

**そう菜製造業職種（そう菜加工作業）**

Job category: Ready-made meal manufacturing work (Operation: Ready-made meal processing)

<p>作業の定義 Criteria of Operation</p>	<p>大量製造用調理機械(使用する機械、設備、器具等)の欄参照)を使用し、食材原材料の下処理、炊く、茹でる、揚げる、炒める、煮る、焼く、蒸す、合（和）える等の調理加工及び殺菌処理等により惣菜加工品を製造する作業(※)をいう。</p> <p>Refer to work(*) for manufacturing ready-made meal by preparing and cooking ingredients, such as cooking, boiling, frying, stir-frying, simmering, baking, steaming, dressing and sterilizing treatment etc., using cooking machines for mass production (refer to the column of machine, equipment) .</p> <p>(※)惣菜製造は「大量調理施設衛生管理マニュアル」を適用したものであること。(①及び②、又は①及び③)</p> <p>① 1回300食以上又は1日750食以上を提供する調理施設（食数で表現できない場合は、1種類当りの1日の生産量を個数や重量で提示し食数換算の条件を示す）</p> <p>② 加熱調理食品の加熱温度管理（標準作業書（手洗いマニュアル、器具等の洗浄・殺菌マニュアル、原材料等の保管管理マニュアル、加熱調理食品の中心温度及び加熱時間の記録マニュアル）に従い、温度と時間の記録を行うこと。</p> <p>③ 非加熱で調理する食材の洗浄または殺菌の実施記録を行うこと。</p> <p>(*) To manufacturing ready-made meal, apply "Mass cooking facility hygiene management manual". (① and ②, or ① and ③)</p> <p>① A cooking facility that provides 300 meals or more per time or 750 meals or more per day (In the case where expressions can not be expressed by the number of meals, the production amount per day is presented in terms of number and weight and the number of foods conversion terms is indicated)</p> <p>② To record temperature and time according to "Heating temperature control of food to be cooked" (standard operation manual (hand washing manual, cleaning and disinfection manual of instruments etc., storage management manual of raw materials etc., Recording manual of central temperature of cooked food and heating time.</p> <p>③ To record the cleaning or disinfection of ingredients to be cooked without heating.</p> <p>(参考1) 惣菜とは、そのまま食事として食べられる状態に調理されて販売されているもので、蓋付きの容器などに包装し、持ち運び可能な形態で出荷され、家庭・職場・屋外などの任意の場所（いわゆる中食の環境）で調理されることなく食べられるように、食材を炊く、茹でる、揚げる、炒める、煮る、焼く、蒸す等の加熱調理及び非加熱調理の洗浄・殺菌処理や合（和）える等の調理加工により、衛生的に製造し、即食(※)可能な加工食品をいう。ただし、学校給食や病院給食などトレー等で持ち運びする場合は対象外である。</p> <p>一般的には、和風惣菜、洋風惣菜、中華風惣菜、野菜サラダ等の各種惣菜加工品製造の他、これらと主食（米飯・パン・麺類等）を組み合わせたお弁当やおにぎり・お寿司、調理パン、調理麺等の複合加工食品を製造する業種を惣菜製造業という。</p> <p>※即食とは：水などの素材を加えることなく、また加工食品の物性を変化させるような加熱調理を行うことなく、そのまま食すること、若しくは適温に温める程度で食することをいう。</p> <p>(Reference 1) Ready-made meal is a food that is cooked and sold as it is as a meal, wrapped in a container with a lid, shipped in a portable form, and can be eaten without being cooked at any place such as home, workplace, outdoor (so-called middle-meal environment) It is hygienically produced by cooking such as cooking, boiling, frying, stir-frying, boiling, baking, steaming etc., cooking such as heating and cooking, sterilizing treatment and combining (*) Refers to possible processed foods. However, when carrying with a tray etc. such as school meals and hospital meals, it is out of scope.</p> <p>In general, in addition to producing various processed foods such as Japanese-style side dishes, Western-style side dishes, Chinese-style side dishes, vegetable salads, etc., bento combined with these and staple foods (rice, bread, noodles, etc.), rice balls and sushi, cooked A type of business that manufactures composite processed foods such as bread and cooked noodles is referred to as prepared food manufacturing industry.