

## 2014 Edition (Results of FY2013)

# Outline of the Processed Meat Sanitation Inspection Service

### What we do at the inspection station

#### Sanitation inspection for processed meat

In order to provide safe edible meat, inspectors, who are also veterinarians, implement slaughtering inspections for each animal based on laws.

The inspection station also supervises the sanitation of meat brought in.



#### Supervising and instructing

The inspection station supervises and instructs facilities such as refrigerators in the processed meat market and the commercial facilities of meat processing business. It also supervises and instructs processed meat delivery vehicles that come in and out of the market about the handling of processed meat, sanitary control and temperature control.



#### Sanitation lecture class

The inspection station holds a lecture for people engaged in processed meat handling business and relevant personnel to raise awareness on sanitation.

#### Research study

The inspection station implements various kinds of research studies on processed meat. The results obtained are presented to the public on occasions such as academic conferences.

#### Returning the results of inspection

The results of slaughtering inspections are given to producers and other relevant parties to contribute to the improvement of processed meat safety and productivity.

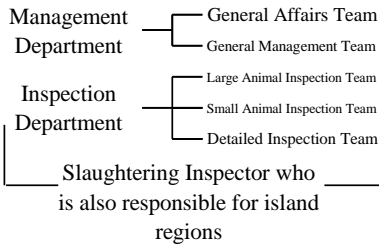


# 1. Organization and personnel of the inspection station

(As of April 1, 2014, present staff)

Bureau of Social Welfare and Public Health

Shibaura Meat Sanitation Inspection Station



Managerial post	Clerical post	Slaughtering inspectors	Veterinarian sanitation assistants	Temporary workers	Part-time clerical workers	Total
3	4	53	16	0	7	83
2 ※1	4	—	—	—	—	12
1	—	21	8	—	—	62
	—	12	8	—	—	
	—	6	—	—	6	
—	—	9	—	—	—	9

\*1: Includes the Director

## 2. Slaughterhouses under jurisdiction

Classification	Name of slaughterhouse	Number of slaughterhouse	Location	Installed by	Number of days opened
General	Tokyo Shibaura Slaughterhouse	1	2-7-9 Konan, Minato-ku	Tokyo Metropolitan Government	244 days
Simplifi	Nijijima Slaughterhouse	1	468-2, Aza-Ohara, Nijijima Village	Nijijima Village	0 days
General	Hachijo Town Slaughterhouse	1	5626-90 Ohkago, Hachijo Town	Hachijo Town	16 days

## 3. Numbers of animals under slaughtering inspection and under the inspection of dressed carcass brought in

Fiscal year	Total	Cattle		Calves *3	Horses	Swine	Sheep	Goats	
		Beef cattle *1	Dairy cows *2						
2011	254,226	89,164	88,495	669	16	0	165,032	0	14
2012	275,999	94,325	93,594	731	0	0	181,665	0	9
2013	322,202	97,031	96,378	653	0	0	225,161	0	10
Shibaura	322,185	97,024	96,378	646	0	0	225,161	0	0
Nijijima	0	—	—	—	0	—	0	0	0
Hachijo Town	17	7	0	7	0	0	0	0	10
Dressed carcasses brought in *4	60,145.0	52,505.5	33,329.5	19,176.0	158.5	0	7,481.0	0	0

\*1: Wagyu and crossbreeds

\*2: Holstein, etc.

\*3: Cattle less than one year old

\*4: Dressed carcasses brought into the processed meat market from other slaughterhouses

