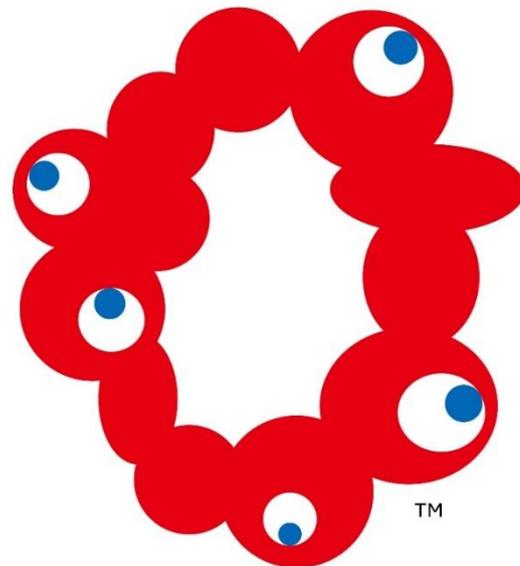


# Guidelines for Sanitation and Public Health (First version)



OSAKA, KANSAI, JAPAN

**EXPO**  
**2025**

## **Table of Contents**

### **Definition of Terms**

<b>Introduction .....</b>	<b>1</b>
<b>Controls and Guides .....</b>	<b>1</b>
Compliance with Laws and Regulations .....	1
<b>1. Environmental Sanitation Management .....</b>	<b>3</b>
<b>1-1 Environmental Sanitation Management in the Expo Site .....</b>	<b>3</b>
<b>1-2 Liaison with Government Bodies .....</b>	<b>5</b>
<b>2. Food Hygiene Management .....</b>	<b>5</b>
<b>2-1 Food Hygiene Management in the Expo Site .....</b>	<b>5</b>
<b>2-2 Liaison with Government Bodies .....</b>	<b>6</b>
<b>3. Infectious Disease Measures .....</b>	<b>11</b>

## Definition of Terms

Term	Definition
Building Sanitation Act	Act on Maintenance of Sanitation in Buildings
Environmental Sanitation-related Laws and Regulations	The Act on Maintenance of Sanitation in Buildings, Act on Water Supply, Act on Control and Improvement of Amusement Business, Act on Control of Households Products Containing Harmful Substances, and other environmental sanitation-related laws, regulations, and notifications.
Food Hygiene-related Laws and Regulations	Act on Food Sanitation, Act on Food Labeling, and other food hygiene-related laws, regulations, and notifications.
Infectious Disease-related Laws and Regulations	Act on the Prevention of Infectious Diseases and Medical Care for Patients with Infectious Diseases and other infectious disease-related laws, regulations, and notifications.
HACCP	Refers to hazard analysis and critical control point. A food hygiene management method to secure food safety, which identifies the causes of hazards, including contamination by microorganisms and metallic foreign substances, according to each food manufacturing and processing process from acceptance of raw materials to end product, and then manages particularly important processes that remove such causes of hazards or reduce such causes of hazards to levels considered acceptable in terms of food hygiene.
Self-Built Pavilion Method	Method in which the Official Participants and Non-official Participants design and build buildings/structures on the plots assigned to them by the Organiser.
Pavilion Module Method	Method in which buildings are built by the Organiser and rented to the Official Participants, who can make their own interior and exterior arrangements and install their exhibits.
Shared Pavilion Method	Method in which buildings are built by the Organiser and handed over to Official Participants, who can arrange the space allocated to them and install their exhibits therein.
Plot	The area of land allocated by the Organiser to the Official Participants and the Non-official Participants, in accordance with the Participation Contract and kept under their own control to use.
Organiser	The Japan Association for the 2025 World Exposition, which was designated by the Minister of Economy, Trade and Industry on the 31st of May, 2019 to carry out tasks relating to the preparation and operation of the Expo, in accordance with the 'Act on Special Measures Necessary for Preparing for and Managing of the International

