Food Business Permit Application Procedure

R8(2026).8～

Consultation on building plan

In order to obtain permission, a structural facility that meets the standards is necessary.
Before starting construction, bring a blueprint of the restaurant (sales facility) to the public health center and consult us.
Each public health center has different available days for consultation, so make sure to confirm the date.
★For consultation about septic tanks, please contact the municipal office.

Restaurant Construction

If making changes to the blueprint, consult a public health center before beginning construction.
★If using non-tap water (well water, etc.) receive a water inspection before applying for the permit.
Consult the person in charge at the public health center regarding the contents of the water quality inspection.
※ Wells and other water sources can have unreliable water quality due to effects from the local environment, so a chlorine filter is recommended.

Application

Complete the application at least 1 week prior to desired inspection date. (Documents submitted will not be returned. Please make personal copies as needed.)

＜Required for in-person application＞
① Food Permit Application
② Restaurant/Sales facility blueprint
③ (If using non-tap water)
Copy of water inspection report

＜Required for electronic application＞
① Fill out application form
② Attach restaurant/sales facility blueprint
③ (If using non-tap water) Attach copy of water inspection report

https://i2fas.mhlw.go.jp/faspte/page/login.jsp

Electronic Form link

＜What to bring for in-person application＞
① Handling fee: for restaurants, 16,000 yen
② Copy of food sanitization supervisor's qualifications (cook's license, etc.)
③ If a corporation is applying: Copy of certificate of registration
④ Business Facility Inspection Sheet (please ask the Food Hygiene Association [union] Food Hygiene Advisor to fill it out)

Restaurant Inspection

After construction is complete, staff from the public health center will inspect the restaurant. Please be present for the inspection.

Authorization

If there are no issues arising from the inspection, permission will usually be granted in about 1 week.
※ Please leave plenty of time before your desired opening date.

Permit Issuance

Pick up your business license at the counter.

Other
- If using well water, ensure the water quality is inspected at least once a year.
- You must undergo regular fecal examinations and attend food sanitation training courses.
- Paperwork for permit renewal must be submitted 1-2 months prior to expiration.

【Outline of Facility Standards】　※For general restaurants

★ Facilities: Must be only for restaurant use. May not be used as a home kitchen.

If the restaurant is in the same building as a residence, they must be separated by partitions.

★Water usage: If using non-tap water (well water, etc.) the water must pass a water quality examination.

★ Partitions, etc.: Clearly divide the workspace according to different purposes by installing partitions, etc, as needed.

The design must be laid out in such a way that the kitchen does not become a corridor.

★ Toilets: A toilet separated from the kitchens by only a single door is not permitted.

• Sinks equipped for hot water, steam, etc. must be installed in sufficient size and number for purposes and tasks required.

• Hand-washing equipment must be installed in the kitchens and toilets.
• The faucet in the kitchen must be of a type designed to prevent re-contamination after hand washing.

※ A faucet on the toilet tank will not be considered suitable hand washing equipment.

• Thermometers must be installed in freezers and refrigerators.

• An accurate temperature reading can be obtained by installing remote thermometers (which display the temperature without needing to open the door).

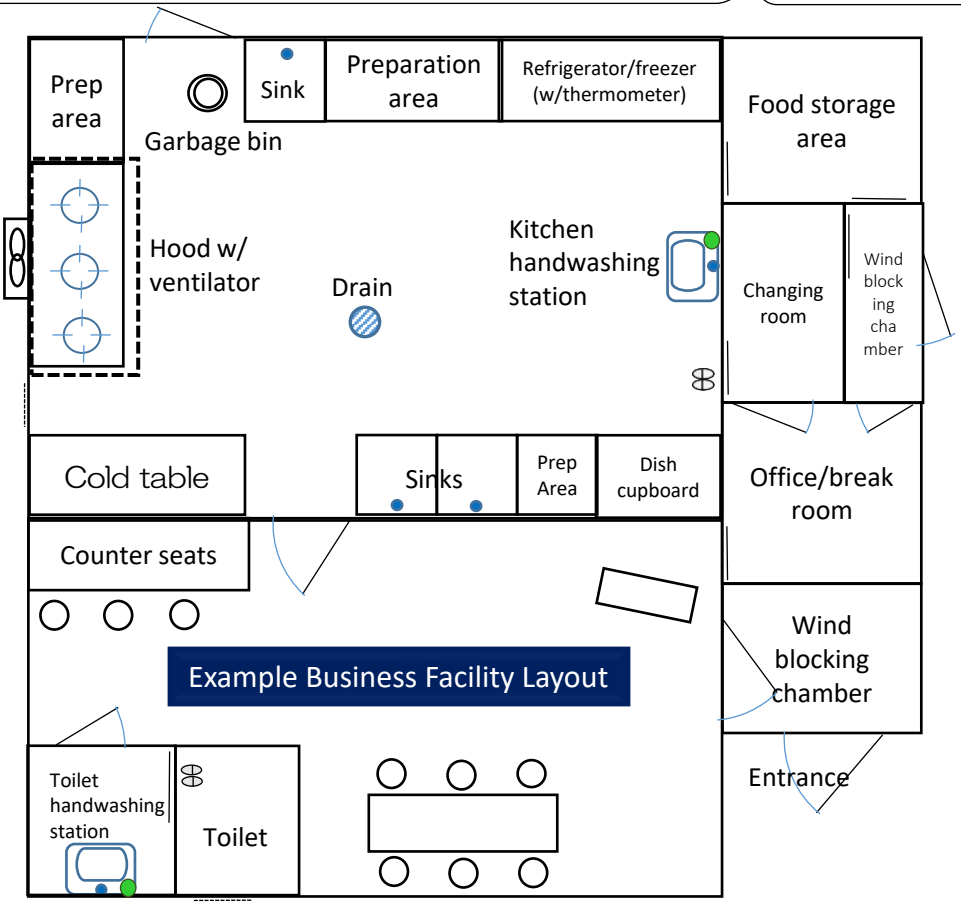
If the floor and interior walls will be cleaned with water, they must be constructed with water resistant material with water resistant design. In other cases, the lower section of the interior walls must be covered with water resistant material (high enough to guard against contamination).

• The facility must be designed to prevent entry from mice, insects, etc.

• Areas used for working with food must be designed for ventilation or have ventilators installed above them.

• Ventilators must have shutters, etc., to prevent insects getting inside.
• It is highly recommended that the upper sections of hoods or ducts have dust-resistant structure.

Windows must have screens to keep out insects, etc.



• Garbage bins must be designed to prevent liquids or odors from escaping.

• The kitchen must be separated with partitions from residence areas or other areas use for non-food purposes.

• The design must include clearly delineated locations for cleaning supplies and other specialty tools.
• Storage areas must keep ingredients at suitable temperatures and prevent contamination.
• Chemicals used in the workplace (detergents, disinfectants, etc.) must be stored separately from any food supplies.