</p> <p>* Immediate meal means to eat as it is without adding cooking such as water without changing the physical properties of the processed food, or to eat to the extent that it can be warmed to an appropriate temperature.</p> <p>(参考2) 惣菜製造をする場合、食品衛生法に基づく営業許可(そうざい製造業、複合型そうざい製造業、冷凍食品製造業、複合型食品製造業または、飲食店営業（注）)の申請許可を受けなければならない。</p> <p>(Reference 2) When preparing prepared foods, they must obtain permission to apply for business under the Food Sanitation Law (Ready-made meal manufacturing business, compound type ready-made meal manufacturing business, Freezer meal manufacturing business, compound type freezer meal manufacturing business or Restaurant business (Note)).</p> <p>(注) 食品衛生法施行令許可（そうざい製造業(サラダ、煮物、揚げ物、焼物等の製造)、複合型そうざい製造業（HACCPに基づく衛生管理を行う惣菜の製造）、冷凍食品製造業（惣菜の冷凍品の製造であり、小売販売用に包装された農水産物の冷凍品は対象外）、複合型冷凍食品製造業（HACCPに基づく衛生管理を行って製造する惣菜の冷凍品の製造であり、小売販売用に包装された農水産物の冷凍品は対象外）、飲食店営業(弁当、調理パン等の製造であり、外食は対象外)の関係営業許可書</p> <p>(Note) Regarding the permission for Order for Enforcement order of the Food Sanitation Act (Ready-made meal manufacturing business (Manufacturer of salads, simmered dishes, fried foods, dried plants etc.), Compound type ready-made meal manufacturing business (Ready-made meal manufacturing that have sanitation management based on HACCP) Freezer meal manufacturing business (Freezer products for ready-meal, excluding packaged frozen agricultural and marine products for retail) , Compound freezer meal manufacturing business (Freezer products for ready-meal that have sanitation management based on HACCP, excluding packaged frozen agricultural and marine products for retail), restaurant opening sales (production of box lunches, cooked breads etc., excluding eating out) book</p> <p>(参考3) HACCPが制度化されたことから、HACCPに沿った衛生管理を行っていること。</p> <p>(Reference 3) Sanitation management should be conducted in accordance with HACCP, since HACCP has been institutionalized.</p>		
	<p><b>技能実習1号 Technical Intern Training (i)</b></p> <p><b>(1)そう菜加工作業 Ready-made meal processing</b></p> <p>①下処理作業 Pretreatment work</p> <p>1.食材の選別及び洗浄作業 Sorting and cleaning of foodstuffs</p> <p>2.食材の皮剥き及びカット作業 Peeling and cutting of foodstuffs</p> <p>②調理作業 i)、ii)の双方、又はいずれかを標準作業書通りに行う。 Do one or both of the cooking work i), ii) in accordance with Standard Operation Manual.</p>	<p><b>技能実習2号 Technical Intern Training (ii)</b></p> <p><b>(1)そう菜加工作業 Ready-made meal processing</b></p> <p>①下処理作業 Pretreatment work</p> <p>1.食材の選別及び洗浄作業 Sorting and cleaning of foodstuffs</p> <p>2.食材の皮剥き及びカット作業 Peeling and cutting of foodstuffs</p> <p>②調理作業 i)、ii)の双方、又はいずれかを標準作業書通りに行う。 Do one or both of the cooking work i), ii) in accordance with Standard Operation Manual.</p>	<p><b>技能実習3号 Technical Intern Training (iii)</b></p> <p><b>(1)そう菜加工作業 Ready-made meal processing</b></p> <p>①下処理作業 Pretreatment work</p> <p>1.食材の選別及び洗浄作業 Sorting and cleaning of foodstuffs</p> <p>2.食材の皮剥き及びカット作業 Peeling and cutting of foodstuffs</p> <p>②調理作業 i)、ii)の双方、又はいずれかを標準作業書通りに行う。 Do one or both of the cooking work i), ii) in accordance with Standard Operation Manual.</p>

