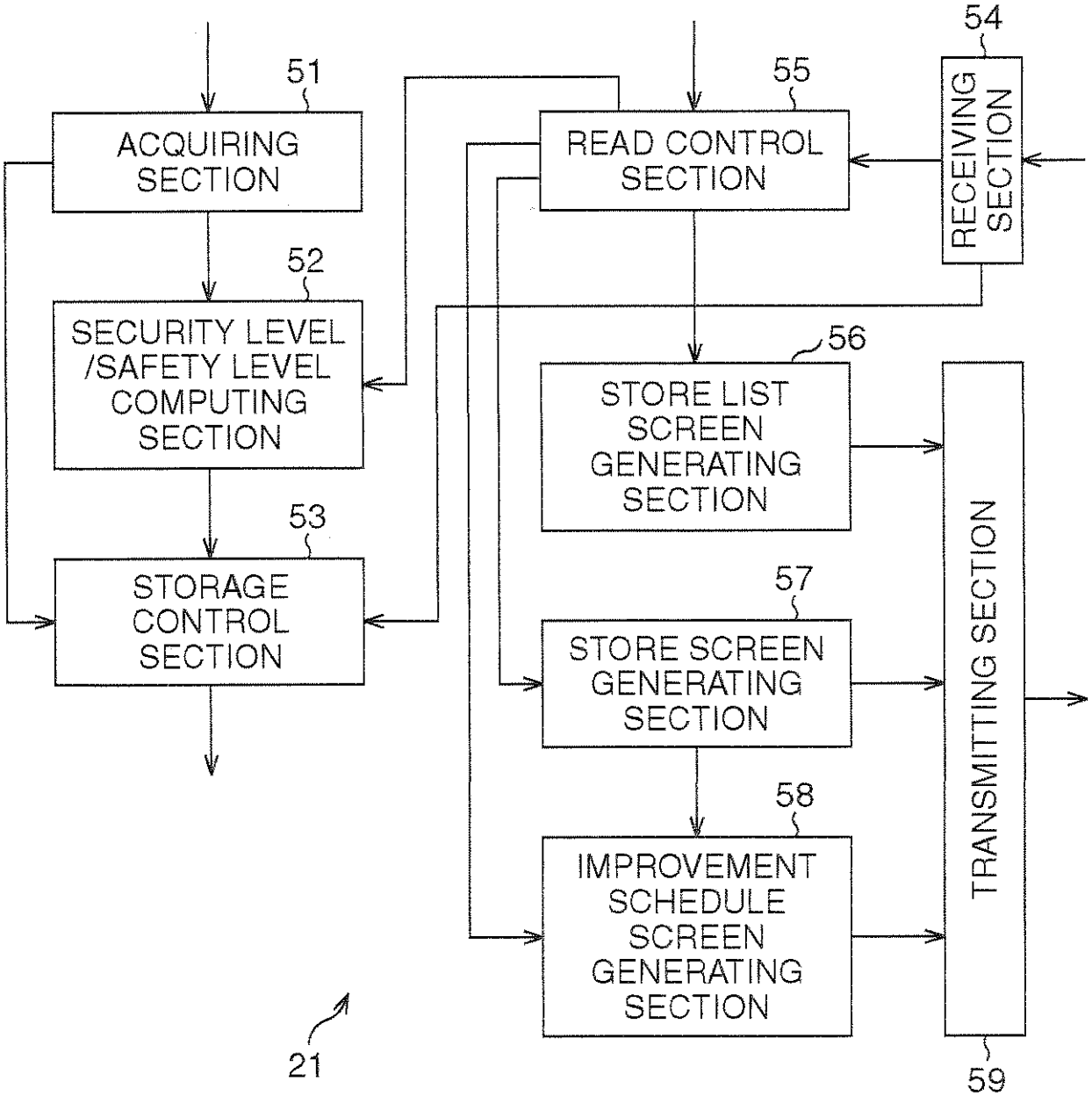

51
ACQUIRING SECTION
52
SECURITY LEVEL /SAFETY LEVEL COMPUTING SECTION
53
STORAGE CONTROL SECTION
55
READ CONTROL SECTION
54
RECEIVING SECTION
56
STORE LIST SCREEN GENERATING SECTION
57
STORE SCREEN GENERATING SECTION
58
IMPROVEMENT SCHEDULE SCREEN GENERATING SECTION
TRANSMITTING SECTION
59
21

FIG. 4

(A)

SECURITY LEVEL %

ORIGIN	QUALITATIVE	0	10
TSS	QUANTITATIVE	0	50
INGREDIENTS	QUALITATIVE	0	10
FRESHNESS	QUANTITATIVE	0	30

TOTAL	ASSESSMENT
60% OR MORE	☆
75% OR MORE	☆☆
95% OR MORE	☆☆☆

(B)

