

Sacrum Fracture · 1 horse Internal organs and 10 kgs of the muscle were condemned.

Pericarditis traumatica. 1 cattle. The heart and lungs were condemned.

6. How many postmortem condemnations were made during this period?

a. Complete Nil b. Partial 120

7. For what conditions were condemnations made.

<u>Complete.</u>	<u>Partial</u>	<u>Pathology</u>
None applicable.	3 horses.	Lumbal Fracture.
	2 "	Cervical. "
	1 horse.	Thoracal "
	19 cattle	Fasceoliasis hepatis.
	1 "	
	4 horses.)	Schistosomiasis.
	72 swine.	Strongylus paradoxus.
	15 horses.	Chalicasis Nodularis hepatis.
	2 swine.	Actinomy cosis.
	1 cattle.	Pericarditis traumatica.

8. What postmortem conditions (generalized or localized) were observed and passed as fit for human consumption.

<u>Pathology</u>		<u>Extent</u>
Lumbal Fracture *	3 horses	54.4 kgs of the muscle was condemned.
Cervical "	2 "	37 kgs of the muscle was condemned.
Thoracal "	1 horse	15.4 kgs of the muscle <i>was condemned.</i>
Schistosomiasis	1 cattle 4 horses	The livers were condemned.
Strongylus paradoxus.	72 swine	The lungs were condemned.
Chalicasis Nodularis hepatis.	15 horses	The livers were condemned.
Actinomy cosis.	2 swine	The tonsilitises were condemned.
Pericarditis traumatica.	1 cattle	The heart and lungs were condemned.

- 9. Are records kept on all postmortem findings? Yes, they are.
- 10. Are all carcasses properly stamped after being passed by inspectors? Yes, they are.
- 11. Are inspectors always present during inspection? Yes, they are.
- 12. How much emergency slaughtering was done during this period and for what conditions?

3 horses	Lumbal Fracture.
1 horse	Metacarpus "
2 horses	Cervical "
1 horse	Thoracal "

- 13. How much slaughtered meats is diverted to meat processing plants? 755 kgs
- 14. What type or types of processed meats are manufactured in the processing plants? Ham and Sausage.
- 15. What quality controls are maintained on processed meats?

Good

Examined twice during the period by H.C. hphysicians and veterinary surgeons.

- 16. None applicable.
- 17. None applicable.
- 18. None applicable.
- 19. None applicable.

C. DAIRIES AND MILK PROCESSING PLANTS.

- 1. What is the volume of milk being processed in prefectural plants?

a. Pasteurized	<u>115,960 litres</u>	d. Powdered	<u>2,197 kgs</u>
b. Condensed	<u>Nil</u>	e. Recombined	<u>Nil</u>
c. Butter	<u>474 kgs</u>	f. Cheese	<u>Nil</u>
Other	<u>Nil</u>		
- 2. What is volume of raw milk produced for consumption as such?

200,236 litres

3. What is the result of bacterial analysis for this period (platecount)?
Bacterial analysis for milk was performed according to Bread's test.
Plate count is being prepared.
4. None applicable.
5. None applicable.
6. None applicable.
7. Discuss in detail programs of improvement in the handling of milk and equipment.
We guided the concerned, laying emphasis on how to clean and sterilize utensils for milking, transporting and others and how to keeping them.

D. SEAFOOD PROCESSING

1. What was the tonnage of sea food shipped into the prefecture?
104 tons
2. Discuss in detail all conveyances used in shipment as to sanitation and refrigeration.
80% of all conveyances uses refrigerator-cars; cuttlefish from Nanao, Ishikawa pref. were not transported by them last month, but they were used this month for the conveyance of cuttlefish from the same pref.; mackerel from Chikura, Chiba pref. are being still transported by top-waggon with ice lumps; refrigerator-cars are being used for iced whales from Tokyo.
3. None applicable.
4. What improvements have been made in the large fish markets?
Cleaning of trucks and top-waggon for transportation.
5. Raw fish. Nil Processed fish. Nil
6. None applicable.
7. None applicable.
8. Discuss storage facilities for sea-foods-both processed and raw.
Kofu City has only one storage facility and the present storing amount is 80 % of it's storing capacity, but it being not large enough to store a large amount of seafood in summer, the refrigeration plant for perishable food, only, is being constructed.

