### 2021 Edition (FY2020 data)

### **Sanitary Inspection Overview**

### What We Do at the Inspection Station

### Inspecting Animals and Meat

In order to provide safe meat, inspectors, who are also veterinarians, inspect each animal to be slaughtered in accordance with the law.

The inspection station also supervises the safety of all carcasses, including those brought in from other slaughterhouses.



### Supervision and Guidance

The inspection station supervises and provides guidance to refrigeration and other facilities in the meat market, as well as commercial facilities such as those related to meat processing.

Supervision and guidance is also provided to meat transport companies on the handling of meat, sanitation management, and temperature control.





#### **Sanitation Seminars**

The inspection station holds seminars for businesses and individuals that handle meat and other relevant parties to raise awareness on sanitation.

## Studies and Research

The inspection station conducts various types of research related to meat and other topics. The findings are presented at events such as academic conferences.

#### Returning Inspection Results

Slaugtering inspection results are provided to producers and others to improve production management and the safety of meat.



#### 1. Organization and staff of the inspection station Slaughtering Total Administrativ Part-time staff veterinary level post inspectors (As of April 1, 2021) hygienists Bureau of Shibaura Meat Sanitary Inspection Station -3 3 48 17 4 75 Social Welfare and Public General Affairs 3 Management Health Section Administration 3 1 2 \* 11 Program Coordination HACCP Sanitary Guidance 1 19 9 **Bovine Inspection** Inspection 1 11 8 58 Swine Inspection Section 7 3 Detailed Examination Slaughtering inspectors with 6 6 concurrent duties related to the affairs of an island \*: Includes the Senior Director

#### 2. Slaughterhouses under jurisdiction

Classification	Name of slaughterhouse	Number of slaughterhouse	Location	Established by	Number of days in operation	
General	Tokyo Shibaura Slaughterhouse	1	2-7-19 Konan, Minato-ku	Tokyo Metropolitan Government	242	days
General	Hachijo-machi Slaughterhouse	14	5626-90 Ohkago, Hachijo Town	Hachijo Town	3	days

#### 3. Numbers of animals inspected and carcasses brought in from other slaughterhouses

$\overline{}$	Fiscal	Total	Cattle  Beef cattle *1 Dairy cows *2			Calves *3	Horses	Swine	Sheep	Goats
	year	Total				Caives 3	1101868	Swille	эпсер	Goats
W/41 T-1	2018	281,468	86,908	86,447	461	1	0	194,556	0	3
Within Tokyo Metropolis	2019	279,110	86,157	85,719	438	0	0	192,948	0	5
Wichopolis	2020	292,830	89,243	88,758	485	4	0	203,578	0	5
Slaughterhouses within	Shibaura	292,825	89,243	88,758	485	4	0	203,578		_
jurisdiction	Hachijo Town	5	0	0	0	0	0	0	0	5
Dressed carcasses	brought in *4	43,593.5	41,250.0	29,565.0	11,685.0	116.5	1	2,226.0	0	0

<sup>\*1:</sup> Wagyu and crossbreeds

#### 4. Breakdown of animals disposed by reason

	Lineshood species	lis of disposal	number	of aritral	s eerysinel salt	gas losis	a dysette Acid	ird Akros	5 Ainit Ainit	is Dist	S Orthodosis Anther Part	asite infe	Jilons Venira	setiste (	redita 181	ndice 7	rodes, v	Junai Paoine le	other*	, cod
	Slaughter prohibited	0		0				0		0	0	0	0	0	0	0	0	0	0	
	Total disposal	110		0		0		0	0	0	0	4	7	4	0	1	94	0	110	
	Partial disposal	66,744				18			34	2				0	6,159	27		80,969	87,209	
	Slaughter prohibited	0		0				0		0	0	0	0	0	0	0		0	0	
	Total disposal	0		0		0		0	0	0	0	0	0	0	0	0		0	0	
	Partial disposal	4				0			0	0				0	1	0		3	4	
	Slaughter prohibited	0		0				0		0	0	0	0	0	0	0		0	0	
Horses	Total disposal	0		0		0		0	0	0	0	0	0	0	0	0		0	0	
	Partial disposal	0				0			0	0				0	0	0		0	0	
	Slaughter prohibited	2	2	0	0		0	0	/	0	0	0	0	0	0	0		0	2	
Swine	Total disposal	150	24	0	0	0	0	0	0	0	40	12	8	1	62	3		0	150	
	Partial disposal	147,015				0			0	0				0	547	2		154,054	154,603	1
	Slaughter prohibited	0		0				0		0	0	0	0	0	0	0		0	0	]
Sheep	Total disposal	0		0		0		0	0	0	0	0	0	0	0	0		0	0	]
	Partial disposal	0				0			0	0				0	0	0		0	0	]
	Slaughter prohibited	0		0				0		0	0	0	0	0	0	0		0	0	]
Goats	Total disposal	0		0		0		0	0	0	0	0	0	0	0	0		0	0	]
	Partial disposal	0				0			0	0				0	0	0		0	0	
	Slaughter prohibited	2	2	0	0		0	0		0	0	0	0	0	0	0	0	0	2	
Total	Total disposal	260	24	0	0	0	0	0	0	0	40	16	15	5	62	4	94	0	260	]
	Partial disposal	213,763				18			34	2				0	6,707	29	0	235,026	241,816	]

