



# **HYGIENE INSPECTION SERVICE**

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**Sanitec Hong Kong Co., LTD**

Hygiene Inspection Services

# AGENDA

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Company Introduction



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Inspection Method



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Our Clients



## SANITEC (HONG KONG) CO. LTD.

**Address** Workshop E,16/F,The Bedford, 91-93 Bedford Road Kowloon, HK

**TEL** 852 3705 6479

**Email** info@g-joyful.com

### CEO

#### Yasuyuki Furuyama

Apr 2001 - Joined Watami Co., Ltd.

Nov 2007 - Assigned to Hong Kong, Factory Manager at Watami China

Nov 2011 - CEO of Watami China Co., Ltd.

Nov 2014 - Established G-JOYFUL LIMITED in Hong Kong

**Jan 2016 - Succeeded SANITEC (HONG KONG), Established Osaka Branch**

Nov 2019 - Established G-BROS PTE.LTD in Singapore

Mar 2020 - Established G-BROS Co., Ltd. in Japan

**Currently operates izakayas (Japanese pubs), sweet shops, and confectionery factories, leveraging extensive experience in food service management.**

## From Invisible Bacteria to Visible Safety

Through the COVID-19 pandemic, we realized **how significantly invisible viruses and bacteria can impact businesses and society**. In food service and related facilities, **"looking clean" does not equal "safe"**.

### SANITEC (HONG KONG) CO., LTD Strengths:

Since 2006, we have provided **specialized services in food safety and hygiene management**. With over 20 years of experience in the food service industry, we support restaurants, food factories, and central kitchens with **practical hygiene solutions for all business types**.

### Making "Invisible Risks" Visible Through Bacterial Testing:

We provide systems for **visualizing risks through microbial testing**, offering on-site improvement proposals and sustainable hygiene management to **prevent hygiene incidents and protect your business reputation**.



## 2 Inspection Method

### Sanita-kun

Easy and accurate microbial testing!

Inspection Item	English Name	Certification
Aerobic Bacteria	Aerobic Count	AOAC RI Certified
Coliform Bacteria	Coliform	AOAC RI Certified
Fungi (Rapid Type)	Yeast & Mold (R)	-
Staphylococcus aureus	Staphylococcus aureus	-
E.coli / Coliform	E.coli / Coliform	-
Salmonella	Salmonella (C)	-

*\* We conduct hygiene inspections using the "Sanita-kun" microbial testing kit, which is certified by AOAC (partial).*




#### What is AOAC?

AOAC (Association of Analytical Communities) is a non-profit organization in the United States where approximately 5,000 analytical scientists from about 90 countries collaborate to validate new technologies related to analysis methods for food, pharmaceuticals, fertilizers, feeds, cosmetics, etc., and microbial detection/identification methods.

Validation of analysis methods at AOAC is extremely strict, so methods validated as effective here are almost automatically adopted as official methods within the United States. Most other countries also adopt these as official methods.

