

□食品の管理等に関する基本方針□

株式会社ニュー・オータニ（以下、「当社」といいます）およびニューオータニグループ（以下、「当社グループ」といいます）は、お客様に安心・安全なお食事を召し上がっていただくために、以下のとおり「食品の管理等に関する基本方針」を定め、これを遵守いたします。

1. 法令等の遵守

当社および当社グループは、食品の管理等に関する法令、基準、ガイドライン等を遵守いたします。

2. 食品衛生の徹底

当社および当社グループは、手洗いの厳行、体調の維持、食品の安全管理等食品衛生を徹底いたします。

3. 適正な表示

当社および当社グループは、メニュー等の適正な表示に努め、これを維持いたします。

4. 食物アレルギー等への対応

当社および当社グループは、食物アレルギー等への対応にできる限りの努力をまいります。

2014.04.01 制定

2024.04.01 改定



『食中毒の防止』

- 細菌性食中毒予防の3原則：「つけない」「増やさない」「やっつける」
- ノロウイルス食中毒予防の4原則：「持ち込まない」「ひろげない」「つけない」「やっつける」
- 清潔、迅速、温度管理（冷却または加熱）の徹底

『異物混入の防止』

- 整理・整頓・清掃
- 作業に適したみだしなみ（帽子・ネット・ユニフォーム）
- 食材や製品の検品と保管状況の確認

『食物アレルギーへの対応』

＜表示義務品目（特定原材料8品目）＞

えび・かに・くるみ・小麦・そば・卵・乳・落花生(ピーナッツ)

- 食物アレルギーに関する知識を習得し、できる限りの対応を行う
- 事前にお客様との正確な情報交換を行い、従事者は共有する
- 指さし確認、声だし確認の実施
- 原材料の変更には十分注意（表示・規格の確認）を払う
- 調理器具は十分に洗浄する

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Basic policy regarding food management

New Otani Co., Ltd. (hereinafter referred to as "our company") and the New Otani Group (hereinafter referred to as "our group") have established and will adhere to the following "Basic policy regarding food management" to ensure that our customers can enjoy their meals safely and with peace of mind.

Basic Policy on Food Management, etc.

New Otani Co., Ltd. (hereinafter referred to as "the Company") and the New Otani Group (hereinafter referred to as "the Group") have established and will comply with the following "Basic Policy on Food Management, etc." to ensure that customers can enjoy their meals with peace of mind and safety.

1. Compliance with laws and regulations

Our company and our group will comply with laws, regulations, standards, guidelines, etc. related to food management, etc.

1. Compliance with Laws and Regulations

The Company and its group companies shall comply with all laws, regulations, standards, guidelines, etc. related to food management, etc.

2. Thorough food hygiene

Our company and our group will thoroughly implement food hygiene measures, such as strict hand washing, maintaining good physical condition, and managing food safety.

2. Thorough Food Sanitation

The Company and its group companies shall strictly adhere to food hygiene, including strict hand-washing, physical condition maintenance, and food safety management.

3. Proper Display

Our company and our group will strive to display menus and other information in a proper manner and will maintain this.

3. Proper Labeling

The Company and its group companies shall strive for and maintain proper labeling of menu items, etc.

4. Responses to food allergies, etc.

Our company and our group will make every effort to respond to food allergies, etc.

4. Handling of Food Allergies, etc.

The Company and its group companies will make every effort possible to accommodate food allergies, etc.

Established on 2014.04.01

Revised on 2024.04.01

Established on April 1, 2014

Revised on April 1, 2024

「Preventing food poisoning」

○ Food hygiene management principles

Three principles: "Don't let it get in," "Don't let it grow," and "Eliminate" the causative bacteria

Four principles: "Don't bring in," "Don't spread," "Don't let it get in," and "Eliminate" the causative virus

○ Cleanliness, speed, and thorough temperature control (cooling or heating)

「Prevention of Foodborne Illness」

○ Principles of Food Hygiene Control

Three principles: “Do not cause”, “Do not increase”, and “Eliminate” the causative organisms,

Four principles of “do not bring in”, “do not spread”, “do not get infected”, and “destroy” the virus that causes food poisoning.

○ Cleanliness, promptness, and temperature control (cooling or heating)

「Prevention of foreign matter contamination」

○ Sorting, tidying, and cleaning

○ Appearance appropriate for work (hat, net, uniform)

○ Inspection of ingredients and products and checking storage conditions

「Prevention of Foreign Material Contamination」

○ Organizing, tidying, and cleaning

○ Proper appearance for work (hat, net, uniform)

○ Inspection of foodstuffs and products and confirmation of storage conditions

「Response to food allergies」

<Items that must be labeled (8 specific ingredients)>

Shrimp, crab, walnuts, wheat, buckwheat, eggs, milk, peanuts

○ Acquire knowledge about food allergies and respond as much as possible

○ Accurate information is exchanged with customers in advance and

shared among staff

- Confirm by pointing and aloud
- Pay close attention to changes in ingredients (check labeling and specifications)
- Thoroughly wash cooking utensils

「Response to Food Allergies」

<Compulsory labeling items (8 specified raw materials)

Shrimp, crab, walnuts, wheat, buckwheat, eggs, milk, peanuts

- Acquire knowledge of food allergies and take the best possible measures to deal with them.
- Exchange accurate information with customers in advance and share it with all staff members.
- Confirmation by pointing and shouting.
- Pay close attention to changes in ingredients (check labels and standards).
- Wash cooking utensils thoroughly.