Note) With respect to partial disposal, counted as one animal regardless of the size of the portion deemed abnormal and disposed of.

Other

<sup>\*2:</sup> Holstein, etc. \*3: Cattle less than one year old

<sup>\*4:</sup> Dressed carcasses brought into the meat market from other slaughterhouses

<sup>(1)</sup> Contamination by inflammation or inflammatory product: pneumonia, pleurisy, epicarditis, hepatitis, cholangitis, gastritis, enteritis, etc.

 $<sup>(2) \,</sup> Degeneration \, or \, atrophy: fatty \, liver, \, necros is \, of \, mesenteric \, \, fat, \, necros is \, of \, per irenal \, fat, \, etc.$ 

<sup>(3)</sup> Other: lithiasis, deformity, traumatic injury, bone fracture, etc.

#### 5. Inspection for residual toxic substances

		,		Agricultural chemicals					
$  \ \  $	Antibiotics		Insect	ticides	Other	drugs	Agricultural chemicals		
	Number of animals inspected	Number or animals that tested positive	Number of animals inspected	Number or animals that tested positive	Number of animals inspected	Number or animals that tested positive	Number of animals inspected	Number or animals that tested positive	
Cattle	302	0	52	0	52	0	16	0	
Swine	260	0	42	0	42	0	6	0	
Horses				_	_		_	_	
Total	562	0	94	0	94	0	22	0	

#### 6. Bacterial inspections at facilities

	Number of inspected facilities	Number of specimen	Total number of specimen	Instruction given	Inspection item
Slaughtering business		223	892	0	inspection rem
Restaurant business	1	5	20	0	General bacterial count, coliform
Business handling organs	61	198	792	0	group count, E.coli count,
Other *	2	43	142	0	Salmonella count
Total	88	469	1,846	0	

\* Total number of ice makers and water coolers in the market

#### 7. Number of cases monitored

		Related to the Food Sa	nitation Act and others	Related to the Slaught	erhouse Act and others	Related to Rendering Plant Control Act and others		
	Total	Slaughtering business/processed meat sales business	Other commercial activities *2	Slaughterhouse facilities *3	Market facilities *4	Rendering plant, etc. *5	Transportation of animal materials	
Number of cases *1	* * *	40	* * *	22	6	2	* * *	
Cases monitored	18,041	7,486	778	6,596	1,483	484	1,214	
Instruction given	66	52	5	7	2	0	0	

\*1: Number of facilities as of the end of FY2020

\*2: Total number of restaurants, meat transport vehicles, etc.

3: Total number of mooring stations, treatment rooms, organ

\*4: Total number of transaction rooms and refrigerators/freezers

\*5: Raw hide storage area
Note) "\*\*\*" indicates an indefinite number.

#### 8. Bovine spongiform encephalopathy (BSE) inspection

		Slaughterhouse	Total	Shibaura	Hachijo *3
B	SE inspection	Number of animals inspected	81	81	0
B	Screening	-	81	81	0
a k	inspection *1	+	0	0	0
d o	Confirmation	-	0	0	0
w n	test *2	+	0	0	0

- \*1: Inspections were carried out on cattle over 24 months old and those judged as requiring inspection.
- \*2: This inspection is conducted at inspection institutes designated by the central government when a specimen tests positive during screening.
- \*3: As for the Tokyo islands, screening inspection is conducted at Shibaura Meat Sanitary Inspection Station.

