How to Advance the Hygiene Supervision in Food Service Companies “Rebuilding of Dysfunctional System”

Yuji Ino

Japan Institute of Foods Ecology Co., Ltd., 1-9 Onohama-cho, Chuo-ku, Kobe 651-0082, Hyogo-ken, Japan

Corresponding author's e-mail: y.ino@jife.co.jp

Abstract: There are four kinds of patterns from which the hygiene supervision in food service companies becomes dysfunctional. 1. Power Type; 2. Dependent Type; 3. Decorated Type; 4. Haywire Type Proposal of Hygiene Supervision of “Game Committee Type”. Problem of game committee type hygiene supervision: many of the hygiene supervisions lose substance, because they are stuck in a rut, respond at the inspection, fall of motivation or skill of employees, and so on. In this presentation, the study shows the example in the hygiene supervision carried out at our company that consists of not only the indication but also the improvement after supervision and process to improve the systems. It starts with scoring the state of hygiene control at each store pursuant to “Quantitative Food Hygiene Supervision“, and giving the recognition of the goals to the every staff. Step 1: Rethink of Attitude. It changes the score of checkpoint according to a risk level. A demerit mark is given to un-improving point. Improved point and superior point are picked up in the report. Step 2: Keeping High Motivation Level. Superior stores at the hygiene supervision are commended. Step 3: Share the result and poor point among the all store. Step 4: Rulemaking. Company-wide hygiene supervision regulation is made. For hygiene supervision, it becomes major work to prove the hygiene control at each store appropriate.

Key words: Hygiene supervision, food companies, hygiene control, dysfunctional system.