

2017 Edition (FY2016 data)

Sanitary Inspection Overview

What we do at the inspection station

Inspect 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 slaughter houses.



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.

Return inspection results

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

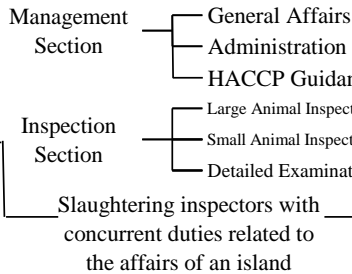


1. Organization and staff of the inspection station

(As of April 1, 2017)

Bureau of Social Welfare and Public Health

Shibaura Meat Sanitary Inspection Station



Management level post	Administrative	Slaughtering inspectors	Assistant veterinary hygienists	Temporary workers	Part-time staff	Total
3	3	49	16	0	7	78
2*1	3	—	—	—	—	11
	—	4	—	—	1	
	—	1	—	—	—	
1	—	19	8	—	—	59
	—	11	8	—	—	
	—	6	—	—	6	
—	—	8	—	—	—	8

*1: 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	241 days
Small-scale	Nijijima Slaughterhouse	1 1	468-2, Aza-Ohara, Nijijima Village	Nijijima Village	0 days
General	Hachijo-machi Slaughterhouse	1 4	5626-90 Ohkago, Hachijo Town	Hachijo Town	6 days

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

	Fiscal year	Total	Cattle		Calves *3	Horses	Swine	Sheep	Goats	
			Beef cattle *1	Dairy cows *2						
Within Tokyo Metropolis	2014	321,116	98,997	98,747	250	1	0	222,100	0	18
	2015	303,059	93,275	93,185	90	3	0	209,778	0	3
	2016	289,112	88,309	87,690	619	0	0	200,798	0	5
Slaughterhouses within jurisdiction	Shibaura	289,105	88,307	87,690	617	0	0	209,778	0	0
	Nijijima	0	-	-	-	0	-	0	0	0
	Hachijo Town	7	2	0	2	0	0	0	0	5
Dressed carcasses brought in *4		49,384.0	41,993.5	26,530.5	15,463.0	205.5	2.0	7,183.0	0	0

*1: Wagyu and crossbreeds *2: Holstein, etc. *3: Cattle less than one year old *4: Dressed carcasses brought into the meat market from other slaughterhouses

4. Breakdown 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	Dropsy	Tumor		Leukemia	Other *	
Cattle	Slaughter prohibited	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
	Total disposal	84	0	0	0	0	0	0	1	4	11	9	0	1	58	0	0	0	0	84
	Partial disposal	75,801	8	61	2	0	0	0	0	0	0	0	0	0	93,258	0	0	0	0	97,920
Calves	Slaughter prohibited	0	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	0
	Partial disposal	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Horses	Slaughter prohibited	0	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	0
	Partial disposal	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Swine	Slaughter prohibited	16	16	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	16
	Total disposal	93	16	0	0	0	0	0	44	28	0	1	1	3	0	0	0	0	0	93
	Partial disposal	114,435	0	0	0	0	0	0	0	0	0	0	756	12	118,199	0	0	0	0	118,967
Sheep	Slaughter prohibited	0	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	0
	Partial disposal	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Goats	Slaughter prohibited	0	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	0
	Partial disposal	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	4
Total	Slaughter prohibited	16	16	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	16
	Total disposal	177	16	0	0	0	0	0	45	32	11	10	1	4	58	0	0	0	0	177
	Partial disposal	190,239	8	61	2	0	0	0	0	0	0	0	756	12	211,461	0	0	0	0	216,891

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

* 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. Inspection for residual toxic substances

	Antibiotics		Insecticides		Agricultural chemicals		Radioactive substances	
	Number of animals inspected	Number of animals that tested positive	Number of animals inspected	Number of animals that tested positive	Number of animals inspected	Number of animals that tested positive	Number of animals inspected	Over reference value (100Bq/kg)
Cattle	264	0	36	0	9	0	88,307	0
Swine	276	0	47	0	11	0	—	—
Horses	0	—	—	—	—	—	—	—
Total	540	0	83	0	20	0	88,307	0