E. GENERAL INFORMATION.

1. None applicable.
2. None applicable.
3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and storage capacity.
Refrigeration plants being quite few in this pref., storing capacity is limited; markets at a distances are making plans to provide with electric refrigerators in order to prevent the deterioration of freshness of seafood; 8 markets have completed such apparatus; 3 markets are constructing them.
4. What licensing procedures are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licenses revoked and for what reasons?
 - a. License is given after investigation in accordance with the standard prescribed in article 20 of the food Sanitation Law.
 - b. 3 butchers.
 - c. None applicable.
5. Discuss present methods of transporting slaughtered carcasses, raw milk, etc. and outline trends toward improvement.
Slaughtered carcasses are transported to each of butchers' refrigerators by their small-sized trucks and auto-tricars immediately after slaughtering.
Raw milk is transported to each of milk plants as fast as possible by trucks of those plants and dairies.
6. None applicable.

RT/sy

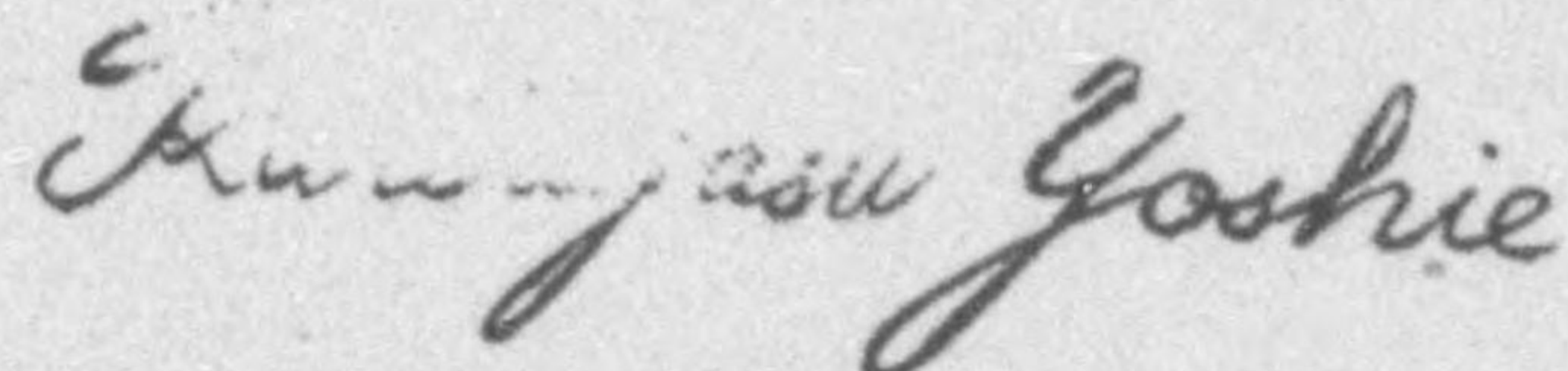
PREFECTURAL GOVERNMENT
of
YAMANASHISho No 60

16 March 1950

SUBJECT: Special Report on Rabies Control
THRU: Kanto Liaison & Coordination Office
TO: Chief
Kanto Civil Affairs Region
APO 500
ATTN: Public Health Section

1. In compliance with KPH 728.1 Par 2, Memo Kanto Civil Affairs Region, APO 500, dtd 6 February 1950, attached report is submitted herewith.

2. This report was requested by Public Health Section your Headquarters thru Kanto Liaison & Coordination Office.



KATSUYASU YOSHIE
Governor

1 Incl:
Recommendation for Increased
Veterinary Surveillance in
Rabies Control

15th March 1950

Director of Pref.
Public Health Dept.

Reference : KPH 728.1 d/d 6-2-50
Recommendation for Increased Veterinary
Surveillance in Rabies Control.

Regarding the action mentioned in paragraph 2 of the abovementioned, the simultaneous enforcement throughout Kanto District being necessitated, we negotiated with Local Administration Section, that is the tax controlling section, and is now efforting for realization keeping close touch with every prefecture in Kanto District.

1. Discussion for abolishment of the registration fee for a period of one year was made with the Local Administration Section, the supervising section of tax, and Section-Chiefs Conference of every prefecture is now being opened in Tokyo on 15th inst. in order to enforce the commencement of action simultaneously throughout Kanto District.

2. Action of abolishment of the registration fee for a period of one year and its simultaneous commencement were decided at the conference for Rabies Elimination Measures in Kanto Ko-Shinetsu bloc held on 13th and 14th sponsored by the Tokyo Metropolis Public Health Bureau as follows:

In order that every prefecture to keep same step with each other, it was decided to request Welfare Ministry to instruct the Local Autonomy Board, who supervises local financing, to demand the action to every prefecture.

