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Minami Lounge Information

Vol.6
2012年6月

New Resident Registration System for Foreign Residents from July 9



A new registration system will start from July 9th and “residence record (Juminhyo)” will be created for foreign residents. Please check the followings;

- ① Ward office will post mail to you about the change of “Kari Jyuminhyo (provisional resident record)”.
Enclosed are ㊶ Notice letter about the change of “Jyuminho (resident record)” ㊷Kari Jyuminhyo (provisional resident record) ㊸Notice letter about due date on renewal of the “Alien Registration Certificates”.
- ② Please check the followings when you receive the “Kari Jyuminhyo”
 - A. If you have a Japanese partner and prefer to change the house holder to your Japanese spouse, please apply to the ward office.
 - B. Names are written in Roman letters and can also accompany with Japanese Kanji (Every day use). Please check if it is all right.
- ③ Residents who are leaving Yokohama city must notify the ward office and apply for “notification of moving-out(Tenshutsu Todoke). Then must receive “moving-out certificate (Tenshutsu Shomei)” and apply for “notification of moving-in(Tennyu Todoke)” at the new local government they move into. Residents who do not have “moving-out certificate (Tenshutsu Shomei)” they might take time.
- ④ Until an expiration date of your “Alien Registration Certificate”, it is regarded as “Residence card (Zairyu card)” so you do not need to rush to take procedures. Please go to the immigration office to apply for “Residence card (Zairyu card)” .
- ⑤ The “Alien Resident Certification” will become as “Resident Record (Jyuminhyo)”, issued by local government, and your address record is not written on it. If you need procedure for naturalization please contact the immigration office.
- ⑥ Contact place for new resident registration system:



About Jyuminhyo(Resident Record):Yokohama Telephone Information Center for Certificate of Residence

TEL 222-1161 (Monday~Friday 10:00~17:00)

About Zairyu Card (Residence Card):Immigration Information Center

TEL 0570-013904 (Monday~Friday 8:30 ~17:15)

Lounge Information

July / Events & Classes

Experience Japanese culture~

One day school by 「Town Teachers」

Date: June 30~July 2 10:00~15:00

Classes: Writing “Hiragana” with Japanese brush, playing ocarina and “shamisen”、stamp making、pressed flower、tole painting etc.

Fee: Material fee (10~1000yen)

Apply: Minami Lounge、Tel: 232-9544

Learning class for foreign-related junior high school students

Eligibility: Non Japanese Junior high school students in Minami ward.

Date: Every Tuesday 17:00~18:30

Class: Studying Japanese language, Japanese literature, math, English etc, face to face with a teacher.

Fee: free

Apply: Apply to your teacher at school.





Food Poisoning in Summer

Seasons are changing to summer and possibility of food poisoning is rising with the temperature. Especially, you need to be careful with your child's lunch (obento) which put a long time to eat. Food poisoning might cause stomach ache and it may fear one's life. Let's study about food poisoning.



1. How to cause food poisoning:

Bacteria : Salmonella (exists in meat and egg), Staphylococcus aureus (exists around wounds), Pathogenic Escherichia coli (exists in water and meat that is contaminated by cow's feces)

Virus (Norovirus) : Norovirus is hiding in shells like oyster and human intestine.

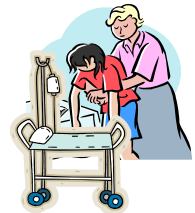
Naturatoxin : Naturatoxin exists in vegetables, skin and bud of potatoes, and animals, puffer toxin.

2. Symptoms of food poisoning:

The symptom depends on the germs.

*Infection type (Infected by salmonella, Vibrio parahaemolyticus, Campylobacter):

Symptoms: fever, diarrhea and stomach ache



*Poison type (Staphylococcus aureus, botulinus etc)

Symptoms: little fever, vomiting, stomach ache and neurologic symptom by poisons such as diplopia, aphagia.

3. Prevent food poisoning: 3 ways of preventing food poisoning are「not to put germs, not to increase germs and kill germs」. Below are the tips to reduce the risk of food poisoning at home.

- Eat soon after cooking.
- Don't leave food at room temperature for a long time. (Don't trust the fridge).
- Foods that are unable to wash, cook well (meat etc).
- Keep cooking tools, hands and towels clean all the time.
- Do not cook if you have wounds in your hands.
- Do not put cold and hot foods together in a lunch box. Cool foods before you put in a lunch box.



How to handle leftovers

- 1 Clean your hands before you touch leftovers.
Use clean dishes and tools to keep leftovers.
- 2 Keep leftovers in shallow clean containers so that it will cool fast in the fridge.
- 3 Abandon leftovers when you kept them for a long time.
- 4 When warming leftovers, cook thoroughly. The temperature should be above 75°C.
When cooking soups, check that it's piping hot all the way through.



“Minami no Kaze” (Japanese News Letter)

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Closed: 3rd Monday and end of the year (Dec 29th-Jan 3rd)