# Inspection Case Study - 1

**Operator:** Wong Tin Leung

Inspection Category		Food Establishment Inspection Report				Page 1 of 4	
Establishment Type: <u>Fast Casual</u>		Temporary Method: <u>Other</u>		Date: _____			
Establishment:				Time In: <u>AM/PM</u>		Time Out: <u>  </u>	
Address:				LMD			
Phone/City:				Purpose of Inspection:		Routine      Pre-op	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>							
<p><b>How often are you required to inspect for foodborne illness risk factors?</b> <u>At least once every 6 months</u> <small>(See 105 CMR 171.002(1)(b) for more information.)</small></p>							
<b>Pathogen Test</b>	<b>Priority Violation Item</b>	<b>Critical Item</b>	<b>Violation Item</b>	<b>Mark a violation</b>	<b>Is this item on a list?</b>	<b>Comments on any items requiring immediate action</b>	<b>Immediate</b>
1	Salmonella	1	Salmonella	PR	1	Salmonella	PR
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7	Salmonella	7	Salmonella	PR	7	Salmonella	PR
8	Salmonella	8	Salmonella	PR	8	Salmonella	PR
9	Salmonella	9	Salmonella	PR	9	Salmonella	PR
10	Salmonella	10	Salmonella	PR	10	Salmonella	PR
11	Salmonella	11	Salmonella	PR	11	Salmonella	PR
12	Salmonella	12	Salmonella	PR	12	Salmonella	PR
13	Salmonella	13	Salmonella	PR	13	Salmonella	PR
14	Salmonella	14	Salmonella	PR	14	Salmonella	PR
15	Salmonella	15	Salmonella	PR	15	Salmonella	PR
16	Salmonella	16	Salmonella	PR	16	Salmonella	PR
17	Salmonella	17	Salmonella	PR	17	Salmonella	PR
18	Salmonella	18	Salmonella	PR	18	Salmonella	PR
19	Salmonella	19	Salmonella	PR	19	Salmonella	PR
20	Salmonella	20	Salmonella	PR	20	Salmonella	PR
21	Salmonella	21	Salmonella	PR	21	Salmonella	PR
22	Salmonella	22	Salmonella	PR	22	Salmonella	PR
23	Salmonella	23	Salmonella	PR	23	Salmonella	PR
24	Salmonella	24	Salmonella	PR	24	Salmonella	PR
25	Salmonella	25	Salmonella	PR	25	Salmonella	PR
26	Salmonella	26	Salmonella	PR	26	Salmonella	PR
27	Salmonella	27	Salmonella	PR	27	Salmonella	PR
28	Salmonella	28	Salmonella	PR	28	Salmonella	PR
29	Salmonella	29	Salmonella	PR	29	Salmonella	PR
30	Salmonella	30	Salmonella	PR	30	Salmonella	PR
31	Salmonella	31	Salmonella	PR	31	Salmonella	PR
32	Salmonella	32	Salmonella	PR	32	Salmonella	PR
33	Salmonella	33	Salmonella	PR	33	Salmonella	PR
34	Salmonella	34	Salmonella	PR	34	Salmonella	PR
35	Salmonella	35	Salmonella	PR	35	Salmonella	PR
36	Salmonella	36	Salmonella	PR	36	Salmonella	PR
37	Salmonella	37	Salmonella	PR	37	Salmonella	PR
38	Salmonella	38	Salmonella	PR	38	Salmonella	PR
39	Salmonella	39	Salmonella	PR	39	Salmonella	PR
40	Salmonella	40	Salmonella	PR	40	Salmonella	PR
41	Salmonella	41	Salmonella	PR	41	Salmonella	PR
42	Salmonella	42	Salmonella	PR	42	Salmonella	PR
43	Salmonella	43	Salmonella	PR	43	Salmonella	PR
44	Salmonella	44	Salmonella	PR	44	Salmonella	PR
45	Salmonella	45	Salmonella	PR	45	Salmonella	PR
46	Salmonella	46	Salmonella	PR	46	Salmonella	PR
47	Salmonella	47	Salmonella	PR	47	Salmonella	PR
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43	Salmonella	43	Salmonella	PR	43	Salmonella	PR
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31	Salmonella	31	Salmonella	PR	31	Salmonella	PR
32	Salmonella	32	Salmonella	PR	32	Salmonella	PR
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37	Salmonella	37	Salmonella	PR	37	Salmonella	PR
38	Salmonella	38	Salmonella	PR	38	Salmonella	PR
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6	Salmonella	6	Salmonella	PR	6	Salmonella	PR
7	Salmonella	7	Salmonella	PR</			

**Comment:** Food stored in refrigerator are not sealed up properly.

**We can flexibly customize reports according to customer requirements.**



## Quality Inspection Checklist: Doghouse

### Part 1- Generic Information

Date: Feb 4, 2017

Item No.		Customer	
Item Description	Doghouse		

### Part 2 -AQL Level

AQL Level	Critical	Major	Minor
Default	0	2.5	4.0
Customer specific			

### Part 3 -Defect Classification, Sampling Level & Inspection Check Point description

	Inspection Check Points	Sampling Level	Classification			
			CR	MA	MI	Hold
<b>A</b>	<b>Package Requirements</b>					
1.	Shipping mark clear and legible on outer carton (inner carton if applicable) has correct PO information. If any key information on the carton is blurred or missing, this is considered a major defect, otherwise it is minor defect.	Level II		V	V	
2.	Carton markings aren't correct or carton is damaged	Level II		V		

## PROPOSAL

In light of the growing demand for food safety and hygiene management in mainland China and overseas, inadequate control can pose serious public health risks.

Sanitec (Hong Kong) Co., Ltd. offers **on-site hygiene guidance, improvement proposals, and consulting services** integrated with food microbial testing. Our services are designed to enhance your team's knowledge and understanding of food and environmental hygiene.