<p>必須業務（移行対象職種・作業で必ず行う業務） Compulsory works (Works to be essential on the operations in the job categories to be shifted)</p>	<p><b>i) 加熱調理 Heat cooking</b> (炊く、茹でる、揚げる、炒める、煮る、焼く、蒸すの全て又は1つ以上これらの複数の調理を組み合わせることも可能とする。) Do all or one or more cooking among cook, boil, fry, stir-fry, simmer, bake, steam etc. It is also possible to combine these multiple cooking.</p> <p>1.食材（下処理済）の準備作業 Prepare work for ingredients (pretreated) 2.大量製造用調理機械・器具等の準備・運転操作作業 Preparation and operation of cooking machines / instruments etc. for mass production 3.調理及び加熱温度測定作業 Cooking and heating temperature measuring</p> <p><b>ii) 非加熱調理（合（和）える） Non-cooked</b> 1.食材の計量作業 Weighing of ingredients 2.大量製造用調理機械・器具等の準備・運転操作作業 Preparation and operation of cooking machines / instruments etc. for mass production 3.調理状態確認作業 Confirmation of cooking status</p> <p><b>③衛生管理作業 Hygiene management work</b> 1.作業着、マスク、手袋、帽子、毛髪等の付着物点検作業 Inspection of extraneous substances to work clothes, mask, gloves, hat, hair etc. 2.洗浄・消毒及び殺菌作業 Washing / disinfection and sterilization work</p>	<p><b>i) 加熱調理 Heat cooking</b> (炊く、茹でる、揚げる、炒める、煮る、焼く、蒸すの全て又は1つ以上の調理を行う。なお、これらの複数の調理を組み合わせることも可能とする。) Do all or one or more cooking among cook, boil, fry, stir-fry, simmer, bake, steam cook. It is also possible to combine these multiple cooking.</p> <p>1.食材（下処理済）の準備作業 Prepare work for ingredients (pretreated) 2.大量製造用調理機械・器具等の準備・運転操作作業 Preparation and operation of cooking machines / instruments etc. for mass production 3.調理及び加熱温度測定作業 Cooking and heating temperature measuring</p> <p>4.品質管理基準に沿ったHACCPシステム（※）に基づく温度管理作業 Temperature management work based on HACCP system according to quality control standards 5.調理製品の確認作業 Confirmation of cooked products</p> <p><b>ii) 非加熱調理（合（和）える） Non-cooked</b> 1.食材の計量作業 Weighing of ingredients 2.大量製造用調理機械・器具等の準備・運転操作作業 Preparation and operation of cooking machines / instruments etc. for mass production 3.調理状態確認作業 Confirmation of cooking status 4.殺菌・洗浄・水切り作業 Sterilization, Cleaning and draining operation 5.成型及び整え作業 Molding and finishing work 6.品質管理基準に沿ったHACCPシステム（※）に基づく温度管理作業 Temperature management work based on HACCP system (*) according to quality control standards.</p> <p>※HACCPシステムとは、重要管理点（CCP）を設定し、そのモニタリングと管理記録・改善（是正）措置を行う。</p> <p>* HACCP system : Define Critical Control Points (CCP), and act monitoring, recording and improving (correcting) them.</p> <p><b>③衛生管理作業 Hygiene management work</b> 1.作業着、マスク、手袋、帽子、毛髪等の付着物点検作業 Inspection of extraneous substances to work clothes, mask, gloves, hat, hair etc. 2.洗浄・消毒及び殺菌作業 Washing / disinfection and sterilization work</p>	<p><b>i) 加熱調理 Heat cooking</b> (炊く、茹でる、揚げる、炒める、煮る、焼く、蒸すの全て又は1つ以上の調理を行う。なお、これらの複数の調理を組み合わせることも可能とする。) Do all or one or more cooking among cook, boil, fry, stir-fry, simmer, bake, steam cook. It is also possible to combine these multiple cooking.</p> <p>1.食材（下処理済）の準備作業 Prepare work for ingredients (pretreated) 2.大量製造用調理機械・器具等の準備・運転操作作業 Preparation and operation of cooking machines / instruments etc. for mass production 3.調理及び加熱温度測定作業 Cooking and heating temperature measuring operation</p> <p>4.品質管理基準に沿ったHACCPシステムに基づく温度管理作業 Temperature management work based on HACCP system according to quality control standards 5.調理製品の確認作業 Confirmation of cooked products 6.上記4に関する品質管理基準に沿ったHACCPシステムに基づく基準逸脱是正措置（※）作業 Standard deviation corrective measure based on HACCP system in accordance with the quality management standard relating to 4 above (*) Work 7.上記1～5に係る指導 Guidance pertaining to 1 to 5 above</p> <p><b>ii) 非加熱調理（合（和）える） Non-cooked (dressing)</b> 1.