	Exposition in 2025,' and which was authorised as a public interest incorporated association on the 21st of October, 2019.
Official Participants	Foreign governments and international organisations that have accepted the formal invitation from the Government of Japan to participate in the Expo.
Non-official Participants	Those who were authorised by the Commissioner General of the Exhibition to participate in the Expo outside the sections of the Official Participants.
Concessionaires	Those mentioned in Article 35 of the General Regulations and who have been granted by the Organiser rights solely to conduct commercial activities within the Expo Site.
Other Expo Participant Business Operators	Participants other than Official Participants, Non-official Participants, and Concessionaires who participate in projects that the Organiser holds, including the Future Society Showcase Project, TEAM EXPO2025, events, and Expo theme projects, in forms such as sponsorship.
Participants	Official Participants, Non-official Participants, Concessionaires and all other business operators participating in the Expo.
Specified Buildings	Buildings whose special-purpose areas, including entertainment facilities, department stores, assembly halls, libraries, museums, art museums, playgrounds, stores, offices, schools (including training centres), and hotels, have a floor area of 3,000 m <sup>2</sup> or larger (or 8,000 m <sup>2</sup> or larger for schools stipulated in Article 1 of the Act on School Education and nursery-kindergarten schools stipulated in Article 2, Paragraph 7 of the Act on Advancement of Comprehensive Service Related to Education and Child Care of Preschool Children).
Food Business Operators	Among the Organiser and Participants, those who sell food, additives, kitchenware, containers and packages, and toys for infants and small children (hereinafter referred to as "Food and Such") to visitors and staff, or engage in other business activities pertaining to such items. If the Organiser and Participants contract Food and Such businesses to contractors, Food Business Operators refers to such contractors.
Kitchenware	Tableware, cooking utensils, and other machines and tools that are used for collecting, manufacturing, processing, cooking, storing, transporting, displaying, serving, or eating food or additives and directly come in contact with food or additives.
Containers and Packages	Items used to put in or wrap food or additives that are handed as is when serving food or additives.

<p>Toys for Infants and Small Children</p>	<p>The following toys designated by the Minister of Health, Labour and Welfare as items that may harm infants or small children's health when they are in contact with such children.</p> <ol style="list-style-type: none"> <li>1. Toys that are essentially designed to come in contact with infants and small children's mouths.</li> <li>2. Accessory toys (toys used by infants and small children as accessories), copy drawing materials, tumbler toys, masks, origami, rattle toys, cognitive development toys (limited to those that may come in contact with the mouth), building blocks, telephone toys, animal toys, dolls, clay, vehicle toys, balloons, block toys, balls, and play-house toys.</li> <li>3. Toys played in combination with the above toys.</li> </ol>
<p>Small-scale Business Operator</p>	<ul style="list-style-type: none"> <li>- Business operators manufacturing or processing food that retail all or some of their manufactured or processed food at stores next to or close to the food manufacturing or processing facilities.</li> <li>- Business operators that prepare food through restaurant operations or the use of vending machines with cooking functions and sell the cooked food, and other business operators that cook food.</li> <li>- Business operators that store, transport, or sell only food that is put or wrapped in Containers and Packages.</li> <li>- Business operators that put in or wrap divided food in Containers and Packages and retail such food.</li> <li>- Business operators manufacturing, processing, selling, or preparing food that operate business locations with less than 50 persons handling food.</li> </ul>
<p>Government Bodies</p>	<p>Government organisations of Osaka Prefecture, Osaka City, and Japan.</p>

## Introduction

The Organiser manages sanitation, including infectious disease measures, in the Expo site. Participants and the Organiser must comply with relevant Laws and Regulations and maintain clean and comfortable environments in managing sanitation of their respective areas of responsibility.

For environmental sanitation management, food hygiene management, and infectious disease measures, they must also comply with items that are separately indicated according to each area. This first-version of the Guideline is intended to describe in advance basic points to note regarding procedures and allocation of qualified persons that Participants and the Organiser are required to perform pursuant to sanitation and public health-related laws. The Guideline will be supplemented going forward on an as-needed basis.

## Controls and Guides

This Guideline sets forth two standards, Control and Guide, since Participants will use the Guideline as reference in managing sanitation.

The Controls and Guides are respectively indicated using an alphabetical code and numerals.

**C-00 Control** indicates items that are required and need to be complied with pursuant to relevant Laws and Regulations.

**G-00 Guide** indicates items that are preferred and describes efforts that the Organiser expects of Participants or the Organiser's proposes to Participants in order to meet the targets and purposes of the Expo.

## Compliance with Laws and Regulations

Comply with relevant Japanese laws and regulations and Osaka Prefecture or Osaka City's ordinances for sanitation management.