SAFETY LEVEL %

TOXICITY	QUALITATIVE	0	10
FRESHNESS	QUANTITATIVE	0	30
PRE-SHIPMENT	QUALITATIVE	0	10
TSS	QUANTITATIVE	0	50

TOTAL	ASSESSMENT
60% OR MORE	☆
75% OR MORE	☆☆
95% OR MORE	☆☆☆

FIG. 5−1

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TOTAL SANITATION SYSTEM

COMPANY NAME A ◁ SELECT ~81

INSPECTION ITEM TSS ◁ SELECT ~82

PERIOD DECEMBER 1 TO DECEMBER 15 ~83

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	NAME OF STORE/BUSINESS	RESULT OF OVERALL JUDGMENT	DATE PERFORMED	DATE OF RESULT REPORT	KITCHEN FACILITY	KITCHEN SANITATION	KITCHEN PERSONNEL
	1. TACHIKAWA EMPIC BRANCH	65 POINTS	SEPTEMBER 8	SEPTEMBER 18	50	80	20
	2. SHINJUKU NISHIKI−CHO BRANCH	48 POINTS	SEPTEMBER 8	SEPTEMBER 2	40	98	24
	3. GOTANDA CATS BRANCH	70 POINTS	SEPTEMBER 8	SEPTEMBER 16	80	50	90
	4						
	5						
	6						
	7						
	8						
	9						
	10						
	11						
	12						
	13						
	14						
	15						
	16						
	17						
	18						

FIG. 5-2

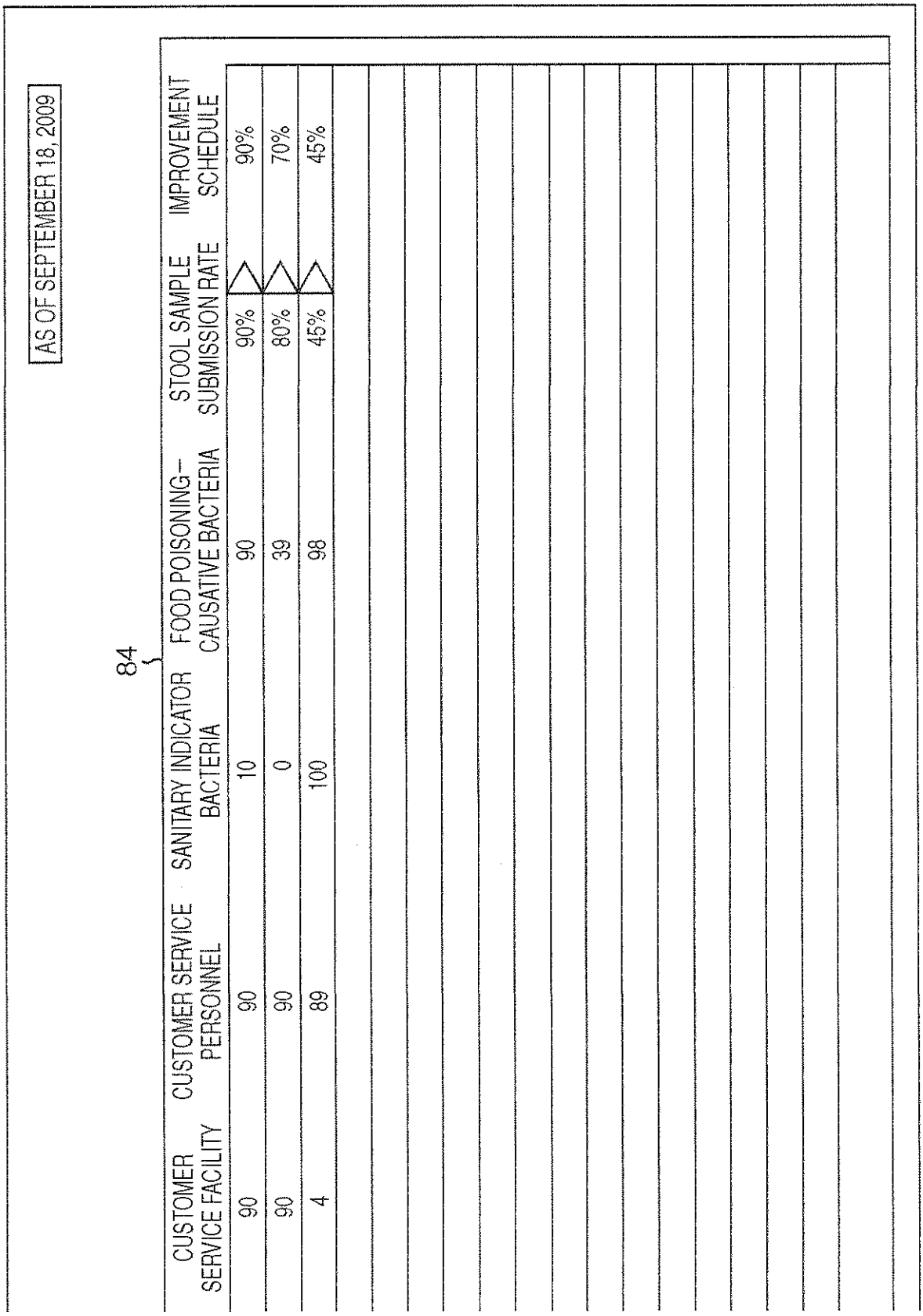

AS OF SEPTEMBER 18, 2009
84
CUSTOMER SERVICE FACILITY
CUSTOMER SERVICE PERSONNEL
SANITARY INDICATOR BACTERIA
FOOD POISONING-CAUSATIVE BACTERIA
STOOL SAMPLE SUBMISSION RATE
IMPROVEMENT SCHEDULE
90
90
10
90
90%
90%
90
90
0
39
80%
70%
4
89
100
98
45%
45%

FIG. 6

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CERTIFICATE

XX COMPANY, YY STORE

THE RESULTS OF ANALYSES OF OVERALL LEVELS OF SECURITY AND SAFETY PERFORMED WITH RESPECT TO THE ENVIRONMENT, FOOD PRODUCTS, AND SANITARY AWARENESS OF PERSONNEL AT YOUR FACILITY SET FORTH ABOVE ARE AS FOLLOWS.