食材の計量作業 Weighing of ingredients 2.大量製造用調理機械・器具等の準備・運転操作作業 Preparation and operation of cooking machines / instruments etc. for mass production 3.調理状態確認作業 Confirmation of cooking status 4.殺菌・洗浄・水切り作業 Sterilization, Cleaning and draining operation 5.成型及び整え作業 Molding and finishing work 6.品質管理基準に沿ったHACCPシステム（※）に基づく温度管理作業 Temperature management work based on HACCP system (*) according to quality control standards. 7.上記4に関する品質管理基準に沿ったHACCPシステムに基づく基準逸脱是正措置（※）作業 Criteria deviation remedial measure based on HACCP system according to the quality management standard concerning above 4 (*) work 8.上記1～6に係る指導 Guidance pertaining to 1 to 6 above.</p> <p>※是正措置とは、品質管理基準に満たない製品に仕上がった場合に、是正マニュアルに示された改善の微調整（是正措置）の判断をし、品質管理基準を満たす製品に仕上げるように調整する作業のことをいう（是正マニュアルとは是正措置を行なう範囲を示すもので、標準作業書とは異なる）。</p> <p>* Corrective measures are those that determine the fine adjustment (corrective action) indicated in the remedial manual and finish the products that meet the quality control standards when finished in products that do not meet the quality control standards when finished standards (Corrective manual indicates the scope of corrective action and is different from standard workbook).</p> <p><b>③衛生管理作業 Hygiene management work</b> 1.作業着、マスク、手袋、帽子、毛髪等の付着物点検作業 Inspection of extraneous substances to work clothes, mask, gloves, hat, hair etc. 2.洗浄・消毒及び殺菌作業 Washing / disinfection and sterilization work 3.上記1. 2. に係る指導 Guidance related to 1 and 2 above</p>
--	--	---	--

<p>必須業務（移行対象職種・作業で必ず行う業務） Compulsory works (Works to be essential on the operations in the job categories to be shifted)</p>	<p><b>(2)安全衛生業務</b></p> <p>①安全衛生</p> <ol style="list-style-type: none"> <li>1.雇入れ時等の安全衛生教育</li> <li>2.作業開始前の安全確認</li> <li>3.そう菜製造業職種に必要な整理整頓</li> <li>4.そう菜製造業職種の調理用機械設備等及び周囲の安全確認</li> <li>5.衛生保護着等の着用と服装の安全点検</li> <li>6.安全装置の使用等による安全な作業</li> <li>7.労働衛生上の有害性を防止するための作業</li> <li>8.異常時の応急措置を修得するための作業</li> <li>9.そう菜加工作業における事故・疾病予防に係る安全衛生</li> </ol> <p>②食品衛生</p> <ol style="list-style-type: none"> <li>1.作業者の衛生管理</li> <li>2.調理器具の衛生維持</li> <li>3.製造用機器等の衛生維持</li> <li>4.作業終了時の作業場の清掃等による衛生維持</li> </ol> <p><b>(2) Safety and health work</b></p> <p>①Safety and health</p> <ol style="list-style-type: none"> <li>1. Safety and health education at the time of employment, etc.</li> <li>2. Safety confirmation before starting work</li> <li>3. Cleanliness and organization required for ready-made meal manufacturing work</li> <li>4. Safety check of the cooking machinery equipment etc. and surroundings of ready-made meal manufacturing work</li> <li>5. Safety inspection of wearing sanitary protection clothing and clothing</li> <li>6. Safe working by using safety equipment etc.</li> <li>7. Work to prevent hazards on occupational health</li> <li>8. Work to acquire emergency measures at times of abnormality</li> <li>9. Safety and health concerning accident / disease prevention in ready-made meal processing work</li> </ol> <p>② Food hygiene</p> <ol style="list-style-type: none"> <li>1. Hygiene control of workers</li> <li>2. Maintaining hygiene of cookware</li> <li>3. Maintaining hygiene of manufacturing equipment etc.</li> <li>4. Maintain hygiene by cleaning workshops etc. at the end of work</li> </ol> <p style="text-align: right;">※</p>										