> Act on Maintenance of Sanitation in Buildings

(Act) <https://elaws.e-gov.go.jp/document?lawid=345AC1000000020>

(Relevant Laws and Regulations)

<https://www.mhlw.go.jp/stf/seisakunitsuite/bunya/0000132645.html>

> Act on Water Supply

(Act) <https://elaws.e-gov.go.jp/document?lawid=332AC0000000177>

(Relevant Laws and Regulations)

<https://www.mhlw.go.jp/stf/seisakunitsuite/bunya/topics/bukyoku/kenkou/suido/hourei/suidouhou/index.html>

> Act on Control and Improvement of Amusement Business

(Act) <https://elaws.e-gov.go.jp/document?lawid=323AC0000000137>

(Relevant Laws and Regulations)

<https://www.mhlw.go.jp/stf/seisakunitsuite/bunya/0000123847.html>

> Act on Control of Households Products Containing Harmful Substances

(Act) <https://elaws.e-gov.go.jp/document?lawid=348AC0000000112>

(Relevant Laws and Regulations)

<https://www.mhlw.go.jp/stf/seisakunitsuite/bunya/0000114934.html>

> Act on Food Sanitation

(Act) <https://elaws.e-gov.go.jp/document?lawid=322AC0000000233>

(Relevant Laws and Regulations)

[https://www.mhlw.go.jp/stf/seisakunitsuite/bunya/kenkou\\_iryuu/shokuhin/index.html](https://www.mhlw.go.jp/stf/seisakunitsuite/bunya/kenkou_iryuu/shokuhin/index.html)

> Act on Food Labeling

(Act) <https://elaws.e-gov.go.jp/document?lawid=425AC0000000070>

(Relevant Laws and Regulations)

[https://www.caa.go.jp/policies/policy/food\\_labeling/food\\_labeling\\_act/](https://www.caa.go.jp/policies/policy/food_labeling/food_labeling_act/)

> Osaka Prefectural Ordinance for Enforcement of the Act on Food Sanitation

(Ordinance) [https://www.pref.osaka.lg.jp/houbun/reiki/reiki\\_honbun/k201RG00000575.html](https://www.pref.osaka.lg.jp/houbun/reiki/reiki_honbun/k201RG00000575.html)

> Act on the Prevention of Infectious Diseases and Medical Care for Patients with Infectious Diseases

(Act) <https://elaws.e-gov.go.jp/document?lawid=410AC0000000114>

> Osaka City Ordinance for Enforcement of the Act on Control and Improvement of Amusement Business

> Osaka City Detailed Regulations for the Act on Control and Improvement of Amusement Business

> Osaka City Ordinance for Enforcement of Act on Food Sanitation

> Osaka City Detailed Regulations for Act on Food Sanitation

\*Refer to Osaka City ordinances posted on the Osaka City ordinance and regulation database which can be accessed from the following URLs.

(Reference) <https://www1.g-reiki.net/reiki37e/reiki.html>

> Osaka City prior screening for Specified Buildings

(Reference) <https://www.city.osaka.lg.jp/kenko/page/0000006352.html>

> Osaka City food hygiene-related procedures

(Reference) <https://www.city.osaka.lg.jp/kenko/page/0000537192.html>

> Food and Such import procedures

(Reference) <https://www.mhlw.go.jp/stf/seisakunitsuite/bunya/0000144562.html>

Participants should also comply with and refer to other Guidelines and documents provided by the Organiser, as well as standards related to the contents of their plans.

## 1. Environmental Sanitation Management

### 1-1 Environmental Sanitation Management in the Expo Site

- C-01** Participants and the Organiser must comply with Environmental Sanitation-related Laws and Regulations.
- C-02** To secure sanitary environments, the Organiser requires Participants to comply with standards provided for in Environmental Sanitation-related Laws and Regulations, perform necessary prior studies, and take necessary measures.
- C-03** Participants and the Organiser should select structures that prevent the invasion of mice and noxious pests and perform control and cleaning for prevention in areas they are responsible of.
- C-04** Participants and the Organiser should seek to maintain sanitation in areas they are responsible of and perform sanitation management to the extent of their responsibilities indicated in Table 1-1 below.
- C-05** If Participants and the Organiser (or contractors, if their buildings' maintenance and management operations are contracted) manage buildings that fall under Specified Buildings defined in the Building Sanitation Act (Article 1 of the act; buildings whose special-purpose areas have a floor area of 3,000 m<sup>2</sup> or larger), such Participants and the Organiser are required to manage them as separately indicated in this Guideline and in accordance with standards provided in the act (Article 4 of the act).
- C-06** Participants and the Organiser may not sell or confer or otherwise display for the purpose of selling or conferring any household goods that do not satisfy standards pursuant to the Act on Control of Households Products Containing Harmful Substances.

