



Instructions for Attractions Serving Food

Preface

- Attractions planning to serve food must complete “Food/Drink Serving Application”. Deadline for this application is **March 26th (Mon) 9 p.m.**
- You will not be permitted to serve any food which violates the following standards.
- We and the Public Health Center will together screen the contents of your application. After the screening, we will perhaps ask you to change the menu or cooking procedure.
- Please do not directly contact the Public Health Center.

General Instructions

“Main Item” and “Sub Item”

- We call menus which need at least one cooking procedure (heating, cutting, mixing etc.) “Main Item” and others “Sub Item”.
 - Sub Items are mainly beverages and snack foods.
- You can serve at most one "Main Item".
- Regarding "Sub Item", you can serve more than one.

Instructions Concerning Cooking Procedure

- You cannot serve foods that require two or more heating steps to cook.
 - “Boiling”, “grilling”, “frying”, etc. are counted as one heating step each.
 - Heating step(s) must be done in your stall just before serving.
 - You must heat all foods except for shaved ice, beverages, and snacks etc.
- Purchasing and preparation must be done in the morning of the days of the festival.
 - You will not be permitted to leave any food or beverage (except for unopened oil and beverages) in your tent when you go home.
- All ingredients and beverages must be kept in a cooler, except those that can be stored at room temperature.
 - Frozen foods must be defrosted just before cooking.
- Using knives or blenders to cook during the days of the festival will not be permitted.
 - This is due to insufficiency of cleaning facilities.
 - You can use disposal knives. If you use, be sure to change them frequently.
- Never keep foods (especially batter and dough) long after cooking.

- Never use tap water of water places (in Japanese “水汲場”) as the ingredient.
 - Please use bottled mineral water if you need water to cook.
- Please pay full attention to hygiene.
 - If you serve foods or beverages, please attach side curtains to your tent.
 - When you cook, please wear an apron.
 - Please wear plastic gloves when you touch foods.

Instructions Concerning Ingredients

Ingredients You Cannot Use

- Raw food (Sashimi, raw vegetables, fruits, etc.)
 - All the food must be processed with heat, except for Kakigori (shaved ice), Tokoroten, chocolate-covered fruits, soft drinks, and ready-made products.
- Cream
 - Only "Royal Milk Cream" purchased via the Committee, and dairy-free whipping cream that can be preserved under room temperature, are permitted.
- Curry
 - Due to insufficiency of cleaning facilities.
- Noodles that require large amount of water
 - Due to insufficiency of cleaning facilities, Udon and Soba noodles, and other noodles that need to be boiled are not allowed.
 - Those cooked on iron plates (e.g. Yakisoba) are permitted.
- Rice
 - Only aseptic packaged rice is permitted.
- Milk and other uncooked dairy products
 - Only creamer (potion milk) used for coffee is permitted.
- Grilled innards, blow fish and oyster

Ingredients You Must Pay Particular Attention When You Use

- Pork, Beef and Chicken
 - Please purchase precut one and be sure to heat well.
 - Regarding chicken, we strongly recommend you to use precooked one.
- Egg
 - You cannot serve foods made with batter that contains eggs.
 - You cannot serve soft-boiled eggs.
 - We have some more conditions. For more details, please contact us.
- Ice-cream
 - Only those packed with small separate packages, such as ice-cream puff, are permitted.
- Soup
 - Please keep one heated until just before serving.