

2018 Edition (FY2017 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

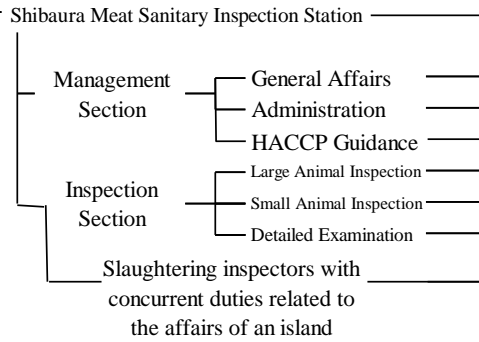
Slaughtering inspection results are provided to producers and others to improve production management and the safety of meat.



1. Organization and staff of the inspection station

(As of April 1, 2018)

Bureau of Social Welfare and Public Health



Management level post	Administrative	Slaughtering inspectors	Assistant veterinary hygienists	Temporary workers	Part-time staff	Total
3	3	47	17	0	7	74
2*1	3	—	—	—	—	8
	—	3	—	—	1	
	—	1	—	—	—	
1	—	18	9	—	—	58
	—	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	242 days
Small-scale	Nijijima Slaughterhouse	1	468-2, Aza-Ohara, Nijijima Village	Nijijima Village	0 days
General	Hachijo-machi Slaughterhouse	1	5626-90 Ohkago, Hachijo Town	Hachijo Town	3 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	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
	2017	276,798	88,309	87,690	619	0	0	188,333	0	3
Slaughterhouses within jurisdiction	Shibaura	276,794	88,461	88,062	399	0	0	188,333	-	-
	Nijijima	0	-	-	-	0	-	0	0	0
	Hachijo Town	4	1	0	1	0	0	0	0	3
Dressed carcasses brought in *4		50,452.5	42,968.5	28,706.0	14,262.5	122.0	0.0	7,362.0	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	Subrommellosis	Swine dysentery	Actinomycosis	Atrophic rhinitis	Toxoplasmosis	Diatommatosis	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
	Total disposal	99	0	0	0	0	0	0	0	2	21	8	0	0	68	0	0	0	99
	Partial disposal	68,325	0	9	0	0	37	2	0	0	0	0	5,064	22	0	81,694	0	0	86,828
Calves	Slaughter prohibited	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
	Total disposal	0	44,822kg	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	Slaughter 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	Slaughter prohibited	12	12	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	12
	Total disposal	73	14	0	0	0	0	0	0	27	11	6	3	9	3	0	0	0	73
	Partial disposal	117,791	0	0	0	0	0	0	0	0	0	0	807	7	0	122,116	0	0	122,930
Sheep	Slaughter 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	Slaughter 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
Total	Slaughter prohibited	12	12	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	12
	Total disposal	172	14	0	0	0	0	0	0	27	13	27	11	9	3	68	0	0	172
	Partial disposal	186,116	0	9	0	0	37	2	0	0	0	0	5,871	29	0	203,810	0	0	209,758

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

(As of April 1, 2018)

	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	256	0	36	0	12	0	88,461	0
Swine	266	0	45	0	8	0	—	—
Horses	0	—	—	—	—	—	—	—
Total	522	0	81	0	20	0	88,461	0

6. Bacterial inspections at facilities

	Number of inspected facilities	Number of specimen	Total number of specimen	Instruction given	Inspection item
Slaughtering business	30	170	850	0	General bacteria count, coliform group count, coliform count, Staphylococcus aureus count, Salmonella count
Restaurant business	1	2	2	0	
Business handling organs	65	87	435	0	
Other *	3	43	143	0	
Total	99	302	1,430	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	16,164	6,775	890	5,325	1,480	484	1,210
Instruction given	19	2	2	6	9	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	42	42	0
Screening inspection *1	-	42	42	0
	+	0	0	0
Confirmation test *2	-	0	0	0
	+	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

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

12. Sanitation certificate issuance for meat exports

Destination	Macau	Thailand	Vietnam	Myanmar
Number of certifications issued	57	126	56	0
Transaction volume	10,126kg	44,822kg	15,634kg	0kg

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
2015	2,841
2016	2,319
2017	1,681