Table 1-1

		Responsibilities of Self-Built Pavilion Method Participants	Responsibilities of Pavilion Module Method Participants	Responsibilities of Shared Pavilion Method Participants	Responsibilities of the Organiser
Responsible areas		Allocated Plot and self-built facilities	Building area handed over by the Organiser	Area allocated by the Organiser (excluding common areas)	Other than the left
Funding of costs		Participants (Organiser provides list of business operators)	(Under consideration)	(Under consideration)	Organiser
Sanitation management of buildings	Executing party	Participants	(Under consideration)	(Under consideration)	Organiser
	Adjustment in air environment	<ul style="list-style-type: none"> <li>- Measurement of air environment (Applicable items in the following)</li> <li>- Inspection of cooling tower, humidifier, air conditioning drain line</li> <li>- Cleaning of cooling tower, cooling water pipe, humidifier</li> </ul>	<ul style="list-style-type: none"> <li>- Measurement of air environment</li> <li>- Inspection of air conditioning drain line</li> </ul>	<ul style="list-style-type: none"> <li>- Measurement of air environment</li> <li>- Inspection of air conditioning drain line</li> </ul>	<ul style="list-style-type: none"> <li>- Measurement of air environment</li> <li>- Inspection of cooling tower and air conditioning drain line</li> <li>- Cleaning of cooling tower and cooling water pipe</li> </ul>
	Management of water supply and water drainage	<ul style="list-style-type: none"> <li>(Applicable items in the following)</li> <li>- Management of drinking water <ul style="list-style-type: none"> <li>▶ Measurement of residual chlorine</li> <li>▶ Cleaning of water (hot water) tank</li> <li>▶ Inspection of water quality</li> </ul> </li> <li>- Management of general service water <ul style="list-style-type: none"> <li>▶ Measurement of residual chlorine</li> <li>▶ Inspection and cleaning of general service water tank</li> <li>▶ Inspection of water quality of sprinkling water, landscaping water, and cleaning water</li> <li>▶ Inspection of water quality of flush toilet water</li> </ul> </li> <li>- Cleaning of drainage equipment</li> </ul>	<ul style="list-style-type: none"> <li>- Management of drinking water <ul style="list-style-type: none"> <li>▶ Measurement of residual chlorine</li> <li>▶ Inspection of water quality</li> </ul> </li> <li>- Cleaning of drainage equipment</li> </ul>	<ul style="list-style-type: none"> <li>- Management of drinking water <ul style="list-style-type: none"> <li>▶ Measurement of residual chlorine</li> <li>▶ Inspection of water quality</li> </ul> </li> <li>- Cleaning of drainage equipment</li> </ul>	<ul style="list-style-type: none"> <li>- Management of drinking water <ul style="list-style-type: none"> <li>▶ Measurement of residual chlorine</li> <li>▶ Cleaning of water (hot water) tank</li> <li>▶ Inspection of water quality</li> </ul> </li> <li>- Management of general service water <ul style="list-style-type: none"> <li>▶ Measurement of residual chlorine</li> <li>▶ Inspection and cleaning of general service water tank</li> <li>▶ Inspection of water quality of sprinkling water, landscaping water, and cleaning water</li> <li>▶ Inspection of water quality of flush toilet water</li> </ul> </li> <li>- Cleaning of drainage equipment</li> </ul>
Cleaning		Clean all areas including areas in Plots	Clean all areas inside buildings	Clean allocated areas under one's responsibility	Clean common areas and Organiser's facilities
Control of mice and noxious pests		Periodically perform unified inspection and perform appropriate control.	Periodically perform unified inspection and perform appropriate control.	Periodically perform unified inspection and perform appropriate control.	<ul style="list-style-type: none"> <li>- Periodically inspect and control</li> <li>- Manage focus areas</li> <li>- Monitor</li> </ul>

