

New habits begin



あいスタ認証

New Aichi Standard

\ **START** /

Applicable since Monday, June 28, 2021

The AISTA Certification system for infection prevention utilizes third-party certification and ensures people's safe drinking and dining at eating and drinking establishments in Aichi Prefecture.

AISTA Certification application procedures

STEP 01



Application

Online via website

STEP 02



On-site Inspection

Checks the 50 items of the infection prevention measures

STEP 03



Authentication

Issuance of stickers and posters

Apply Now!

Let's deliver new habits for the safety and security of eating and drinking establishments.

For details, visit AISTA Certification's official website.

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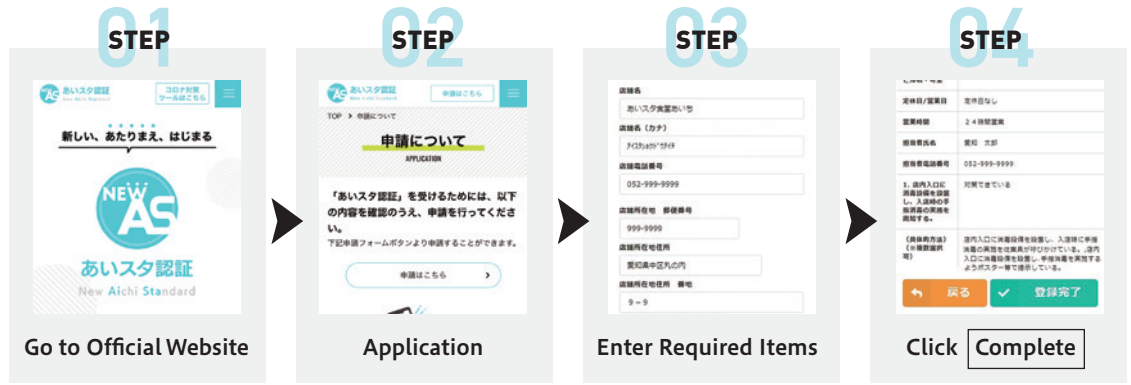
AISTA Certification Application

Applicants

Eating and drinking establishments in Aichi Prefecture

※Eating and drinking establishments that have no facilities for on-site eating/drinking and that specialize in deliveries and takeout services are exempted.

Website Application



Items required for making an application

- Applicant Information** Applicant's name, e-mail address, and telephone number
- Eating and drinking establishment Information** Safety & Security Declaration Facility registration number (if approved), Go-To-Eat Campaign registration code (if joined), business license number, business license expiration date, etc.
- Images & Data** Safety & Security Declaration Facility PR poster (if obtained: the registration number should be recognizable) and business license. ※Required for verification

50 Key Items for Preventing Infections at Eating and drinking establishments

※The following is an excerpt of the major measures to be taken. *Please check the official website for all of the 50 measures for preventing infections at eating and drinking establishments.

Basic items (42 items)

- 1 Matters well known to users** (all 8 items)
- 2 Store Environment and Customer Service** (all 5 items)
- 3 Sanitation Management for Eating and drinking establishments and Facilities** (all 6 items)
- 4 Matters observed by the infection control manager** (all 13 items)
- 5 Conditional items** (all 10 items)

It is necessary to work on all the basic items to be certified,

In addition to the required items for certification, additional items are provided to perform for further strengthening protection against infections. (8 items)
In accordance with the number of additional items that are satisfactorily performed, more stars will be given to the eating and drinking establishments to demonstrate their thorough efforts.

Additional Item (8 items)

Items	Description
Contactless Those who have satisfactorily performed three or more items will be given a star.	<ul style="list-style-type: none"> To reduce the risk of infection by contact, further measures are taken including the installation of automatic doors and water taps. Mask cases, etc. are provided so that customers do not place their masks directly on the table.
Ventilation Those who satisfactorily perform one item will be given one star.	<ul style="list-style-type: none"> For thoroughly ventilated rooms the CO2 concentration should be 1000 ppm or less. The ventilation status shall be checked using a CO2 sensor, etc., and recorded on a specified sheet. If CO2 concentrations are over 1000 ppm, then ventilation should be increased.
Employees Those who satisfactorily perform two items will be given one star.	<ul style="list-style-type: none"> The infection control manager shall inform employees of how to use COCOA or the COVID-19 Contact-Confirming Application provided by the Japanese national government so as to quickly grasp infection risks.

Video on infection prevention measures



Scan the QR Code to watch the video "Let's learn the standards for preventing infections in the AISTA Certification System"



Additional Item Certification Stickers



Certification Sticker

For inquiries / AISTA Certification Call Center TEL:052-977-3655

Hours: 10:00 to 17:00 (seven days a week) ※Open since June 28, 2021