SAFETY LEVEL ☆ ☆ ☆

SECURITY LEVEL ☆ ☆

NOVEMBER 30, 2009 ZZ ACCREDITION ASSOCIATION

PRODUCT ORIGIN FRAUD (STABLE ISOTOPE VERIFICATION)
FOOD POISONING-CAUSATIVE MICROORGANISMS PRIOR TO PRODUCT SHIPMENT (TOXIN DETECTION BY PCR) DIFFERENCE IN STANDARD INGREDIENTS OF PRODUCT (FRAUD VERIFICATION OF DISPLAYED INGREDIENTS) TOTAL SANITATION (BY WIPE TEST AND 6S-CHECK OF STORE) CHEMICAL TOXICITY OF FOOD PRODUCT SUCH AS PESTICIDES (RESIDUAL CHECK BY PESTICIDE ANALYSIS AND ANTIBIOTIC ASSAY)

FIG. 7-1

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TSS PACKAGE IMPLEMENTATION REPORT

DATE OF RESULT REPORT: AUGUST 15, 2009

DATE PERFORMED: JULY 30, 2009

TO XX COMPANY

THE RESULT OF SANITATION OF THE FOLLOWING STORE REQUESTED ON JULY 30, 2009 IS AS FOLLOWS

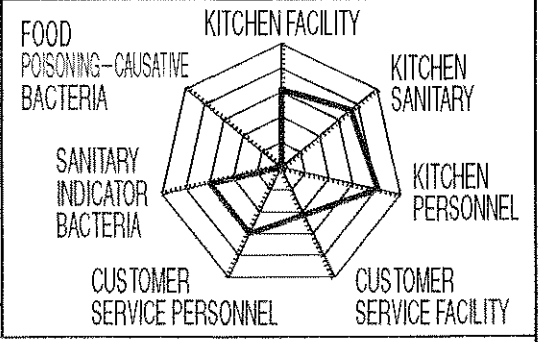
1. OVERALL ASSESSMENT

STORE NAME			
INSPECTION DATE/TIME		IMPLEMENTER NAME	

RESULT

JUDGMENT	OVERALL JUDGMENT ASSESSED VALUE
CAUTION REQUIRED	50 POINTS

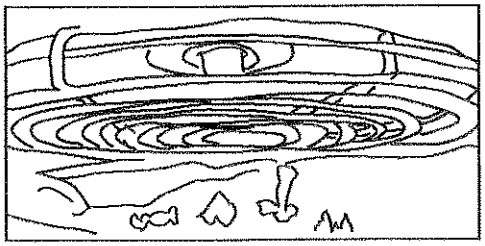
OVERALL COMMENT
THERE IS A HIGH RISK OF AN OCCURRENCE OF FOOD POISONING. AN ACCIDENT MAY OCCUR AT ANY TIME UNLESS MEASURES ARE TAKEN SOON.



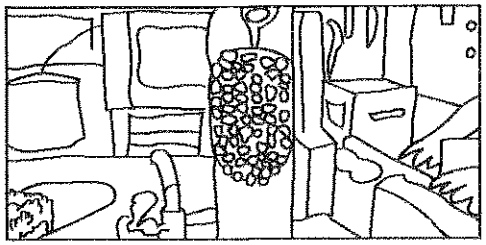
8/20

FIG. 7–2

2. POINTS REQUIRING IMPROVEMENT



REMARK:	BUILDUP OF DUST AND DIRT IS OBSERVED ON THE AIR CONDITIONER INSIDE THE WALK–IN REFRIGERATOR.
HAZARD:	CONTAMINATION, OTHER TAINTING
REASON:	CONTAMINATION OF THE AIR CONDITIONER MAY CAUSE CONTAMINATION INSIDE STORAGE, WHICH IN TURN MAY CONTAMINATE FOOD PRODUCTS AND EQUIPMENT.
IMPROVEMENT:	INCREASE FREQUENCY OF CLEANING TO PROMOTE SANITARY CONTROL.



REMARK:	THE BRUSH IS DETERIORATED.
HAZARD:	CONTAMINATION, OTHER TAINTING
REASON:	A BRUSH BECOMES DISCOLORED AS DETERIORATION PROGRESSES, AND BECOMES MORE LIKELY TO PICK UP DUST ETC. USING SUCH A BRUSH MAY CONTAMINATE UTENSILS AND FOOD PRODUCTS.
IMPROVEMENT:	IMMEDIATELY REPLACE WITH NEW BRUSH. ALWAYS KEEP THE NEW BRUSH IN A SANITARY CONDITION.