6. Bacterial inspections at facilities

	Number of inspected facilities	Number of specimen	Total number of specimen	Instruction given	Inspection item
Slaughtering business	24	172	860	0	General bacteria count, coliform group count, coliform count, Staphylococcus aureus count, Salmonella count
Restaurant business	1	2	2	0	
Business handling organs	66	158	286	0	
Other *	9	89	259	0	
Total	100	421	1,407	0	

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

7. Number of cases monitored

	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 cases *1	***	40	***	22	6	2	***
Cases monitored	15,967	6,703	899	5,218	1,456	486	1,205
Instruction given	20	3	0	5	12	0	0

*1: Number of facilities as of the end of FY2015

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

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

*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
BSE inspection	Number of animals inspected	82	81	1
Screening inspection *1	-	82	81	1
	+	0	0	0
	-	0	0	0
	+	0	0	0

*1: Inspections were carried out on cattle over 48 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

	Hachijo	
	Sheep	Goats
Number of animals inspected	0	1
-	0	1
+	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	Tochigi, Hokkaido, Fukushima, Ibaraki, Miyagi, and Iwate prefectures
Swine	Gunma, Ibaraki, Chiba, Iwate, Tochigi, and Akita prefectures

12. Sanitation certificate issuance for meat exports

Destination	Macau	Thailand	Vietnam	Myanmar
Number of certifications issued	49	125	41	4
Transaction volume	17,105kg	32,607kg	15,074kg	569kg

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

13. Issuance of the certification on slaughtering inspection results

FY	Number of certifications issued
2014	5,587
2015	2,841
2016	2,319

Note) Includes hides and blood

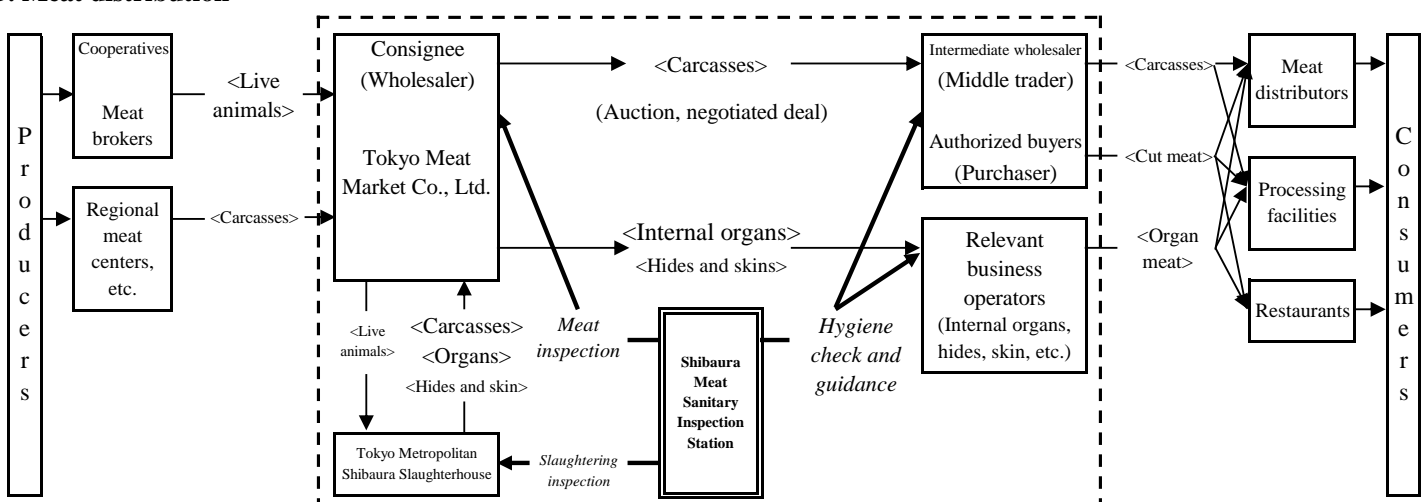
14. Programs to promote and educate

Affiliation	Number of events	Number of people
Related administrative bodies	45	810
Educational institutions (including universities)	10	108
Other (consumers, etc.)	35	1,402