We also provide **easy-to-use inspection kits** that enable you to conduct efficient and independent microbial testing. The **Sanita-kun** test strips included in our kits are **AOAC-certified (USDA recognized)**, ensuring high reliability.

Backed by **staff with specialized expertise and extensive practical experience**, we confidently deliver accurate and effective inspection services. We are dedicated to offering comprehensive microbial detection packages using high-quality equipment to maintain superior service standards.

Finally, we promise to **deliver the best service** to every client, contributing to your **competitive advantage and building lasting trust**.

## 4 Price List

No.	Items	Aerobic Bacteria	E.Coli & Coliform	Staphylococcus Aureus	Salmonella	Vibrio Parahaemolyticus	Sales
1	まな板 <b>Cutting Board</b>	HK\$130.00	HK\$200.00	-	-	-	HK\$330.00
2	包丁 <b>Knife</b>	HK\$130.00	HK\$200.00	-	-	-	HK\$330.00
3	冷蔵庫取って <b>Refrigerator Handle</b>	HK\$130.00	HK\$200.00	-	-	-	HK\$330.00
4	ダスター <b>Duster</b>	HK\$130.00	HK\$200.00	-	-	-	HK\$330.00
5	従業員手指 <b>Employee's Hands</b>	HK\$130.00	HK\$200.00	HK\$160.00	-	-	HK\$490.00
6	作業台 <b>Workstation</b>	HK\$130.00	HK\$200.00	-	-	-	HK\$330.00
7	爪ブラシ <b>Nail Brush</b>	HK\$130.00	HK\$200.00	-	-	-	HK\$330.00
8	蛇口 <b>Faucet</b>	HK\$130.00	HK\$200.00	-	-	-	HK\$330.00
9	ミキサー <b>Mixer</b>	HK\$130.00	HK\$200.00	-	-	-	HK\$330.00
10	食品 <b>Food</b>	HK\$170.00	HK\$250.00	HK\$200.00	HK\$200.00	-	HK\$820.00
Total							HK\$3,950.00

※ Hygiene Inspection Price List (using Sanita-Kun)

# Testing Kit & Accessories Price List

Pricelist for Sanita-Kun Convenient Detection Kit and Accessories

Testing Sheet		
Content	Specification	Price
Sanita-kun Aerobic Bacteria Count 100	100 pcs / pack	HK\$1,060
Sanita-kun Aerobic Bacteria Count 1000	1000 pcs / pack	HK\$10,140
Sanita-kun E. Coli & Coliform Count 100	100 pcs / pack	HK\$1,910
Sanita-kun E. Coli & Coliform Count 1000	1000 pcs / pack	HK\$18,150
Sanita-kun Quick Mold & Yeast Count 100	100 pcs / pack	HK\$1,910
Sanita-kun Quick Mold & Yeast Count 1000	1000 pcs / pack	HK\$18,150
Sanita-kun Staphylococcus Aureus Count 100	100 pcs / pack	HK\$1,910
Sanita-kun Staphylococcus Aureus Count 1000	1000 pcs / pack	HK\$18,150
Sanita-kun Salmonella Count 100	100 pcs / pack	HK\$1,910
Sanita-kun Salmonella Count 1000	1000 pcs / pack	HK\$18,150
Sancoli Vibrio Parahaemolyticus Count	100 pcs / pack	HK\$840

Sterilized Water		
Content	Specification	Price
ST-25 Sample taking kit	400 sticks	HK\$4,400
Steri Water 9ml	500 bottles	HK\$3,700
Steri Water 90ml	60 bottles	-

Testing Accessories		
Content	Specification	Price
Bag Sani Filter Bag	500 pcs	HK\$1,740
Incubator SI-4955	1 set	-
Micro Pipette	1 pc	-
Sterilized Tube	96 pcs	HK\$300
Autoclave HPM-16	1 set	-
Electronic Balance	1 set	-

**Delivery Date:** Delivery for Sanita-kun detection sheet is within 10 working days from the date of order and the other testing accessories is 2 to 3 weeks from the date of order.



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## Our Clients

**MOS BURGER**

モスバーガー

**A-1 BAKERY**

エーワンベーカリー

**Tin Sing Chemical Engineers Ltd.**

天成化工有限公司



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