## 4. Number of animals disposed by reason

Livestock species	Details of disposal	Actual number of animals disposed	Reasons for disposal														Total		
			Swine erysipelas	Salmonellosis	Swine dysentery	Actinomycosis	Atrophic rhinitis	Toxoplasmosis	Distomatosis	Other parasite infections	Pyemia	Sepsis	Uremia	Jaundice	Hydrops	Tumor		Leukemia	Other *
Cattle	Slaughtering prohibited	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
	Total disposal	45	0	0	0	0	0	0	0	0	0	2	8	1	0	34	0	0	45
	Partial disposal	72,809	0	0	0	37	0	0	161	2	0	0	0	4,093	41	0	85,782	0	90,116
Calves	Slaughtering prohibited	0	0	0	0	0	0	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	0	0	0	0
	Partial disposal	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Horses	Slaughtering prohibited	0	0	0	0	0	0	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	0	0	0	0
	Partial disposal	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Swine	Slaughtering prohibited	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
	Total disposal	282	28	10	73	0	2	0	0	0	77	54	16	5	13	4	0	0	282
	Partial disposal	129,794	0	0	0	0	0	0	1	0	0	0	0	1,120	10	0	132,516	133,647	
Sheep	Slaughtering prohibited	0	0	0	0	0	0	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	0	0	0	0
	Partial disposal	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Goats	Slaughtering prohibited	0	0	0	0	0	0	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	0	0	0	0
	Partial disposal	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1
Total	Slaughtering prohibited	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
	Total disposal	327	28	10	73	0	2	0	0	0	77	54	18	13	14	4	34	0	327
	Partial disposal	202,604	0	0	0	37	0	0	161	3	0	0	0	5,213	51	0	218,299	223,764	

Note) As for partial disposal, if there were any sections found abnormal and disposed, it is counted as one animal no matter how small the section is.

\* Other

- (1) Contamination by inflammation or inflammatory product: pneumonia, pleurisy, epicarditis, hepatitis, cholangitis, gastritis, enteritis, etc.
- (2) Degeneration or atrophy: fatty liver, necrosis of mesenteric fat, necrosis of perirenal fat, etc.
- (3) Other: lithiasis, deformity, traumatic injury, bone fracture, etc.

## 5. Residue hazardous substances inspection

	Antibacterial substance		Anthelmintic		Pesticide		Radioactive substances	
	Number of animals inspected	Number of animals turned out positive	Number of animals inspected	Number of animals turned out positive	Number of animals inspected	Number of animals turned out positive	Number of animals inspected	Over reference value (100Bq/kg)
Cattle	274	0	46	0	10	0	97,024	0
Swine	274	0	46	0	10	0	—	—
Horses	0	—	—	—	—	—	—	—
Total	548	0	92	0	20	0	97,024	0

## 6. Bacteria test of facilities

	Number of inspected facilities	Number of specimen	Total number of specimen	Number of instructed cases	Inspection item
Slaughtering business	28	220	880	4	General bacteria count, coliform group count, coliform count, Staphylococcus aureus count, Salmonella count
Restaurant business	1	12	48	0	
Business handling organs	34	145	478	4	
Other *	7	21	63	0	
Total	70	398	1,469	8	

\* Total of ice maker and water cooler

## 7. Number of supervised cases

	Total	Related to the Food Sanitation Act and others		Related to the Slaughterhouse Act and others		Related to Rendering Plant Control Act and others	
		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 targeted cases	***	38	***	22	6	2	***
Number of supervised cases	16,904	7,308	1,102	5,307	1,476	491	1,220
Number of instructed cases	230	181	11	21	17	0	0

\*1: Number of facilities as of the end of FY2013

\*2: Total of restaurants and meat delivery vehicles

\*3: Total of mooring stations, treatment room, inward organs handling room

\*4: Total of transaction room and refrigerator/freezer

\*5: Skin storage places

Note) “\*\*\*” shows indefinite number.

## 8. Bovine spongiform encephalopathy (BSE) inspection

	Slaughterhouse	Total	Shibaura	Hachijo *3
BSE inspection	Number of animals inspected	23,524	23,520	4
Breakdown	Screening inspection *1	23,524	23,520	4
	Checking inspection *2	0	0	0
	Number of animals turned out positive	0	0	0

\*1: 100% inspection was conducted until June 2013. From July 2013, according to the change of targeted age to cattle over 48 months old, inspection is conducted only on cattle over 48 months old and those judged as requiring inspection.

\*2: This inspection is conducted at inspection institutes designated by the national government for specimens that turned out positive in screening inspection.

\*3: As for animals in island regions, screening inspection is conducted at the main inspection station.