## 1-2 Liaison with Government Bodies

- C-07** If Participants and the Organiser (or business operators, if there is a separate construction owner applying for building permits) own buildings that fall under Specified Buildings, such Participants and the Organiser need to receive a prior screening on environmental sanitation held at the time of building permit applications by the Osaka City public health centre when applying for building permits for the buildings.
- C-08** If Participants and the Organiser own buildings that fall under Specified Buildings, such Participants and the Organiser need to appoint a building environment sanitation management technician (Article 6, Building Sanitation Act) and submit a notification on the use of Specified Buildings to the Osaka City public health centre (Article 5, Building Sanitation Act) within one month from the start of the use of the Specified Buildings, pursuant to the Building Sanitation Act.
- \*If Official Participants are handed over Plots, based on the Self-Built Pavilion Method, and construct and own buildings with special-purpose areas that are 3,000 m<sup>2</sup> or larger in floor area, such buildings fall under *Specified Buildings* indicated in the “Definition of Terms” at the beginning of this Guideline. Take note of the procedures for such cases.
- C-09** Respective application and notification procedures to the Osaka City public health centre and other relevant Government Bodies provided for in Environmental Sanitation-related Laws and Regulations need to be processed in Japanese.
- C-10** For the period of the Expo as well, Participants and the Organiser must cooperate with environmental sanitation operations performed by Government Bodies, including the site sanitation surveillance centre established in the Expo site, and receive necessary advices and instructions from such bodies.

## 2. Food Hygiene Management

### 2-1 Food Hygiene Management in the Expo Site

- C-11** The operation of many Food and Such businesses is expected, and the provision of Food and Such in various business forms is anticipated at the Expo site. Food Business Operators and the Organiser must cooperate with Government Bodies’ surveillance and instructions.
- C-12** The Organiser requires Food Business Operators to comply with the provisions in Food Hygiene-related Laws and Regulations and engage in proper operation so that Food and Such are handled in a sanitary manner.
- C-13** Food Business Operators are to participate in informational meetings that the Organiser establishes and proactively engage in thorough food hygiene management.
- G-01** The participation to the informational meetings indicated in C-13 by those who can understand the Japanese language is preferred. (Details on the operation of the informational meetings will be separately notified by the Organiser.)

## 2-2 Liaison with Government Bodies

- C-14** Food Business Operators that operate businesses that fall under “Business types subject to operational permit” in Table 2-1 below need to apply for and receive permits from the Osaka City public health centre, pursuant to the Act on Food Sanitation (Article 55 of the act). Details on procedures will be separately described in the Guideline’s supplementary documents going forward.
- C-15** Food Business Operators that operate businesses that fall under “Business types subject to operational notification” in Table 2-1 below need to submit notifications to the Osaka City public health centre, pursuant to the Act on Food Sanitation (Article 57 of the act). Details on procedures will be separately described in the Guideline’s supplementary documents going forward.
- C-16** Food Business Operators that apply to “Business types subject to operational permit” and “Business types subject to operational notification” need to designate a food hygiene administrator as indicated in Table 2-1 below, pursuant to the Regulations for Enforcement of the Act on Food Sanitation (Article 66-2, Paragraph 1, Appendix Table 17 of the regulation).  
\*Seminars to train food hygiene administrators are held by the Osaka Food Hygiene Association in Osaka Prefecture.
- C-17** To receive the operational permit indicated in C-14, the store facility equipment needs to satisfy the facility standards set forth in the provisions of Article 3, Paragraph 1 of the Osaka City Ordinance for Enforcement of the Act on Food Sanitation (Appendix Table 1 of the ordinance for enforcement).
- G-02** For application procedures of the operational permit indicated in C-14, Participants are advised to consult the Osaka City public health centre regarding the store facility equipment’s satisfaction of the facility standards, bring the store design drawings, before they start store constructions.
- C-18** When importing food, additives, Kitchenware, Containers and Packages, and Toys for Infants and Small Children for sales (including conferring in forms other than sales to unspecified or many people) or operational use, Food Business Operators (or other business operators if import operations are performed by other business operators) are obligated to submit import notifications to the quarantine station in charge of the area such items will enter for customs and process import customs procedures, pursuant to Article 27 of the Act on Food Sanitation, for safety assurance perspectives. (Refer to the Guidelines for Customs Procedures and the Guidelines for Handling of Freight.)
- C-19** Respective application and notification procedures to the Osaka City public health centre and other relevant Government Bodies provided for in Food Hygiene-related Laws and Regulations need to be processed in Japanese.
- C-20** For the period of the Expo as well, Food Business Operators and the Organiser must cooperate with food hygiene operations performed by Government Bodies, including the site sanitation

surveillance centre established in the Expo site, and receive necessary advices and instructions from such bodies.