<p>関連業務、周辺業務（上記必須作業に関連する技能等の修得に係る業務等で該当するものを選択すること。） Related works, Peripheral works (Select what is applicable in works related to acquisition of skills etc. concerning above essential tasks.)</p>	<p><b>(1)関連業務（注）</b> <b>Related works</b></p> <table border="0"> <tr> <td>①原料入庫検品作業 Material Stock Releasing Inspection work</td> <td>③盛り付け作業及び計量作業 Preparation work and weighing operation</td> <td>⑤製品の仕分け作業 Product sorting operation</td> </tr> <tr> <td>②漬け込み・成型カット作業 Immersion and cutting &amp; forming work</td> <td>④冷凍作業及びレトルト殺菌処理作業 Refrigeration operation and retort sterilization treatment work</td> <td>⑥製品の包装作 Product packaging</td> </tr> </table> <p><b>(2)周辺業務（注）</b> <b>Peripheral works (note)</b></p> <table border="0"> <tr> <td>①加工工場内清掃作業 Cleaning work inside the processing plant</td> <td>③包装品の梱包作業 Packaging work of packaged goods</td> </tr> <tr> <td>②加工工場内運搬作業 Transportation work inside the processing plant</td> <td>④出荷作業 Shipping work</td> </tr> </table> <p>（注）配達飲食サービス業における配達、配膳及び接客の作業は除外。 （Note）Excluding work such as delivery, food serving and customer serving in Delivery Food and beverage service industry</p> <p><b>(3)安全衛生業務（関連業務、周辺業務を行う場合は必ず実施する業務）</b> Safety and health work (work to be carried out whenever related work and peripheral work are carried out) 上記※「必須業務（移行対象職種・作業で必ず行う業務）」の「（2）安全衛生業務」に同じ Same as ※ above "(2) Safety and health work" in "Compulsory works (Works to be essential on the operations in the job categories to be shifted)"</p>	①原料入庫検品作業 Material Stock Releasing Inspection work	③盛り付け作業及び計量作業 Preparation work and weighing operation	⑤製品の仕分け作業 Product sorting operation	②漬け込み・成型カット作業 Immersion and cutting & forming work	④冷凍作業及びレトルト殺菌処理作業 Refrigeration operation and retort sterilization treatment work	⑥製品の包装作 Product packaging	①加工工場内清掃作業 Cleaning work inside the processing plant	③包装品の梱包作業 Packaging work of packaged goods	②加工工場内運搬作業 Transportation work inside the processing plant	④出荷作業 Shipping work
①原料入庫検品作業 Material Stock Releasing Inspection work	③盛り付け作業及び計量作業 Preparation work and weighing operation	⑤製品の仕分け作業 Product sorting operation									
②漬け込み・成型カット作業 Immersion and cutting & forming work	④冷凍作業及びレトルト殺菌処理作業 Refrigeration operation and retort sterilization treatment work	⑥製品の包装作 Product packaging									
①加工工場内清掃作業 Cleaning work inside the processing plant	③包装品の梱包作業 Packaging work of packaged goods										
②加工工場内運搬作業 Transportation work inside the processing plant	④出荷作業 Shipping work										
<p>使用する素材、材料等（該当するものを選択すること。） Materials to be used (Select the appropriate one)</p>	<p><b>主な原料(材料)</b></p> <ol style="list-style-type: none"> <li>1.食肉類(冷凍、冷蔵、乾燥(干し肉))</li> <li>2.野菜類(冷凍、冷蔵、乾燥(干しシイタケ、切り干し大根等))</li> <li>3.果物類(冷凍、冷蔵、乾燥(ドライフルーツ))</li> <li>4.米穀類(粒状、粉状)</li> <li>5.加工食品全般(冷凍、冷蔵、乾燥(高野豆腐、車麩等))</li> <li>6.その他(魚介類(干しエビ、干し魚介類等))</li> </ol> <p><b>Main ingredients</b></p> <ol style="list-style-type: none"> <li>1. Meat (frozen, chilled, dried (dried meat))</li> <li>2. Vegetables (frozen, chilled, dried (dried shiitake mushroom, dried roots etc.))</li> <li>3. Fruits (frozen, chilled, dried (dried fruit))</li> <li>4. Rice grains (granular, powdery)</li> <li>5. Processed foods in general (frozen, chilled, dried (Koya-dofu, Kuruma-fu, etc.))</li> <li>6. Other (seafood (dried shrimp, dried fish and shellfish, etc.))</li> </ol>										