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

	Hachijo	
	Sheep	Goats
Number of animals inspected	0	7
Number of animals turned out negative	0	7
Number of animals turned out positive	0	0

Note) The inspection is conducted on the number of specimens on which TSE screening inspection is conducted (sheep/goats that are over 12 months old)

## 10. Slaughtering inspection charges

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

## 11. Major production areas

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

## 12. Issuance of exported meat sanitation certification

Destination	Macau	Thailand
Number of certifications issued	97	13
Transaction volume	29,815.7kg	741.6kg

Note) Sanitation certification issued for the export of beef based on bilateral discussion with Macau and Thailand

## 13. Issuance of the certification on slaughtering inspection results

FY	Number of certifications issued
2011	327
2012	2,325
2013	4,358

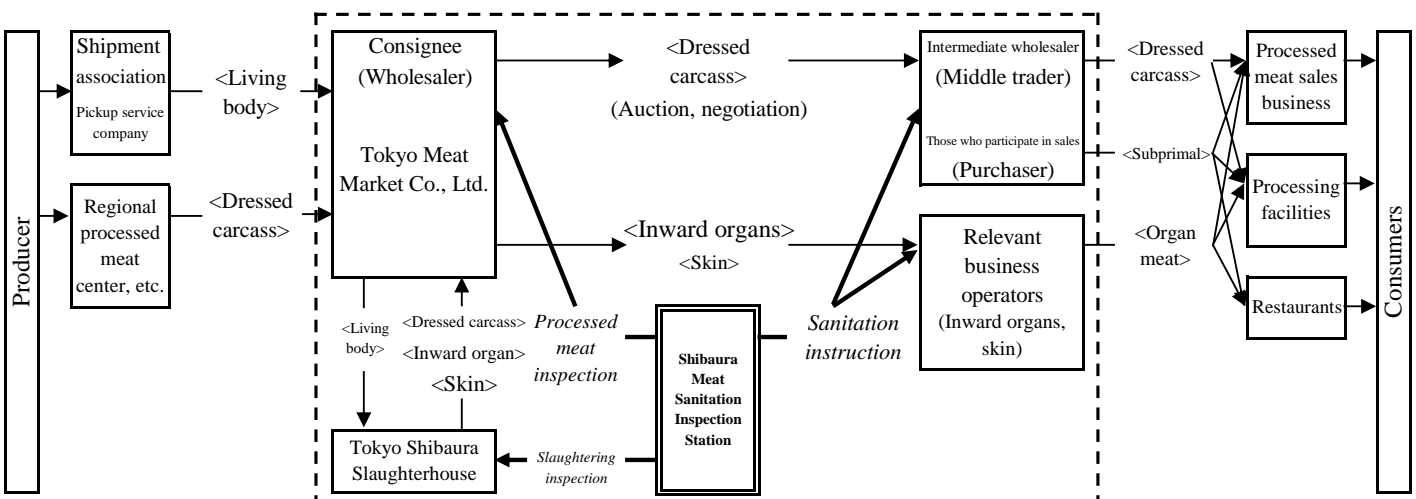
Note) Skin and blood included.

