

Be careful for “new three major food poisoning” from rainy season to summer

Food poisoning may occur even you heat foods fully



In Japan, we have rainy season for one month from June. This rainy season is appreciated as blessed rain in various way.

However, it's humid in this season and allows mold. Be careful, because it is also the season of food poisoning.

<p>Three major causative micro-organisms of food poisoning</p>	<p>Famous causative micro-organisms of food poisoning generated in this season are vibrio parahaemolyticus, staphylococcus, and salmonella. Most of such bacteria is said to be extinct by heating.</p>
<p>New three major causative micro-organisms of food poisoning</p>	<p>However, new three major causative micro-organisms are highlighted such as “campyrobacter, which you should be careful at a barbecue site”, “staphylococcus aureus, which increases in meatballs or vegetables or fish boiled in soy sauce”, or “clostridium Welch, which likely to be generated in food prepared in advance”.</p>
<p>Clostridium Welch</p>	<p>Among them, clostridium Welch is the most troublesome and often happens in food prepared in advance such as curry, stew or boiling cooking. It may easily increase when cooked in large pan and left at normal temperature. This bacteria is troublesome because it does not extinct even heated.</p>
<p>Symptoms of poisoning of clostridium Welch</p>	<p>As symptoms of poisoning of clostridium Welch, you may feel bloated, have loose bowels, or have stomachache. You may not develop a fever or feel like vomiting. In most cases you may get better in a few days naturally but in some cases, you may have loose bowels heavily and may have possibility of another disease so you should be careful for any symptoms of disease.</p>
<p>Prevention and countermeasure</p>	<p>Meat and seafood should be kept in appropriate temperature (10°C or less, or 50°C or more) and do not keep the foods in room temperature for a long time. Do not keep foods in a pan after cooked but keep in cool place and heat it again before you eat it.</p>

General countermeasure of food poisoning during rainy season

- (1) Heat foods when cooking, as much as possible
- (2) Be sure to wash your hands before cooking and also be sure to wash hands when you touch raw meat or raw fish during cooking.
- (3) Even you keep foods in a refrigerator, bacterium may increase gradually. Don't place too much trust in refrigerator but eat it early.
- (4) When there is symptom of loose bowels or vomiting, go to see department of internal medicine or department of digestive organs.



Foreigners of 80% or more think that Saitama prefecture is livable

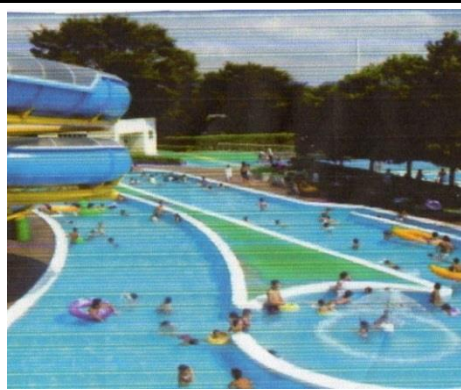
Saitama prefecture performed research of foreigners living there and as a result, 86.3% of foreigners think that Saitama is “livable” or “rather livable”.

According to research of Regional Legal Affairs Bureau last year, number of foreign resident in Saitama amounts to 152486 which is the 5th largest number in the country. In Fujimino-shi, 2% of the residents are foreigners. Reasons why it is livable, are “it is secure with few crimes” (39.1%), “there is a place for counselling” (33.2%), “easy to find a living place” (28.0%), and others.



Experiencing Japanese culture

In summer, various festivals are performed in many places in Japan. In Fujimino-shi, “Ohi matsuri” will be opened in the park and surrounding roads near Ohi Aeon, on July 23 (Sun). You can enjoy various food stalls, Japanese drums, portable shrines, dancers with clappers called Yosakoi, and others.



Season of Garden beach swimming pool comes after the rainy season

Come to Garden beach swimming pool in Fujimi-shi. There is Lalaport, a large shopping center near it. Enjoy together with your family.

*Open: July 8 (Sat) to September 3 (Sun) 9:00 to 17:00

*Entry fee: Adult ¥500, junior high school students ¥300, elementary students ¥100, and free for less than 6 years old

*545 Katsuse, Fujimi-shi (Tel. 049-254-4349)

New multipurpose room is made in FICEC

With a fund of financial incentive of Kamenori, a multipurpose room, is newly borrowed on the 2nd floor of FICEC office.

This space will be used for consultation, cultural exchange, bazaar, and other various usage, which will be planned furthermore.



Study the list of 1006 kanji taught in Japanese primary schools on internet

Program of “How to learn 1006 kanji” developed by FICEC and Nippon Institute of Technology has been completed.

With this program you can study how to read and write 1006 kanji taught in Japanese primary schools by yourself.

You can also learn how to use those kanji.

[Kanji learning support system]

<http://nitcie.sakura.ne.jp/hint/>

Use on PC and cell phones. Part of the program is under development.