FIG. 8-1

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TSS PACKAGE IMPLEMENTATION REPORT

3. KITCHEN FACILITY

INSPECTION ITEM			POINT ALLOCATION	SCORE	REMARKS
KITCHEN FACILITY	1	CEILING, FLOOR, WALL, DRAIN, ETC.	2	0	TRASH PRESENT
	2	AIR CONDITIONER, VENTILATING FACILITY	2	2	
	3	WASHING FACILITY	2	0	OUT OF ORDER
	4	CLEANING FACILITY, WATER HEATER	2	2	
	5	REFRIGERATOR, FREEZER, ICE MAKER	2	0	REFRIGERATOR UNDER REPAIR
	6	UTENSILS, COOKWARE, STORAGE FACILITY	2	2	
	7	STORAGE FACILITY FOR RAW MATERIALS	2	0	TRASH PRESENT
MANAGEMENT OF SUPPLIES, ENVIRONMENT	1	TEMPERATURE, HUMIDITY OF COOKING AREA	2	2	
	2	HAND WASHING SUPPLIES	2	2	
	3	DETERGENT FOR FOOD, EQUIPMENT	2	2	
	4	TEMPERATURE OF REFRIGERATOR	2	0	DIFFERENCE OF 5 DEGREES OR MORE
	5	FACILITY MANAGEMENT RECORD	2	2	
SUBTOTAL			24	14	58%

GOOD: 2 POINTS INADEQUATE: 0 POINTS

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4. KITCHEN SANITARY

FIG. 8–2

INSPECTION ITEM			POINT ALLOCATION	SCORE	REMARKS
ORGANIZING AND CLEANING OF FACILITY	1	CEILING, FLOOR, DRAIN, GREASE TRAP	2	2	
	2	LIGHTING FIXTURES, VENTILATING FACILITY	2	0	LIGHT BULB IS OUT
	3	CLEANING OF CABINETS	2	2	
	4	FIXTURES, FREEZER, ICE MAKER	2	0	FREEZER IS MESSY
	5	MANAGEMENT AND STORAGE OF CLEANING EQUIPMENT	2	2	
	6	PRESENCE OF PERSONAL EFFECTS	2	0	PERSONAL EFFECT PRESENT (RADIO-CASSETTE RECORDER)
HANDLING OF FOOD, EQUIPMENT	1	MANAGEMENT OF COOKED FOOD	2	2	
	2	MANAGEMENT, HANDLING, AND BEST-BEFORE DATE OF RAW MATERIALS	2	2	
	3	COOKING, STORAGE OUTSIDE OF COOKING AREA	2	2	
	4	THAWING METHOD (REFRIGERATOR, RUNNING WATER)	2	0	LEFT OUT AT ROOM TEMPERATURE
	5	CLEANING AND STERILIZATION OF UTENSILS AND EQUIPMENT	2	2	
	6	HANDLING AND MANAGEMENT OF UTENSILS AND EQUIPMENT	2	2	
	7	STORAGE AND HANDLING OF SINK AND EQUIPMENT	2	2	
SUBTOTAL			26	18	69%

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FIG. 9

TSS PACKAGE IMPLEMENTATION REPORT

5. KITCHEN PERSONNEL

INSPECTION ITEM			POINT ALLOCATION	SCORE	REMARKS
SANITARY CONTROL AND HABITS OF PERSONNEL	1	IMPLEMENTATION METHOD OF HAND WASHING	5	5	
	2	NAILS, SCARS, ACCESSORIES	5	0	SOME PERSONNEL HAD DIRTY NAILS
	3	HAT, UNIFORM, SHOES	5	5	
	4	BUSINESS PERMIT, HEALTH CONTROLLER SIGN	5	5	
SUBTOTAL			20	15	75%

5: GOOD 0: PROBLEMATIC

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FIG. 10

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6. CUSTOMER SERVICE FACILITY

INSPECTION ITEM			POINT ALLOCATION	SCORE	REMARKS
TOILET	1	STAINS ON FLOOR	5	0	
	2	WATER SPLASHING AT HAND WASH STATION	5	0	
	3	STAINS ON SINK	5	0	
	4	MIRROR	5	0	
	5	TOILET SEAT	5	0	
	6	REPLENISHMENT OF SUPPLIES	5	5	
	7	ODORS	5	0	
	8	TRASH BIN	5	0	
HALL	1	STAINS ON FLOOR	5	5	
	2	STAINS ON TABLES	5	0	
	3	STAINS ON SUPPLIES, REPLENISHMENT OF SUPPLIES	5	5	
	4	STAINS ON CHAIRS	5	5	
	5	DUST ON CEILING	5	5	
	6	STAINS ON AIR CONDITIONER, VENTILATOR	5	5	
	7	ODORS	5	5	
SUBTOTAL			75	35	47%

FIG. 11

TSS PACKAGE IMPLEMENTATION REPORT

7. CUSTOMER SERVICE PERSONNEL

INSPECTION ITEM			POINT ALLOCATION	SCORE	REMARKS
PERSONNEL	1	THOROUGHNESS IN GREETINGS (ENUNCIATION)	5	0	TOO QUIET
	2	CLOTHES, HAIR (APRON, HAT, ETC.)	5	5	
	3	ATTITUDE (POLITENESS TOWARDS CUSTOMERS)	5	5	
	4	SERVING OF DISHES	5	5	
	5	MANNER OF TAKING ORDER	5	0	
SUBTOTAL			25	15	60%