## 14. Achievements of diffusion and enlightenment

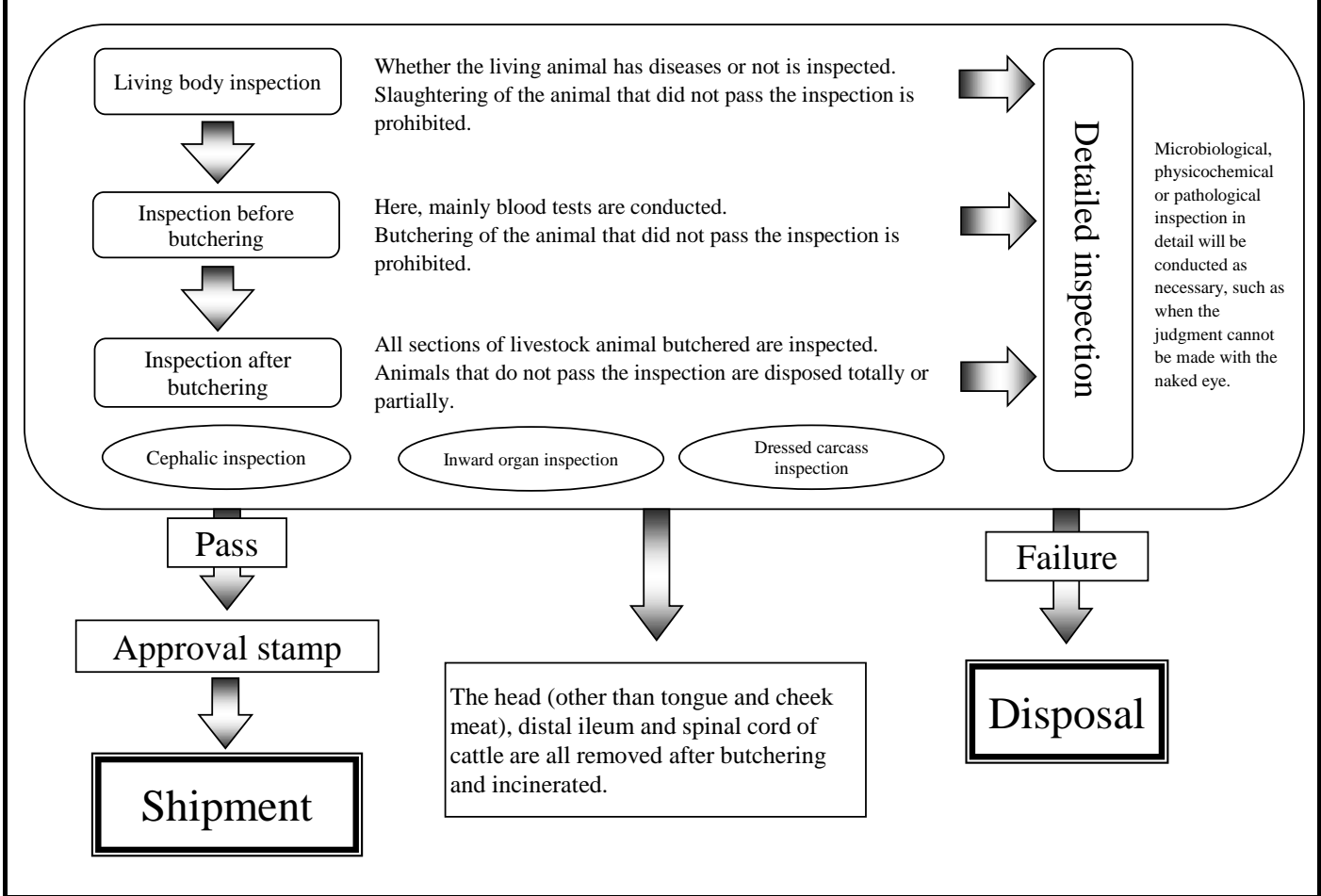
Affiliation	Number of cases	Number of people
Related administrative bodies	30	255
Educational institutions including universities	9	144
Other (consumers, etc.)	87	1,582

Note) Implementation of diffusion and enlightenment activities such as sanitation lecture classes, facility tours, site inspections, training sessions and meat market fairs

## 15. Distribution of processed meat [Processed meat market of Tokyo Metropolitan Central Wholesale Market]



# Flow of slaughtering inspection



## Information-returning business and the reinforcement of crisis control system utilizing the processed meat sanitation inspection system

We have introduced a processed meat sanitation inspection system to manage inspection data according to the Slaughterhouse Act and the Food Sanitation Act. In this system, inspection data entered via touch panels and from PCs are collected in the database. Inspection data are thereby computerized and shared, for the prompt and effective return of information to producers and the reinforcement of the crisis control system, such as the prompt transmission of emergency information. In addition, the accumulated inspection data are utilized for the presentation of research studies.

- Inspection information is returned to producers as a reference material to prevent livestock diseases and to produce safe edible meat.

- Inspection data are input from terminals and are intensively managed with a database.
- Emergency information is shown on and transmitted to each terminal on a real-time basis for prompt reaction.

### [Image of the feedback of inspection information]