<p>使用する機械、設備、器具等（該当するものを選択すること。） Machines, equipment, tools etc. to be used (Select the appropriate one)</p>	<p><b>①機械、設備（付属品を含む。）等(加熱器の熱源は電気・IH・ガス・蒸気使用)</b> <b>Machine, equipment (including accessories) etc. (Heaters use electricity, IH, gas and steam as the heat source)</b></p> <p>調理機械は加熱・非加熱調理に応じて使用し、他の機械等は作業に応じて使用すること ただし、加熱調理機械については、連続式（※1）の場合は1～3、5、6のうちから1種類以上、固定式（※2）の場合は1～7のうちから2種類以上を使用することを要件とする。 また、非加熱調理機械については、8及び9を使用することを要件とするが、合える（和える）機能を有する500L水容量以上の連続式の野菜洗浄機を使用する場合に限り、8を使用することを要しない。 なお、固定式の調理機械については、容量と台数の両方の要件を満たす必要がある。 Use the cooking machine according to heating / non-heating cooking, and use other machinery etc. according to the work However, as a heating cooking machine, use one or more in 1 to 3, 5, and 6 in the case of continuous type (*1), two or more in 1 to 7 in the case of fixed type (*2) In addition, as a non-heating cooking machine, use 8 and 9, but when using a continuous vegetable washer (over 500-liter water capacity) that has a mixing function, 8 is not necessary. In the case of using fixed cooking machine, it should be satisfied both in capacity and number.</p> <p>1.炊く：固定式3升(約4.5kg)を6釜以上又は連続式の釜 Cooking: Fixed type 3 sho (about 4.5 kg) with 6 or more, or continuous type rice-cookers 2.茹でる：固定式茹漕（50L水容量以上）を2台以上又は連続式の茹漕 Boiling: 2 or more fixed type boiling tanks (50 L water capacity or more) or continuous tank. 3.揚げる：固定式フライヤー（18L容量以上の油漕）を1台以上又は連続式のフライヤー Fry: One or more fixed type fryer (oil tank of 18 L capacity or more) or continuous fryer 4.炒める：下記に掲げる固定式の機械のうちから1台以上 ・20L容量以上の固定式のロースター（平釜（ティルティングパンを含む）・回転釜） ・焼成部面積4,000cm<sup>2</sup>以上の固定式のグリドル Stir fry: 1 or more machines from the following fixed type machines - Fixed type roaster as 20 liters or more capacity (flat pot (including tilting pan), rotary kiln) - Fixed type griddle as 4,000 square cm or more firing area 5.焼く：下記に掲げる固定式の機械のうちから2台以上又は連続式のオープン ・6段階以上の固定式のオープン（コンベクションオープンを含む） ・20L容量以上の固定式の平釜（ティルティングパンを含む） ・焼成部面積4,000cm<sup>2</sup>以上の固定式のグリドル Bake: 2 or more from following fixed type machines or continous type oven - Fixed type oven (including convection oven) as 6 stages or more - Fixed type flat pot (including tilting pan) as 20 liters or more capacity - Fixed type griddle as 4,000 square cm or more firing area 6.蒸す：固定式蒸し器（9kg1回処理以上）1台以上又は連続式の蒸し器 Steam:Fixed steamer (9 kg 1 or more treatment) 1 or more, or continuous type steamer 7.煮る：満タン50L水容量以上の固定式釜を1台以上 Simmer: One or more fixed type kettles with a full tank 50 L water capacity or more 8.合(和)える：10kg以上の食材を混合する固定式ミキサー1台以上 Dressing: More than 1 stationary mixer mixing 10 kg or more of ingredients 9. 500L水容量以上の連続式の野菜洗浄機 Continuous vegetable washer (over 500 L water capacity) 10.自動成型機 Automatic molding machine 11.原料用洗浄機 Raw material washing machine 15.急速冷却器 Rapid cooler 19.包装機 Packaging machine 12.原料用脱水機 Dehydrator for raw materials 16.冷凍冷蔵庫 Frozen refrigerator 20.その他の調理器具 Other cooking utensils 13.用途別フードカッター Food cutter by purpose 17.真空機械 Vacuum machine 14.トッピング Topping 18.金属探知機 Metal detector</p> <p>※1 連続式とは、大量生産用機械として、製品投入口と受け取り口が別であり、一連の可動式生産機械のこと。 ※2 固定式とは、単位生産であり、製品投入口と受け取り口が同じである機械のこと。 * 1 Continuous type is a series of movable production machines, with product inlet and outlet as separate * 2 Fixed type is a unit production, a machine whose product input port and receiving port are the same.</p> <p><b>②器具等を必要に応じて使用すること</b> <b>To use instrument tools etc. as necessary</b></p> <table border="0"> <tr> <td>1.包丁・まな板類 Kitchen knives /choq</td> <td>5.コンテナ(番重) Container (Banjyu)</td> </tr> <tr> <td>2.はさみ類 Scissors</td> <td>6.冷凍パン Frozen pan</td> </tr> <tr> <td>3.皮剥き道具 Peeler</td> <td>7.かご類 Baskets</td> </tr> <tr> <td>4.製品バット(番重) Product bat (Banjyu: food tray used in the food industry)</td> <td></td> </tr> </table> <p><b>③測定器等を必要に応じて使用すること</b> <b>To use measuring instruments as necessary</b></p> <table border="0"> <tr> <td>1.中心温度計 Food thermometer</td> <td>4.糖度計 Saccharimeter</td> </tr> <tr> <td>2.塩分濃度測定器 Salinity concentration measuring instrument</td> <td>5.細菌検査器具 Bacterial examination tools</td> </tr> <tr> <td>3.計器類 Measuring Instruments</td> <td>6.消毒濃度測定器 Disinfection concentration measuring instrument</td> </tr> </table>	1.包丁・まな板類 Kitchen knives /choq	5.コンテナ(番重) Container (Banjyu)	2.はさみ類 Scissors	6.冷凍パン Frozen pan	3.皮剥き道具 Peeler	7.かご類 Baskets	4.製品バット(番重) Product bat (Banjyu: food tray used in the food industry)		1.中心温度計 Food thermometer	4.糖度計 Saccharimeter	2.塩分濃度測定器 Salinity concentration measuring instrument	5.細菌検査器具 Bacterial examination tools	3.計器類 Measuring Instruments	6.消毒濃度測定器 Disinfection concentration measuring instrument
1.包丁・まな板類 Kitchen knives /choq	5.コンテナ(番重) Container (Banjyu)														
2.はさみ類 Scissors	6.冷凍パン Frozen pan														
3.皮剥き道具 Peeler	7.かご類 Baskets														
4.製品バット(番重) Product bat (Banjyu: food tray used in the food industry)															
1.中心温度計 Food thermometer	4.糖度計 Saccharimeter														
2.塩分濃度測定器 Salinity concentration measuring instrument	5.細菌検査器具 Bacterial examination tools														
3.計器類 Measuring Instruments	6.消毒濃度測定器 Disinfection concentration measuring instrument														
<p>製品の例（該当するものを選択すること。） Examples of products (Select the appropriate one.)</p>	<p><b>主な製品 Main products</b></p> <p>1.炊く(炊く物)：炊飯(白飯、赤飯、味付けご飯、おかゆ他) Cooking (cooking food): Cooked rice (white rice, red rice, seasoned rice, porridge, etc.) 2.茹でる(茹で物)：ゆで麺(中華そば、日本そば、うどん、パスタ類) Boil (Boiled food): Boiled noodles (Chinese noodles, Japanese soba, udon, pasta) 3.揚げる(揚げ物)：かき揚げ、天ぷら、コロッケ、とんかつ、メンチカツ、唐揚げ、その他揚げ物類 Fried (fried food): Kakiage (mixed vegetable and seafood tempura), tempura, croquette, pork cutlet, menchi katsu (a fried cake of minced meat), fried chicken, other fried foods 4.炒める(炒め物)：野菜炒め、中華炒め、その他炒め物 Sauté (stir-fry): stir-fried vegetables, stir-fried Chinese dish, other stir-fry 5.焼く(焼き物)：焼き肉、鶏の照り焼き、焼き餃子、味噌焼、ホイル焼き、その他焼き物類 Bake (Broiled food): Grilled meat, Teriyaki of chicken, Grilled dumplings, Miso-grilled, Foil grilled, Other broiled food 6.蒸す(蒸し物)：茶碗蒸し、焼売、その他蒸し物 Steamed (steamed): Chawanmushi (a savory steamed egg custard with assorted ingredients), steamed meat dumplings, other steamed food. 7.煮る(煮物、甘煮等)：五目煮、きんぴら、筑前煮、豚の角煮、田舎煮、含め煮、おでん、その他煮物類 Simmer (simmered dish, Amani(sweet pot), etc.): Gomokuni (stewed mixture), Kinpira (chopped burdock roots and carrots cooked in soy sauce and sugar), Chikuzen-ni (a dish of chicken and vegetables fried, then boiled with soy sauce), Kakuni pork, Inaka-ni (Country style boiled dish), Fukume-ni, oden, other simmered dishes 8.合(和)える(和え物)：ごま和え、からし和え、サラダ、マリネ、甘酢和 Mixing (Dressing) (Dressed dish): with sesame, with mustard, salad, marinade, with sweet vinegar 9.その他主食各種組合せ加工品（弁当、おにぎり、和洋中各種調理麺加工品） Other staple foods Various combination products (box lunch, rice balls, various cooking noodles processed in Western, Japanese, or Chinese style)</p>														