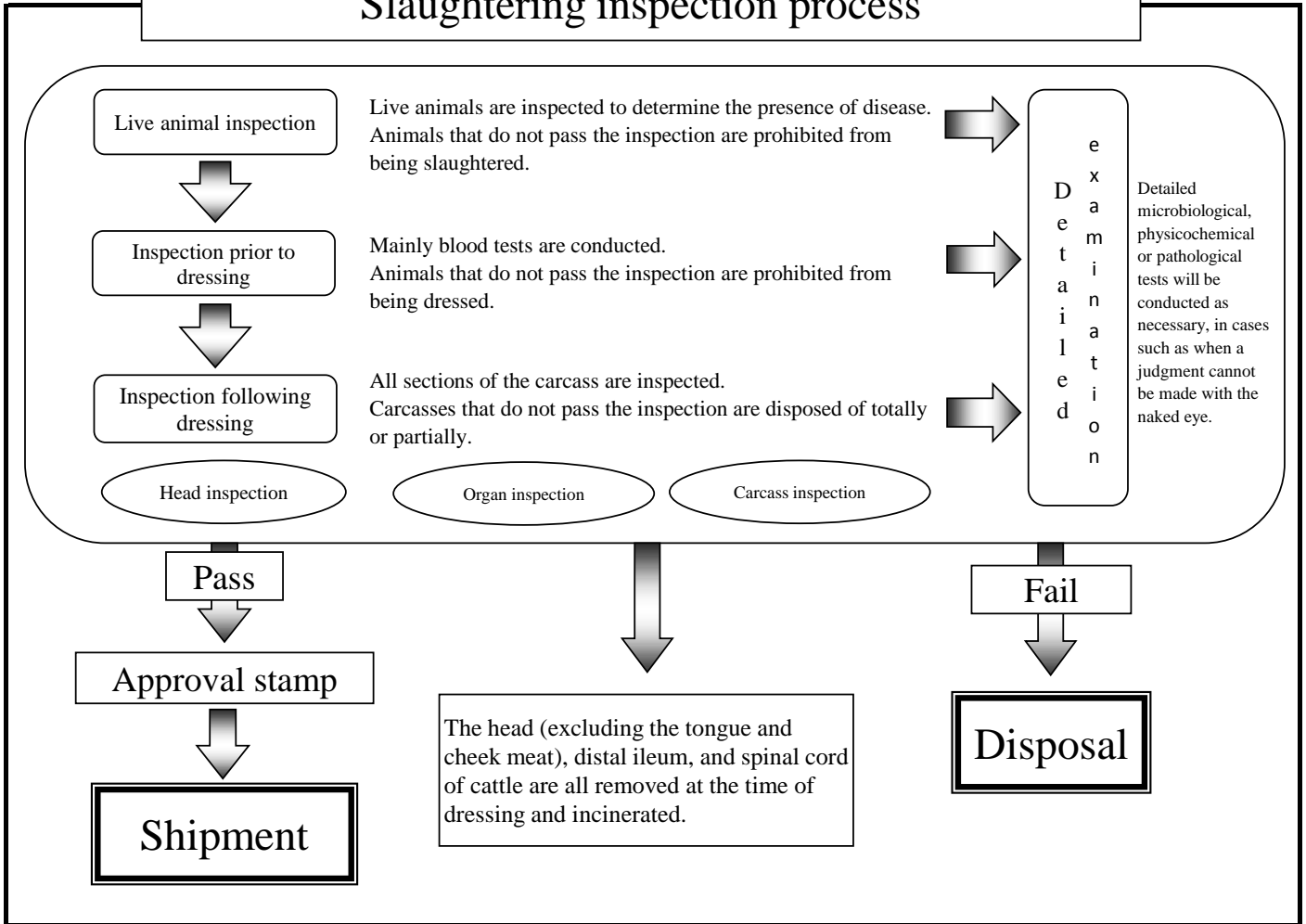
Note) Programs include sanitation seminars, facility tours, site inspections, training sessions, and the Meat Market Festival

15. Meat distribution

[Tokyo Metropolitan Central Wholesale Market Meat Market]



Slaughtering inspection process



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.

- Inspection information is returned to producers and others to be used as a reference to prevent livestock diseases and enhance the safety of meat production.

- Inspection data is input at terminals and collected and managed on a database.
- Emergency information is displayed on and transmitted to each terminal in real time to facilitate prompt response.

[Image of the inspection information feedback system]