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FIG. 12

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TSS PACKAGE IMPLEMENTATION REPORT

SANITARY INDICATOR BACTERIA

SAMPLING SITE	COLIFORM BACTERIUM	VIABLE BACTERIA COUNT
FAUCET	NEGATIVE	1.0×10^3
KNIFE	POSITIVE	5.0×10^7
CUTTING BOARD	NEGATIVE	5.0×10^4
HANDLE OF REFRIGERATOR	POSITIVE	5.0×10^4
HANDS, FINGERS	NEGATIVE	5.0×10^2
INSPECTION METHOD	SMEAR CULTURE METHOD	SMEAR CULTURE METHOD

FOOD POISONING–CAUSATIVE BACTERIA

STAPHYLOCOCCUS AUREUS	SALMONELLA	VIBRIO PARAHAEMOLYTICUS		COMMENT
POSITIVE	POSITIVE	POSITIVE		
POSITIVE	POSITIVE	POSITIVE		
POSITIVE	POSITIVE	POSITIVE		
POSITIVE	POSITIVE	POSITIVE		
POSITIVE	POSITIVE	POSITIVE		
SMEAR CULTURE METHOD	SMEAR CULTURE METHOD	SMEAR CULTURE METHOD	SMEAR CULTURE METHOD	

8. STOOL SAMPLE SUBMISSION RATE

32%

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FIG. 13

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IMPROVEMENT SCHEDULE (TO BE PERFORMED ON STORES EXCEEDING CONTROL THRESHOLD LIMIT AND REQUIRING INTENSIVE FOLLOWUP

STORE NAME		GOTANDA CATS BRANCH

IMPROVEMENT TASK	PERSON IN CHARGE	NOVEMBER					DECEMBER					JANUARY					FEBRUARY					ACHIEVEMENT RATE (%)
	PERSON IN CHARGE	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	
ORGANIZE INSIDE OF REFRIGERATOR	STORE MANAGER			TARGET: TO COMPLETE																		
PROVIDE EMPLOYEES GUIDANCE ON HAND WASHING	STORE MANAGER							TARGET: TO COMPLETE														
PROVIDE EMPLOYEES GUIDANCE ON GREETINGS	STORE MANAGER	TARGET: TO COMPLETE																				
IMPROVE STOOL SAMPLE SUBMISSION RATE	STORE ASSISTANT MANAGER					TARGET : 70%									TARGET : 90%							
PERFORM INTERNAL AUDIT	MANAGER											PERFORM UNANNOUNCED AUDIT										

