

# Drawings of the facility (Example)

Details to be included in the drawings

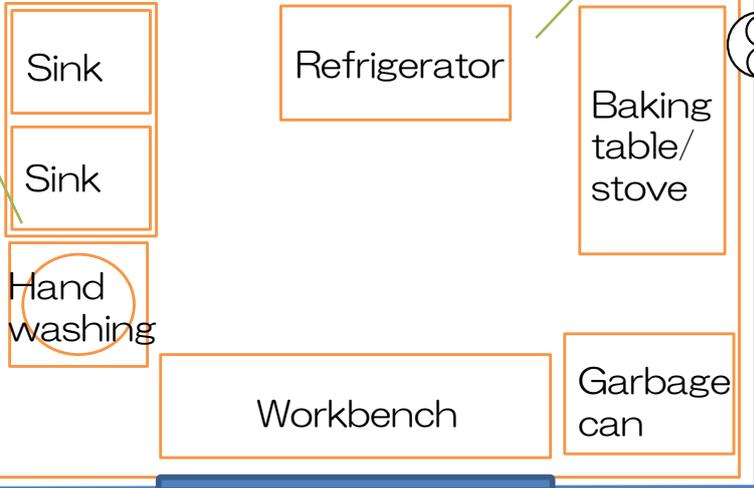
①Overall dimensions of the facility ②Layout of facilities and equipment

- Faucets that do not re-contaminate hands (automatic, push-button faucets)
- Disinfectant solution

Floors, walls, and ceilings must be waterproof material

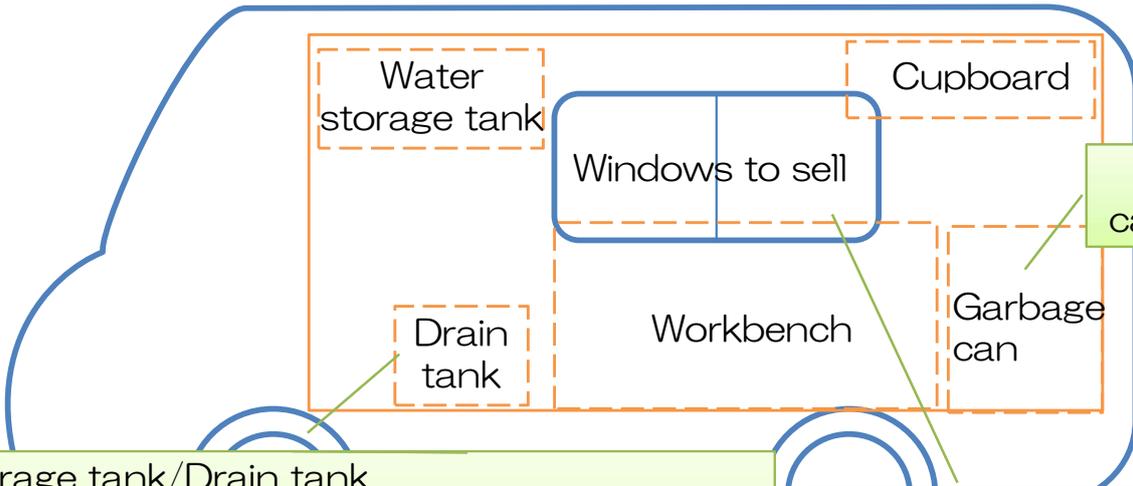
Driver's seat

Cleaning utensils



Ventilation fan

Posting of cleaning work details

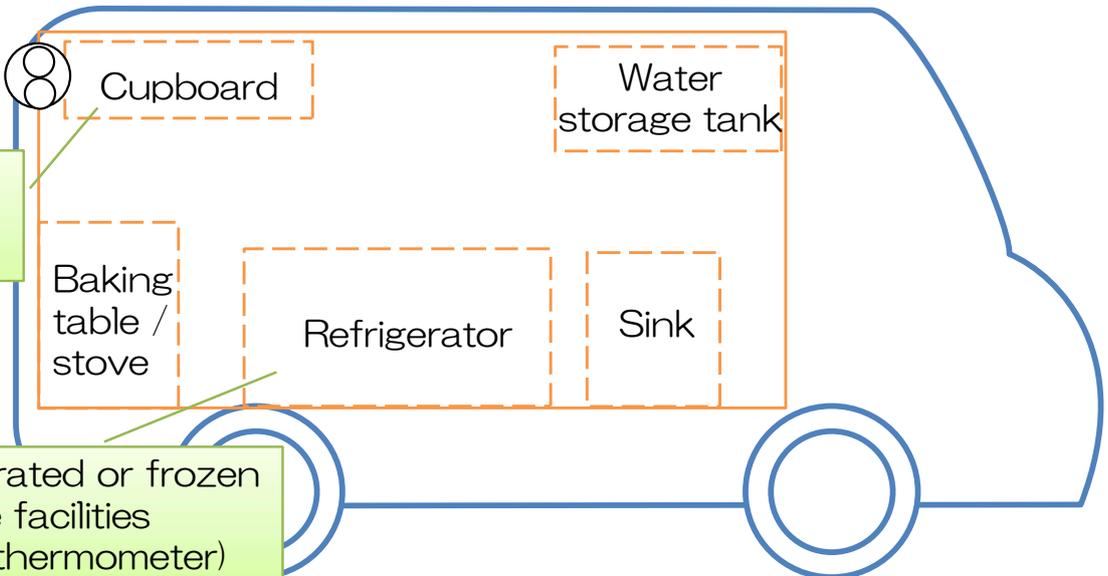


Garbage can with lid

- Water storage tank/Drain tank
- Each 40L : Simple cooking only
- Each 80L : Cooking that does not require large amounts of water
- Each 200L : Cooking with large amounts of water

If operating with windows open, screen doors must be installed. (Prevention of insect infestation)

Store equipment hygienically



Refrigerated or frozen storage facilities (with thermometer)