Note) Includes hides and blood

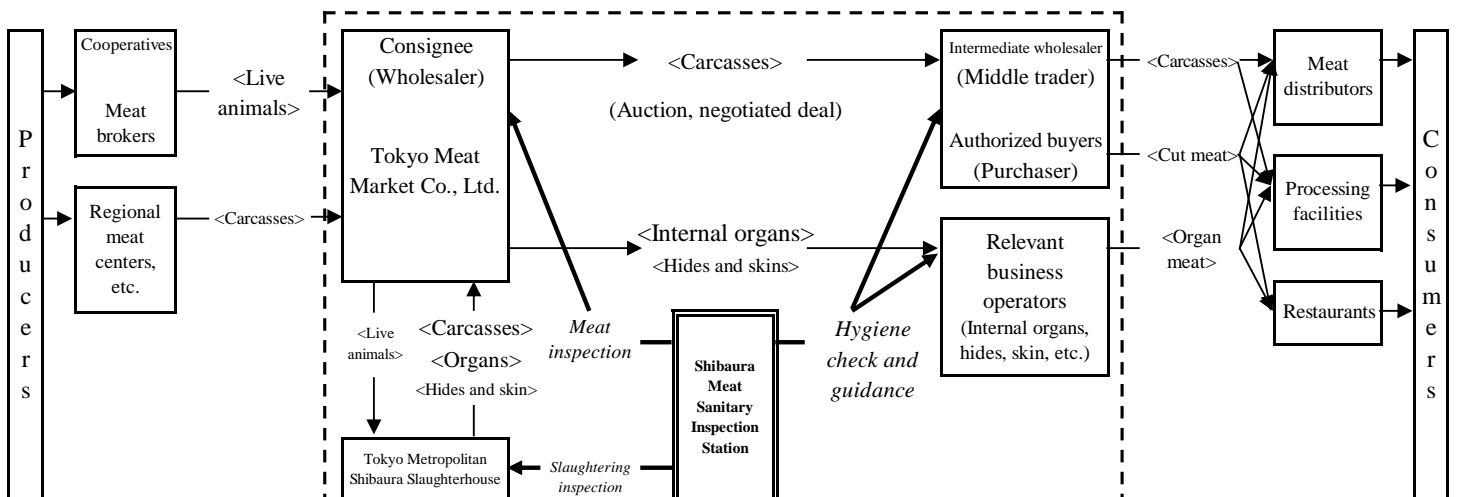
14. Programs to promote and educate

Affiliation	Number of events	Number of people
Related administrative bodies	54	968
Educational institutions (including universities)	9	105
Other (consumers, etc.)	15	478

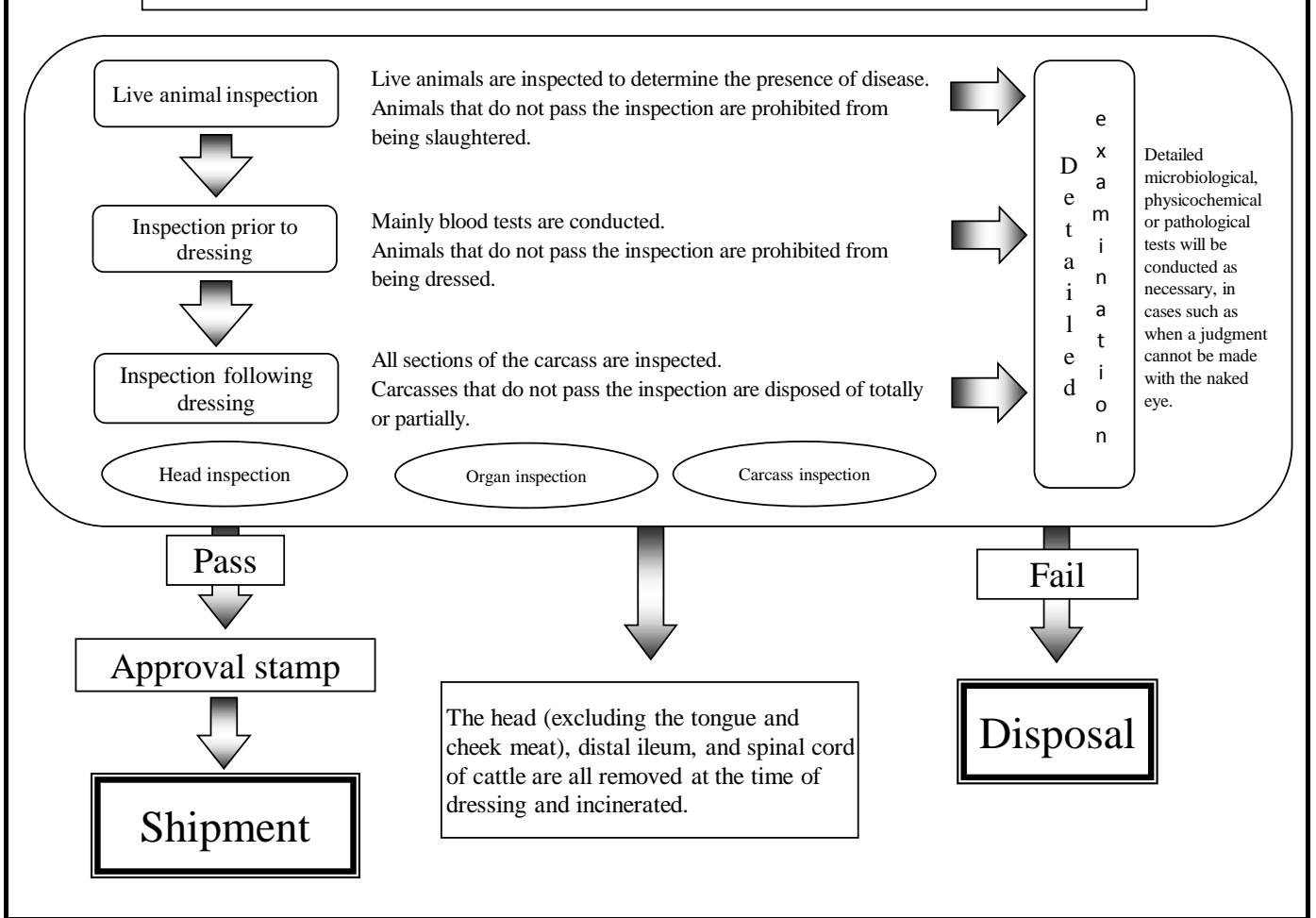
Note) Programs include sanitation seminars, facility tours, site inspections, training sessions, and the Meat Market Festival

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]