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FIG. 14

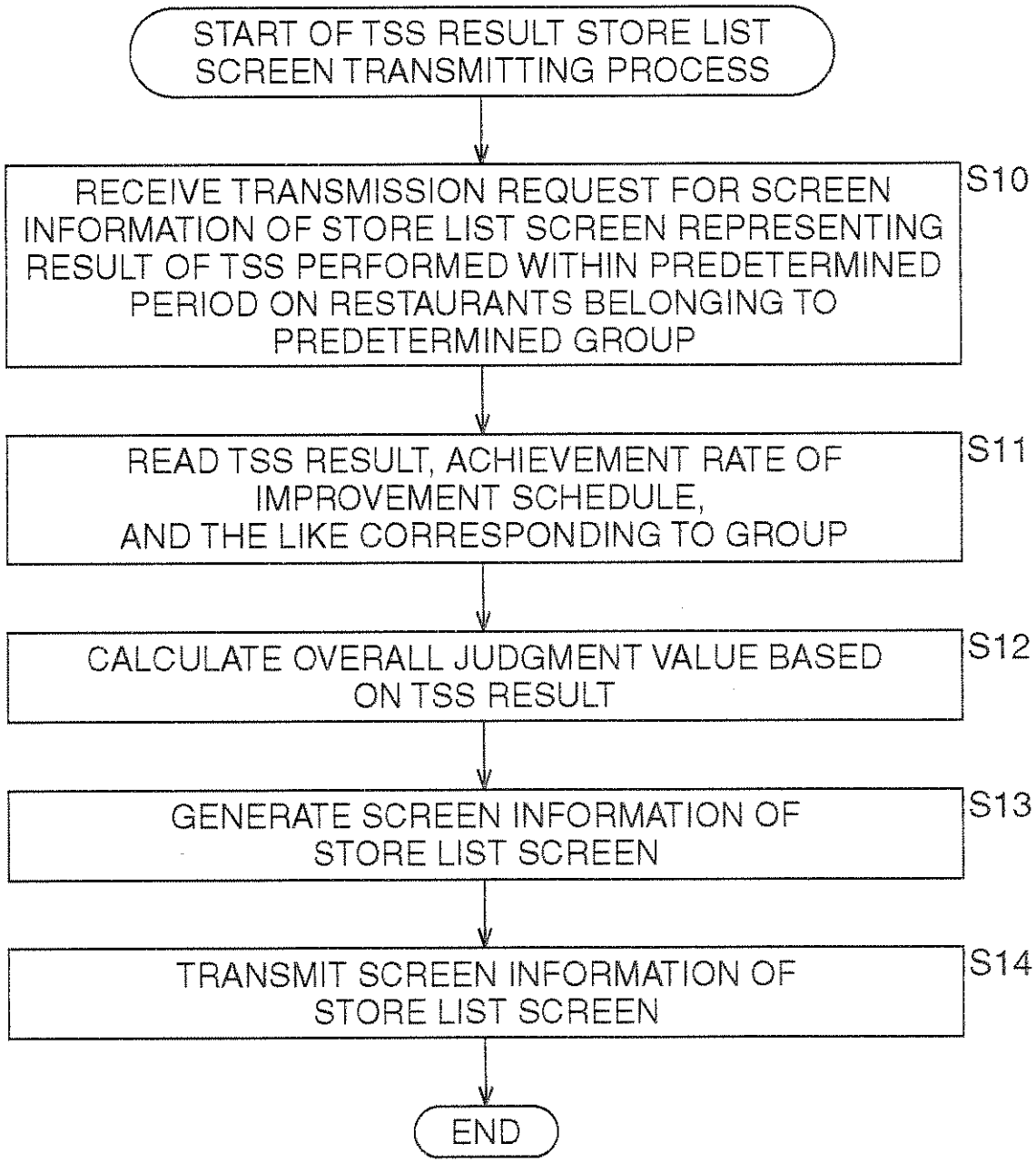

START OF TSS RESULT STORE LIST SCREEN TRANSMITTING PROCESS
RECEIVE TRANSMISSION REQUEST FOR SCREEN INFORMATION OF STORE LIST SCREEN REPRESENTING RESULT OF TSS PERFORMED WITHIN PREDETERMINED PERIOD ON RESTAURANTS BELONGING TO PREDETERMINED GROUP
S10
READ TSS RESULT, ACHIEVEMENT RATE OF IMPROVEMENT SCHEDULE, AND THE LIKE CORRESPONDING TO GROUP
S11
CALCULATE OVERALL JUDGMENT VALUE BASED ON TSS RESULT
S12
GENERATE SCREEN INFORMATION OF STORE LIST SCREEN
S13
TRANSMIT SCREEN INFORMATION OF STORE LIST SCREEN
S14
END