<p>移行対象職種・作業とはならない業務例 Example of works which is not eligible for the job categories / operations to be shifted</p>	<p>1.調理非加熱処理等の処理を全く行わない詰め合わせだけの加工食品製造作業 Processing food only for assortment which does not carry out processing such as cooking non-heat treatment at all</p> <p>2.加熱性水産加工食品製造業・非加熱性水産加工食品製造業 Heatable fishery processed food manufacturing industry · Non-heating seafood processed food manufacturing industry</p> <p>3.パン製造 Bread baking</p> <p>4.即食性のない（こんにゃく、油揚げ、厚揚げ）原料的加工食品製造作業 Immediate food (Konnyaku, Abura-age(deep-fried bean curd), Atsu-age(thick fried tofu) raw material processed food manufacturing work</p> <p>5.加熱調理等の加工をしない缶詰した食品製造作業 Canned food manufacturing operation without processing such as heating cooking</p> <p>6.製麺製造業（麺の仕込み、熟成、成型工程を行うもの） Manufacture of noodle (manufacturing of noodles, aging, molding process)</p> <p>7.配達飲食サービス業における配達、配膳及び接客の作業 Delivery, food serving and customer serving in Delivery Food and beverage service industry</p> <p>8.営業許可のない農産加工品製造業（焼き芋等）における作業 Work on agricultural processed goods manufacturing industry (roasted sweet potato etc.) without business permission</p> <p>9. 食品衛生法施行令第35条第1号、第25号、第26号、第27号、第28号許可業種以外の製造業（※）における作業 Work in the Manufacturing industries (*) except for the licensed industries in Ordinance of Enforcement of the Food Sanitation Law Article 35 (1), (25), (26), (27), and (28)</p> <p>10. 第26号複合型そうざい製造業及び第28号複合型冷凍食品製造業における食肉処理製品、菓子、水産製品、麺類の製造作業（惣菜製品を製造するための原料となる食品の製造も含む。） Work of processing meat products, confectionery, seafood products, and noodles in the (26) compound ready-meal manufacturing and the (28) compound freezer food manufacturing (including food manufacturing that produces material of ready-meal products)</p> <p>11. 上記の関連業務及び周辺業務のみの場合 In the case of the above-mentioned related work and peripheral work only</p> <p>※ 食品衛生法施行令第35条第1号、第25号、第26号、第27号、第28号許可業種以外の製造業の例 Examples of the manufacturing industries (*) except for the licensed industry in Ordinance of Enforcement of the Food Sanitation Law Article 35 (1), (25), (26), (27), and (28)</p> <p>菓子製造業、アイスクリーム類製造業、乳製品製造業、清涼飲料水製造業、食肉製品製造業、水産製品製造業、氷雪製造業、液卵製造業、食用油脂製造業、みそ又はしょうゆ製造業、酒類製造業、豆腐製造業、納豆製造業、漬物製造業、密封包装食品製造業、添加物製造業、製菓材料等製造業、粉末食品製造業、調味料等製造業、魚介類加工業</p> <p>Confectionery manufacturers, Manufacturers of Ice Cream, Manufacturers of Dairy Products, Soft Drink manufacturing industry, Manufacturers of Meat Products, Seafood manufacturing industry, Ice and snow manufacturing industry, Liquid egg manufacturing industry, Edible fat and oil manufacturing industry, Miso or soy sauce manufacturing industry, Alcoholic beverage manufacturing, Tofu manufacturing, Natto manufacturing industry, Pickles manufacturing industry, Hermetically sealed food, Additive manufacturing industry, Confectionery materials manufacturing industry, Powder manufacturing industry, Seasoning, etc. manufacturing industry, Seafood processing industry</p>
--	---