

IMPROVING FOOD SAFETY FOR SMALL RESTAURANTS AND IN-STORE KITCHENS

改善小餐馆以及店内食品档的食品安全水平

Takano is a Japanese fruit specialty store consisting of three business areas focusing on the manufacturing, preparation, and sales of fruit-based products. The manufacturing site has been FSSC 22000 certified since 2015, but what about the other 39 small restaurants and in-store kitchens? Please read the story of Takano to learn about their journey in achieving the first Conformity Statement for the scope of Catering.

Takano 是日本一家专营水果的商店，拥有三个业务领域，负责生产、加工、和售卖水果产品。生产场所自 2015 年就已取得 FSSC22000 认证，但其它 39 个小餐馆和店内食品档怎么办？通过 Takano 的故事来了解他们获得餐饮领域第一张符合性声明的历程。

WHY THE FSSC DEVELOPMENT PROGRAM?

为什么选择 FSSC 发展方案？

Takano consists of three business areas. The factory, nine fruit parlors (restaurants), and 30 shops with an in-store kitchen. The factory of Shinjuku Takano acquired FSSC 22000 certification in 2015, but it has been a challenge for Takano to align its hygiene management with that of the parlors and the shops.

Takano 拥有三个业务领域，包括 1 个工厂、9 个水果吧（餐饮店）和 30 个具有食品档的店铺。Shinjuku Takano 工厂 2015 年获得了 FSSC22000 认证，不过 Takano 想让那些果品店和商铺的卫生管理保持一致却总是个挑战。

Since 2020 the HACCP system has been enforced in Japan to all food-related businesses, and that was the moment Takano decided to utilize the FSSC Development Program. The main reason for this choice is the flexibility of the Development Program. Takano could select the level they found appropriate for its divisions to improve food safety, align its hygiene management and comply with the HACCP requirements.

从 2020 年开始，日本在所有食品相关企业强制实施 HACCP 体系，也是从那时起 Takano 决定应用 FSSC 发展方案。做出这一选择的主要原因是发展方案的适应性。Takano 可以选择他们认为和需要改善食品安全的门店相适宜的水平、使其卫生管理保持一致并符合 HACCP 的要求。

ABOUT THE AUDIT PROCESS

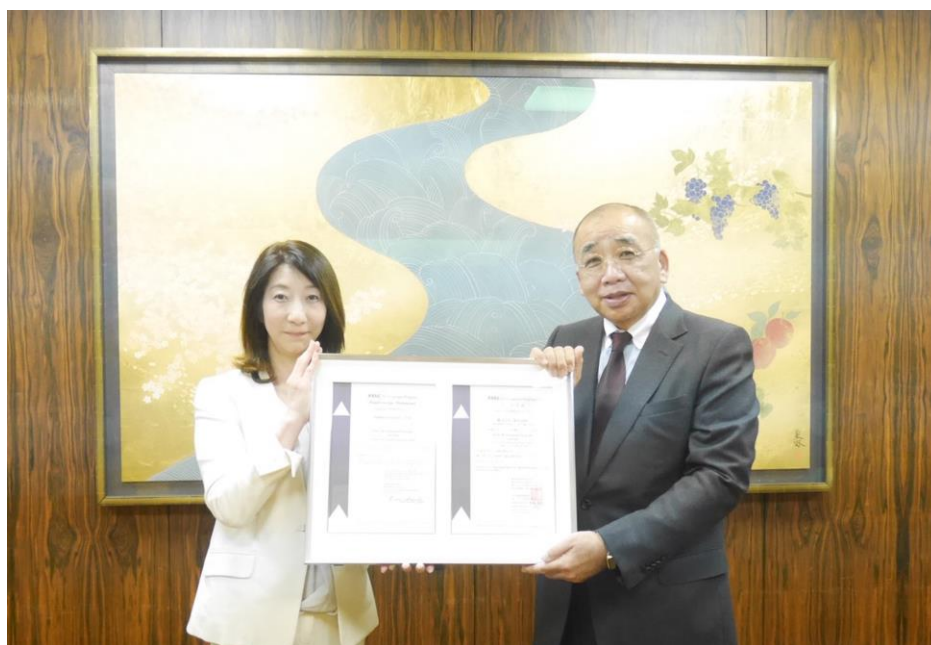
关于审核流程

The Conformity Assessment Body AUDIS Corporation assessed the food safety management system of Takano against the FSSC Development Program. This enabled the entire Takano group to unify its awareness of food safety and achieve a food safety level that fulfills legal requirements.

符合性评价机构 AUDIS 公司对照 FSSC 发展方案评估了 Takano 的食品安全管理体系。这促使整个 Takano 集团统一了对食品安全的认知并达到满足法规要求的食品安全水平。

During the audit process, the main lesson is that the Development Program provides peace of mind to third parties. The Development Program helps to create transparency about food safety, which is necessary for controlling biological, chemical, and physical hazards. As a future ambition, Takano would like to implement the FSSC Development Program in each fruit parlor and shop. Therefore, Takano will build a mechanism to share audit processes by preparing to train staff by planning the audit process's introduction step by step (regional, directly managed stores, franchise stores).

在审核过程中的主要收获是发展方案给第三方带来了安心的感觉。发展方案协助树立食品安全透明度，这是控制微生物、化学和物理危害的必要措施。对未来雄心勃勃的 Takano 希望在每一个水果吧和店铺实施 FSSC 发展方案。因此，通过员工培训准备、逐步审核过程计划（区域、直管店、特许店），Takano 建立起分享审核过程的机制。



ABOUT TAKANO

关于 Takano

Ever since its establishment as a fruit specialty store in 1885, Shinjuku Takano has always searched for the best taste and quality. Takano was the first to pay attention to production areas and producers, established its own factory ahead of others, developed original products that made the most of the appeal of fruits, and opened a fruit parlor as a restaurant business. Along this journey, they have always challenged the possibilities of tasty fruits and high-quality products. As a fruit specialty store, Takano wants to be trusted by its customers and sincerely responds to each customer's request with high-quality products and services. With this in mind, Shinjuku Takano will continue to strive for the next 100 years.

自从于 1885 年成立水果专门店以来，Shinjuku Takano 一直在寻求最好的味道和品质。Takano 是关注生产区域和生产者的第一人、比同行更早建立了自己的工厂、开发最吸引人的新颖产品、并开张了餐馆业务水果吧。随着业务的发展，他们一直在挑战美味水果和高品质产品的可能性。作为一家水果专门店，Takano 希望赢得客户的信赖，用高品质的产品和服务真诚地响应每一个客户的要求。本着这一理念，Shinjuku Takano 将为下一个 100 年继续奋斗。



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