FIG. 15

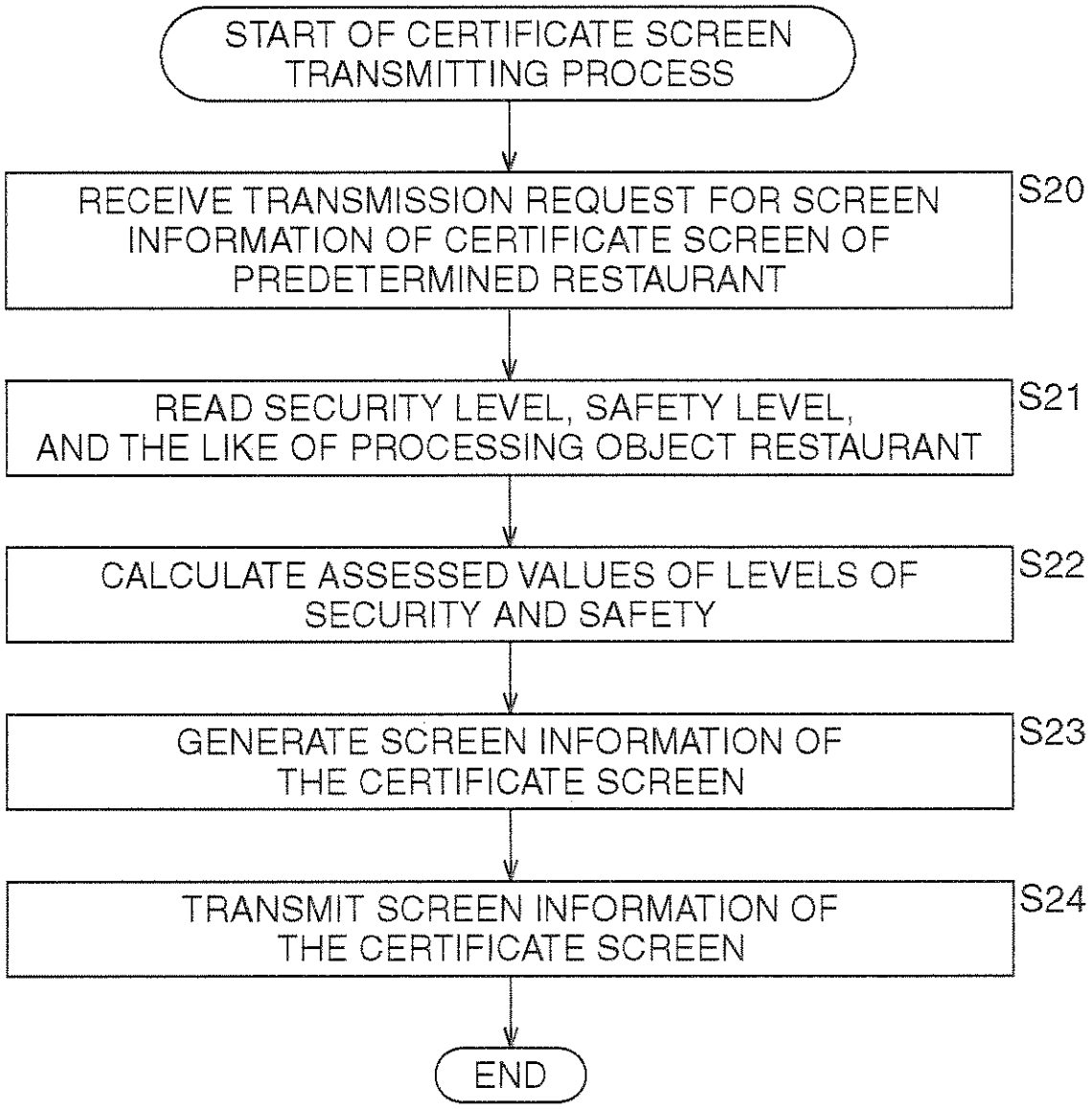

START OF CERTIFICATE SCREEN TRANSMITTING PROCESS
RECEIVE TRANSMISSION REQUEST FOR SCREEN INFORMATION OF CERTIFICATE SCREEN OF PREDETERMINED RESTAURANT
S20
READ SECURITY LEVEL, SAFETY LEVEL, AND THE LIKE OF PROCESSING OBJECT RESTAURANT
S21
CALCULATE ASSESSED VALUES OF LEVELS OF SECURITY AND SAFETY
S22
GENERATE SCREEN INFORMATION OF THE CERTIFICATE SCREEN
S23
TRANSMIT SCREEN INFORMATION OF THE CERTIFICATE SCREEN
S24
END

