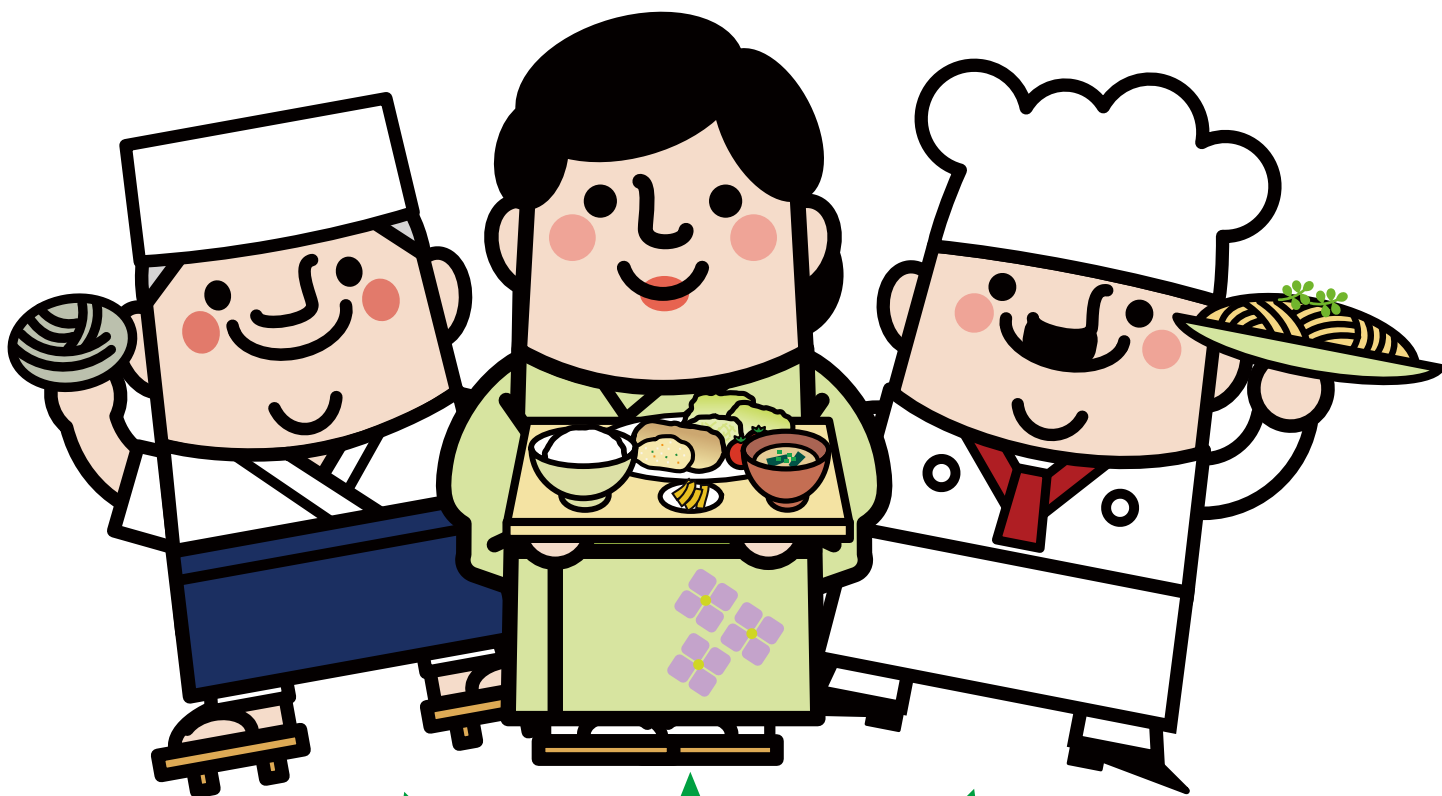


Have you seen this mark?



This certification mark from the Tokyo Metropolitan Government (TMG) assures Tokyoites and visitors of the safety of their food.

Certification Mark of the Tokyo Metropolitan Certification System for Self-Management of Food Hygiene



You can see the safety of your food.

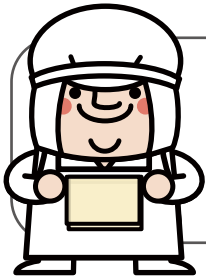
The TMG has a system that certifies as Tokyo Food Hygiene Meisters, eateries, food manufacturing plants and other establishments that actively engage in food hygiene management. The mark is your guide to facilities that provide safe food to consumers.



Bureau of Social Welfare and Public Health,
Tokyo Metropolitan Government



This certification mark is the Tokyo Metropolitan Government's assurance of food safety...



The safety of meals served at restaurants or sold in supermarkets is not immediately visible to consumers. The Tokyo Food Hygiene Meister certification eases concerns on food preparation and food hygiene management.

Facilities displaying the certification mark have fulfilled the TMG's criteria for food hygiene management certification, such as hand washing facility cleaning, and the handling of food.



In other words, these facilities provide safe food to ensure the wellbeing of your family.



Look for the mark at these places:

- Entrance, menu, or near the register, etc. of eateries or meal suppliers
- Storefront, POP displays, product packages etc. at supermarkets or food stores
- Signboard, delivery vehicle, product package, etc. of food manufacturing plants



Information on Food Hygiene Meisters can be found on the TMG website.
See "Food Safety Certification System"
<http://www.fukushihoken.metro.tokyo.jp/shokuhin/eng/ninshou/index.html>

To food establishments:

If you wish to convey your food hygiene management efforts to consumers, please consider acquiring the Tokyo Food Hygiene Meister certification. We look forward to hearing from you.