Table 2-1 (C-14 through C-17)

	Operational types		
	Business types subject to operational permit	Business types subject to operational notification	Business types not subject to operational notification
Business types	<p>32 business types set forth in Article 35 of the Order for Enforcement of the Act on Food Sanitation</p> <ol style="list-style-type: none"> <li>1 Restaurant operations (operations that cook food and have customs eat and drink at facilities they establish)</li> <li>2 Operations that cook food using vending machines with cooking functions and sell the cooked food (excluding vending machines with advanced functions that meet certain requirements, such as indoor installation)</li> <li>3 Meat sales operations (excluding operations that procure meat put in Containers and Packages and sell the meat as is)</li> <li>4 Seafood sales operations (excluding operations that procure seafood put in Containers and Packages and sell the seafood as is)</li> <li>5. Seafood auction-based sales operations</li> <li>6. Milk collection operations</li> <li>7. Milk processing operations</li> <li>8. Special milk milking and processing operations</li> <li>9. Meat processing operations</li> <li>10. Food irradiation operations</li> <li>11. Sweets manufacturing operations</li> <li>12. Ice cream manufacturing operations</li> <li>13. Dairy product manufacturing operations</li> <li>14. Soft drink manufacturing operations</li> <li>15. Meat product manufacturing operations</li> <li>16. Seafood product manufacturing operations</li> <li>17. Ice manufacturing operations</li> <li>18. Egg mixture manufacturing operations</li> <li>19. Cooking oil manufacturing operations</li> <li>20. Miso and soy sauce manufacturing operations</li> <li>21. Alcoholic product manufacturing operations</li> <li>22. Tofu manufacturing operations</li> </ol>	<p>Business types other than those that require permits and those not applicable to notifications (The following are examples.)</p> <ul style="list-style-type: none"> <li>◆ Food manufacturing and processing operations (excluding operations requiring permits)</li> <li>◆ Cup-based vending machines (vending machines with advanced functions and installed indoors)</li> <li>◆ Vending machines that sell water according to volume</li> <li>◆ Dairy product sales operations</li> <li>◆ Meat sales operations (selling packaged meat only)</li> <li>◆ Seafood sales operations (selling packaged seafood only)</li> <li>◆ Vegetable and fruit sales operations</li> <li>◆ Operations that sell food such as lunch boxes</li> </ul>	<ul style="list-style-type: none"> <li>◆ Food or additive import operations</li> <li>◆ Operations that only store or transport food or additives (excluding food freezing or refrigerating (storage) operations)</li> <li>◆ Operations that sell packaged food with no risks of food hygiene damage due to spoiling, deterioration, and other quality-related damage even when stored long-term at room temperature</li> <li>◆ Operations that manufacture Kitchenware and Containers and Packages other than those made of synthetic resin</li> <li>◆ Kitchenware or Container and Package import or sales operations</li> </ul>

		<p>23. Natto (fermented beans) manufacturing operations</p> <p>24. Noodle manufacturing operations</p> <p>25. Delicatessen food manufacturing operations</p> <p>26. Comprehensive delicatessen food manufacturing operations</p> <p>27. Frozen food manufacturing operations</p> <p>28. Comprehensive frozen food manufacturing operations</p> <p>29. Pickles manufacturing operations</p> <p>30. Airtight packaged food manufacturing operations</p> <p>31. Operations that divide food into small portions</p> <p>32. Additives manufacturing operations</p>		
Facility standards		<p>Article 3, Paragraph 1 of the Osaka Prefectural Ordinance for Enforcement of the Act on Food Sanitation</p> <p>*Mandatory facility standards are set forth according to business type requiring operational permits.</p> <p>*Participants are encouraged to consult in advance whether their facilities' structure and equipment satisfy standards, upon preparing design drawings, before starting facility constructions.</p>	-	-
Pre-operation measures		<p>Submit application forms for operational permit. [Main contents of applications] Information on applicant, location of facility, type and form of operation, information on primarily handled Food and Such, information on food hygiene administrator, and drawings that indicate facility structure and equipment.</p>	<p>Submit operational notification. [Main contents of notification] Information on notifier, location of facility, type and form of operation, information on primarily handled Food and Such, and information on food hygiene administrator.</p>	-
Fees		Yes	-	-
Pre-operation inspection by public health centre		Yes	-	-
Sanitation management standards	Food hygiene administrator	<p>Requires designation of one or more food hygiene administrators per facility.</p> <p>*The food hygiene administrator must apply to one of criteria in 1 through 3 below.</p> <ol style="list-style-type: none"> <li>1. Person who fulfils the qualification requirements for food hygiene supervisor or food hygiene manager (e.g., physician, dentist, pharmacist, veterinarian, or a person who has completed and graduated studies in medicine, dentistry, pharmacology, veterinary studies, livestock science, fishery science, or agricultural chemistry)</li> <li>2. Cook, sweets manufacturing hygienist, nutritionist, vessel cooks, poultry processing hygienist, and hygiene management administrator or operational hygiene administrator set forth in the Act on Abattoir</li> </ol>		-

