

Solving Social Issues through Business

The Hoshizaki Group has a management philosophy of being an "evolving company" that can contribute not only to customers but also to society.

We have always worked to solve social issues through our business activities based on this management philosophy.

In this special feature, we introduce the Hoshizaki Group's initiatives with respect to global warming countermeasures and the creation of safe and secure food environments.

01 Global Warming Countermeasures

Social Issue | Control of Greenhouse Gas Emissions

These days measures to combat global warming are recognized as an important issue that should be addressed by the whole world, and there are strong demands for thorough energy conservation and control of greenhouse gases, including CO₂. In 2015, the Paris Agreement, the world's common goal for climate change, was adopted.

The Hoshizaki Group's Initiatives

The Hoshizaki Group recognizes the control of greenhouse gas emissions as an issue directly related to its business and is actively making efforts to develop environmentally friendly products, including making its products CFC-free and better in terms of their power-saving performance, all the while complying with the environmental regulations in each country.

In addition, with respect to manufacturing, we are working to reduce the amounts of hazardous substances contained in our products, and are making sincere efforts to create products that comply with laws and regulations, including the European RoHS Directive^(*).

(*) An EU directive and environmental standard to restrict the use of specific hazardous substances (lead, hexavalent chromium, cadmium, mercury, PBDEs, etc. (and 5 other substances))

Japan Showcases

In Japan, under the Energy Conservation Act, some food service equipment is designated as specific equipment to which "Top-Runner Standards"¹ (hereinafter, the "Standards") apply. At Hoshizaki, we are working to realize the "development of products with high power-consumption efficiency" exceeding these Standards, together with "sales in advance of the relevant target year"².

For example, with respect to showcases, we enhanced power-saving performance in 2019 to majorly achieve the Standards for the target year (FY2020), and were developing and selling them ahead of that same target year.

¹ Standards demanding that manufacturing contractors develop products that exceed the standard of the most energy efficient commercialized product at a given time.

² The year the standards in ¹ should be attained, set for each product or category.

<Typical Models>



Reach-In Showcase

Europe Ice Machines

In Europe, amongst growing demand for non-CFCs due to initiatives such as the 2022 ban on equipment using alternative CFC refrigerants (the F-Gas Regulations) aimed at preventing global warming, Hoshizaki developed and sold the world's first non-CFC commercial ice machine (that uses propane) in 2009. Since then, further improvements have increased power-saving performance and we are now expanding our product lineup.

In 2019, we developed and sold new non-CFC ice-dispensers.

<Typical Models>



Non-CFC Ice Machine

Non-CFC Ice-Dispenser

Americas Commercial Refrigerators

In the Americas, the U.S. Department of Energy (DOE) and the Canadian Department of Natural Resources (NRCan) have set strict power-saving standards for products. Hoshizaki America (a local subsidiary in the United States) has been making efforts to develop and sell products that seek power-saving performance and user-friendliness, and since FY2012 has been awarded an Energy Star³ Award for eight years running.

In 2019, in addition to improving power-saving performance, we strived to further combat global warming by developing and selling non-CFC (propane) commercial refrigerators.

³ In an effort promoted by the U.S. Department of Energy and the U.S. Environmental Protection Agency (EPA) since 1992 with the aim of increasing the power-consumption efficiency of equipment and reducing CO₂ emissions, energy star certification is given to products that satisfy the conditions for certain power-consumption efficiencies and those products are allowed to display the Energy Star mark.

<Typical Models>



Commercial Refrigerator Steelheart Series



02 Creation of Safe and Secure Food Environments

Social Issue | Ensuring Food Safety

The need for food safety and security is increasing against a backdrop of repeated mass food poisonings, product recalls due to contamination, and increases in food imports. Given such circumstances, Japan amended its Food Sanitation Act in June 2018 in order to respond to changes in the environment and internationalization surrounding food, and from June 2021, in principle all food-related businesses will be required to implement hygiene control in accordance with HACCP.

What is HACCP?

A management method for producing safe and hygienic food, involving a system that enables advance prevention of shipments of problematic food. HACCP is becoming mandatory in an increasing number of countries, including the United States and the EU.

The Hoshizaki Group's Initiatives

The Hoshizaki Group is contributing to the creation of safe and secure food environments by providing total support for HACCP practices for food-related businesses in terms of both tangible and intangible elements



More than 500 staff have completed specialized education! Wide-ranging support for HACCP concerns

More than 500 people have completed specialized HACCP education at the Hoshizaki Group, which now includes many advisors, including HACCP Coordinators⁴ and HACCP Dissemination Instructors⁵.

The Group is utilizing these human resources to provide the services necessary for hygiene management in accordance with HACCP, from helping with hygiene management inspections and the creation of hygiene management manuals, to inspecting equipment and utensils and cleaning kitchens.

⁴ Qualification set by the Japan HACCP Training Center
⁵ Qualification certified by the Japan Food Hygiene Association.



Special web pages and booklets with easily understood explanations about HACCP



Deployment of kitchen equipment that realizes hygiene management in accordance with HACCP

The Hoshizaki Group is developing kitchen equipment to reduce the risk of food accidents and supports customer implementation of effective and efficient HACCP practices.

Examples include steam convection ovens that deliver both flavor and reliable heating through automatic control, water electrolyzers for sterilizing uncooked vegetables and fruits, and blast chillers/rapid chillers that quickly pass them through the risk temperature zone for easy bacteria multiplication (10 to 60°C) after cooking.



Water Electrolyzer WOX-40WA



Blast Chiller & Shock Freezer HBC-2083-AW

Topics

HACCP-Compliance Lectures Held in Multiple Locations

In the wake of the institutionalization of hygiene management in line with HACCP, the need for HACCP-related seminars, training courses and lectures is increasing.

The Hoshizaki Group dispatches lecturers for courses and lectures to various locations, mainly experts who actually teach on-site, such as HACCP dissemination instructors. In addition to events and seminars, we deliver lectures and training courses at the request of social welfare corporations, universities, vocational schools, and local governments.



A seminar