### 9. Sheep/goat transmissible spongiform encephalopathy (TSE) inspection

	Нас	hijo
	Sheep	Goats
Number of animals inspected	0	0
-	0	0
+	0	0

Note) The number of TSE screening inspections performed

### 10. Slaughtering inspection charges

Cattle/horses	1,200 yen
Calves/swine	310 yen
Sheep/goats	240 yen

#### 11. Major production areas

Cattle	Hokkaido, Tochigi, Ibaraki, Fukushima, Miyagi, and Gunma prefectures
Swine	Gunma, Ibaraki,Iwate, Chiba, Tochigi, and Akita prefectures

#### 12. Sanitation certificate issuance for meat exports

Destination	Macau	Thailand	Vietnam	Myanmar
Number of certifications issued	42	204	55	12
Transaction volume	8,444kg	63,166kg	26,518kg	4,762kg

Note) Sanitation certificates for meat exports issued in accordance with bilateral agreements between countries

# 13. Issuance of the certification on slaughtering inspection results

, erres							
FY	Number of certifications issued						
2019	381						
2020	1,214						

Note) Includes hides and blood

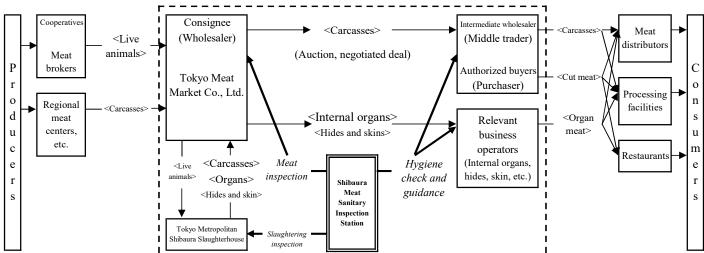
#### 14. Programs to promote and educate

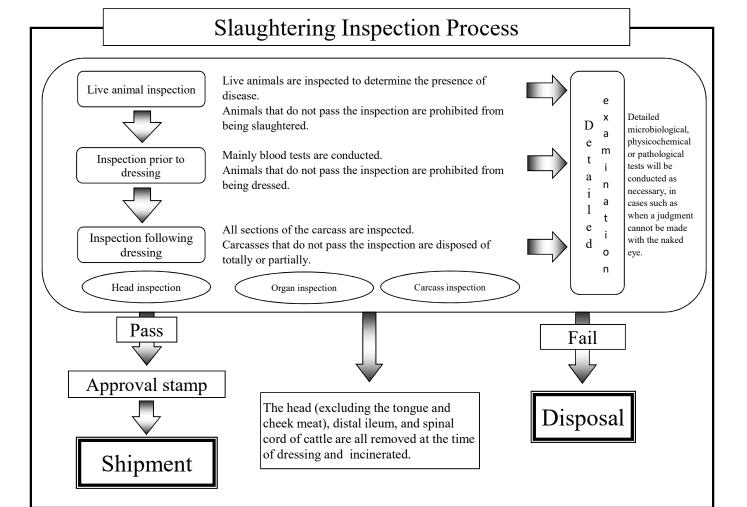
Affiliation	Number of events	Number of people
Related administrative bodies	19	346
Educational institutions (including universities)	0	0
Other (consumers, etc.)	16	167

Note) Programs include sanitation seminars, facility tours, site inspections and training sessions.

#### 15. Meat distribution

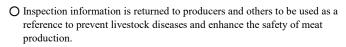
#### [Tokyo Metropolitan Central Wholesale Market Meat Market]



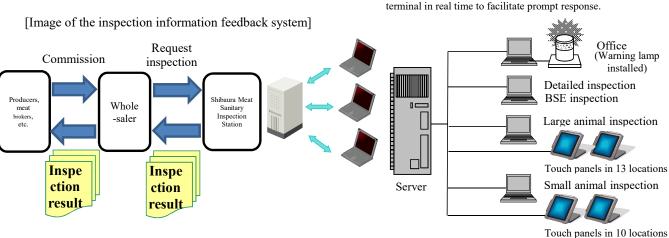


Using the Inspection Feedback System to Return Results and Strengthen the Crisis Management Response

We have introduced a meat sanitation inspection system to manage inspection data in accordance with the Slaughterhouse Act and the Food Sanitation Act. The system collects inspection data entered on touch panels and personal computers and stores it on a database. Thereby, inspection results are digitalized and shared, aiming for the prompt and effective return of information to producers and strengthening of the crisis control system, including the prompt transmission of emergency information. In addition, the data accumulated is being used in presentations of research findings.



- O Inspection data is input at terminals, then collected and managed on a database.
- O Emergency information is displayed on and transmitted to each



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