		3. Person who has participated in seminars held by prefectural governors or seminars deemed appropriate by prefectural governors	
	Sanitation management in line with HACCP	<ol style="list-style-type: none"> <li>1. Create a sanitation management plan based on standards regarding general sanitation management and HACCP-compliant sanitation management, and thoroughly communicate to workers.</li> <li>2. Create a manual providing for specific methods on cleaning, cleansing, disinfection, and food handling on an as-needed basis.</li> <li>3. Record and retain records on status of sanitation management.</li> <li>4. Periodically (and whenever processes are modified) verify (review) the effectiveness of the sanitation management plan and manual, and revise the contents as needed.</li> </ol> <p>*For Small-scale Business Operators, sanitation management that incorporates HACCP approaches (sanitation management that is developed in reference to manuals created by respective industrial organisations and uses a simplified approach) are also allowed.</p>	Although general sanitation management expected of Food Business Operators need to be performed, sanitation management plans should be created and the status of sanitation management should be recorded and retained as needed.

[Supplementary information 1] Definition of cooking

- Cooking refers to processing and forming food to make it most optimal for eating or drinking, based on the assumption that the food will be eaten or drunk by customers at the same place or consumed by customers within a short time period. Whether food is consumed within a short time period can be determined based on whether the cooking party directly sells the food to the consumer, or whether the food is sold in-person in a manner that is exempted from food labelling obligations under the Act on Food Labeling.
- Opening ready-made products packed in Containers and Packages (food products that can be eaten or drunk as is) and dividing them in small portions or placing them on dishes may fall under business types requiring operational permits or notifications under the Act on Food Sanitation. If proper procedures are not processed, it may delay commencement of operations. Therefore, consult the Osaka City public health centre in advance.

[Supplementary information 2] Points to note when distributing free food, beverage, and food product samples

- Even if food, beverage, and food product samples are provided for free, if such act is performed repeatedly and continuously and in a scale and form that would be deemed as a business according to social standards, it may fall under an “operation” set forth in the Act on Food Sanitation and be subject to business type requiring operational permit or operational notification. If proper procedures are not processed, it may delay commencement of operations. Therefore, consult the Osaka City public health centre in advance.

### 3. Infectious Disease Measures

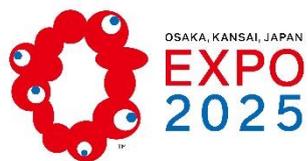
Given that many people will visit the Expo not only from within Japan but also from overseas, the Organiser will take necessary infectious disease preventive measures, in addition to complying with Laws and Regulations relating to environmental sanitation and food hygiene measures.

- C-21** To prevent the spread of infectious diseases, Participants must take comprehensive infectious disease preventive measures for persons involved in the exhibition, commercial activities, and other activities, and manage the health of such persons.
- C-22** The Organiser may monitor for occurrences of infectious diseases in the Expo site, in coordination with Government Bodies. If there are any concerns of infectious diseases spreading, the Organiser may also request Participants to take necessary measures. Note that Participants must comply with such requests.
- C-23** If an event suspected of being caused by an infectious disease occurs, Participants and the Organiser must comply with Infectious Disease-related Laws and Regulations, by, for example, proactively cooperating with Government Bodies' active epidemiological studies and other measures.

**Contact**

The Official Participants can send inquiries concerning the content of this Guide or uncertainties concerning procedures to the Organiser using the Queries function in the online portal for the Official Participants.

If you have any trouble using the online portal for the Official Participants, please contact us by email to ; [participant@expo2025.or.jp](mailto:participant@expo2025.or.jp)



**Bureau  
International  
des Expositions**

Japan Association for the 2025 World Exposition