FIG. 16

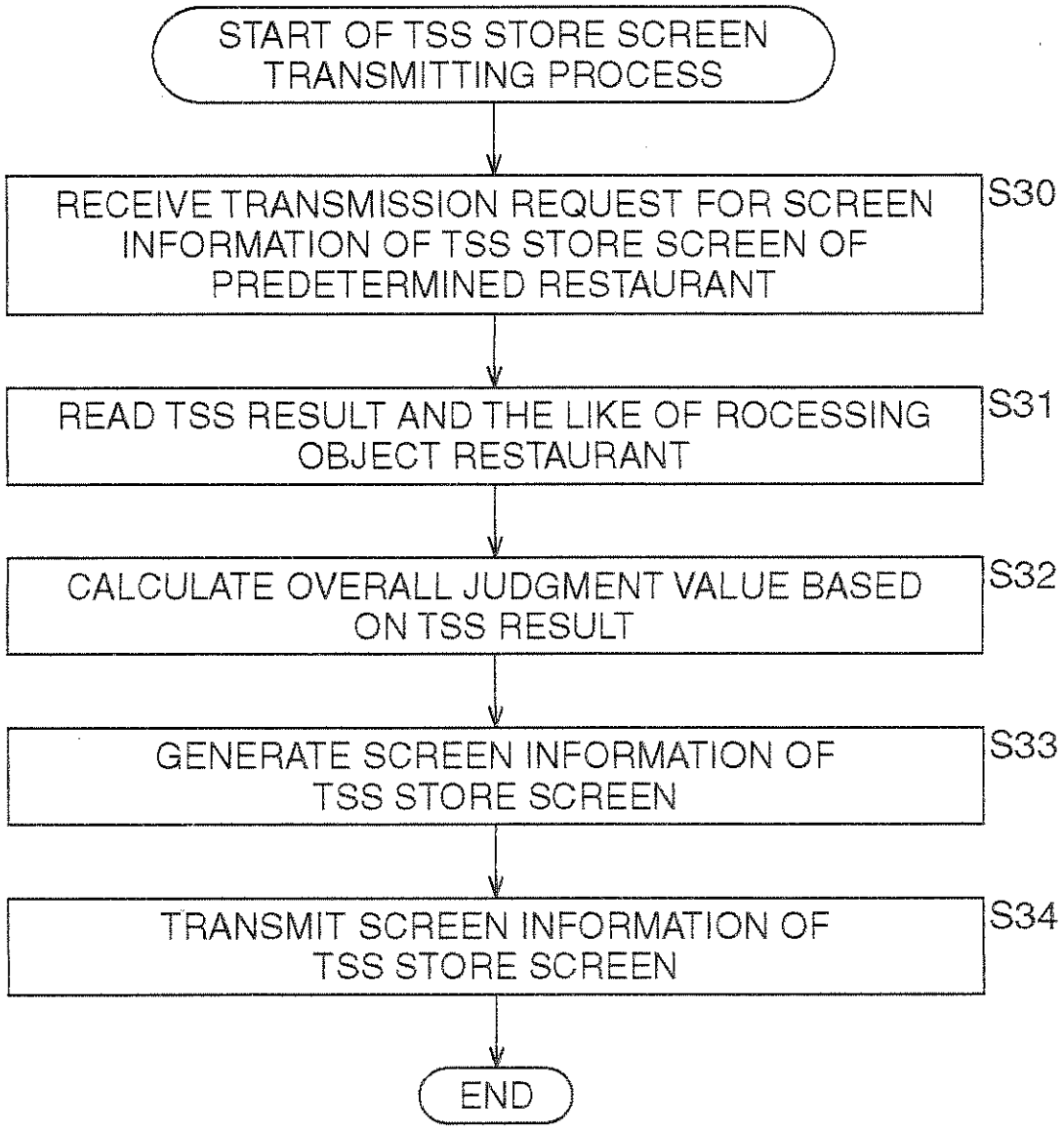
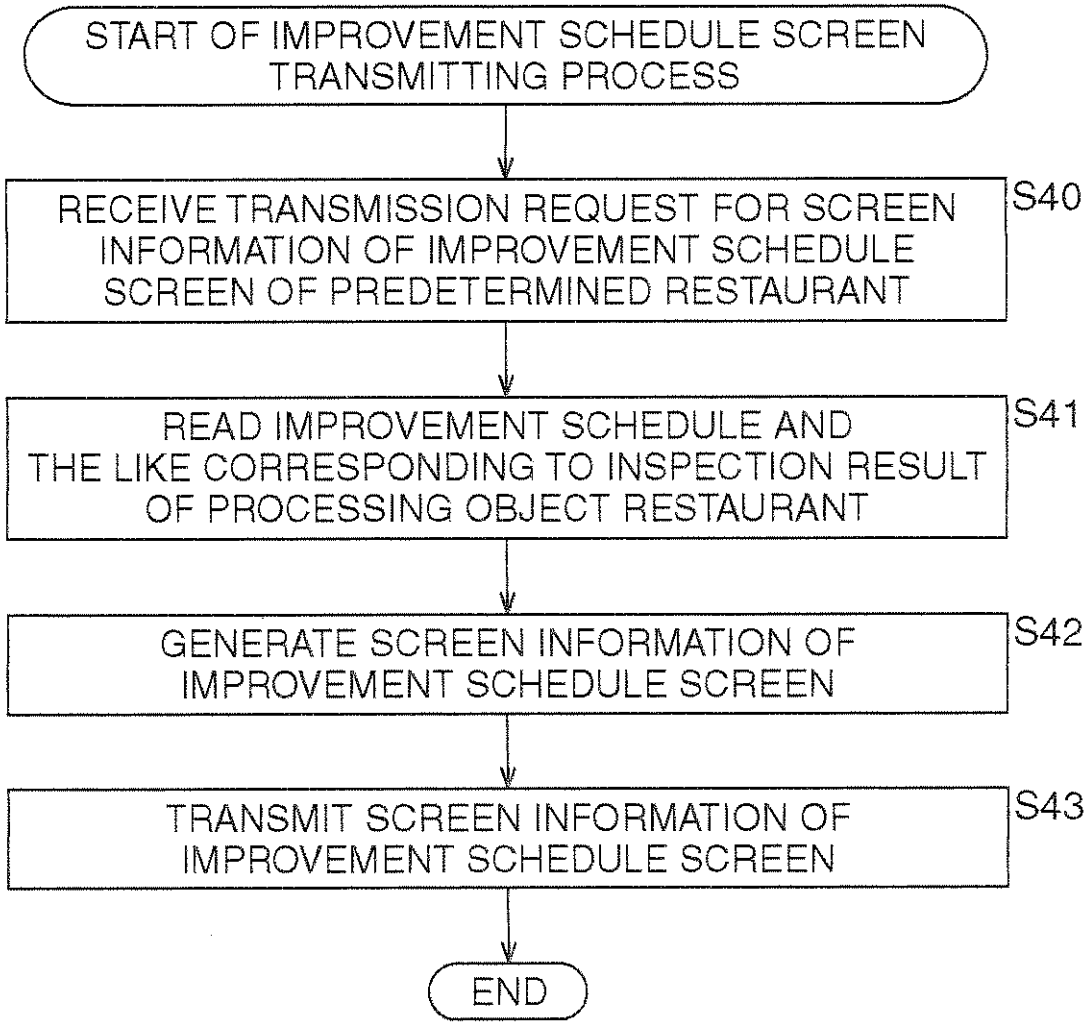

START OF TSS STORE SCREEN TRANSMITTING PROCESS
RECEIVE TRANSMISSION REQUEST FOR SCREEN INFORMATION OF TSS STORE SCREEN OF PREDETERMINED RESTAURANT
S30
READ TSS RESULT AND THE LIKE OF ROCESSING OBJECT RESTAURANT
S31
CALCULATE OVERALL JUDGMENT VALUE BASED ON TSS RESULT
S32
GENERATE SCREEN INFORMATION OF TSS STORE SCREEN
S33
TRANSMIT SCREEN INFORMATION OF TSS STORE SCREEN
S34
END

FIG. 17


START OF IMPROVEMENT SCHEDULE SCREEN TRANSMITTING PROCESS
RECEIVE TRANSMISSION REQUEST FOR SCREEN INFORMATION OF IMPROVEMENT SCHEDULE SCREEN OF PREDETERMINED RESTAURANT
S40
READ IMPROVEMENT SCHEDULE AND THE LIKE CORRESPONDING TO INSPECTION RESULT OF PROCESSING OBJECT RESTAURANT
S41
GENERATE SCREEN INFORMATION OF IMPROVEMENT SCHEDULE SCREEN
S42
TRANSMIT SCREEN INFORMATION OF IMPROVEMENT SCHEDULE SCREEN
S43
END