YAMANASHI PREFECTURE

10th March 1950
Prepared by Director of
Pref. Public Health Dep't.

Recurring Reports
KCAR 319.1 5 Jan. 50

Section VIII.

No. 16 Daily Rabies Report

We beg to report you that there was none applicable
to the heading for the period from 1st Jan to 5th March in
our prefecture.

TS/sh

VIII

YAMANASHI PREFECTURE

Recurring Report
KCAR 319.1 Jan. 5, 1950.

VIII.

No. 9 Monthly Report of Veterinary Information.

Public Health Section Yamanashi Pref. Period Jan. 1 to Jan. 31 '50

A. RABIES CONTROL

1. Number of animals (dogs) vaccinated and areas.

<u>Area</u>	<u>No.</u>	<u>Area</u>	<u>No.</u>
Higashiyamanashi-gun	17	Nishiyatsushiro-gun	17
Higashiyatsushiro-gun	53	Kitakoma-gun	9
Nakakoma-gun	3	Kitatsuru-gun	10 ₃₆
2.	<u>0</u>		
3.	<u>0</u>		
4.	a. <u>0</u> b. <u>0</u>		
5.	Number of animals remaining to be vaccinated.		<u>3,467</u>
6.	<u>0</u>		
7.	None applicable.		
8.	Number of retention pens available and locations.		

Handwritten calculations:
100
100
100
100
100
100
100
100
100
100

<u>Pens</u>	<u>Location</u>	<u>Pens</u>	<u>Location</u>
2	Kofu Health Centre	2	Minobu Health Centre
2	Kusakabe Health Centre	2	Yamura Health Centre.
2	Nirasaki Health Centre	2	Yoshida Health Centre.
2	Ogasawara Health Centre.	Total	14

9. None applicable.
10. Is there sufficient vaccine available in prefecture for the rabies control program? Yes. How many c.c.? 8,900.
11. 0
12. Any remarks pertinent to the rabies control program. (Detailed) Regarding rabies vaccination, 79% finished. It has been done since Jan. 31 to those dogs that were not vaccinated yet.

775013

In Kofu City, investigating the present number of dogs is quite difficult due to its being a thickly-populated district. Accordingly, utilizing information organs (radio, newspaper and street-broadcasting), we are doing our best to register stray dogs and furthermore we would carry out rounding-up of wild dogs for a week starting on Feb. 21. Then rabies vaccination is to be performed for those dogs not vaccinated.

B. MEAT INSPECTION.

1. What were the total number of animals slaughtered during the period covered by report?

a. Cattle (milk)	<u>18</u>	d. Swine	<u>497</u>
b. Cattle (work)	<u>58</u>	e. Sheep	<u>0</u>
c. Horses	<u>250</u>	f. Goats	<u>3</u>

2. Number of "T.B." and "Brucellosis" reactors referred for slaughter. T.B. : 0 Brucellosis : 1

3. None applicable

4. List number of diseases diagnosed on antemortem inspection. 4

5. What disposition was made on animals found to be diseased on antemortem inspection?

<u>Disease</u>	<u>Disposition.</u>
Alimentary catarrh of cattle.	Its slaughter had been prohibited : It was found not to fit for human consumption. It was kept till recovered.
Costal fracture of horse.	18.8 kgs of meats was condemned, having the muscles been saturated with blood.
Acute tympanites of cattle.	Internal organs were condemned after its slaughtering.
Catarrhalis jaundice of horse.	Its slaughter had been prohibited: It was found not to fit for human consumption. After-wards it was buried as it died.

6. How many postmortem condemnations were made during this period?

a. Complete	<u>0</u>	b. Partial	<u>121</u>
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7. For what conditions were condemnations made.

<u>Complete.</u>	<u>Partial</u>	<u>Pathology</u>
0	22 cattle 1 goat	Liver Hepatic distoma.

<u>Complete</u>	<u>Partial</u>		<u>Pathology</u>
	2 cattle 3 horses Liver	Schistosomiasis
	90 swine Lungs	Strongylous paradoxus
	1 swine Tonsils	Actinomy cosis
	1 cattle Stomach and bowels	Acute tympanites
	1 horse Muscles	Costal fracture.

8. What postmortem conditions (generalized or localized) were observed and passed as fit for human consumption.

<u>Pathology</u>		<u>Extent</u>
Hepatic distoma	22 cattle 1 goat	Livers condemned.
Schistosomiasis	2 cattle 3 horses	Ditto.
Strongylous paradoxus	90 swine	Lungs condemned.
Actinomy cosis	1 swine	Tonsils "
Acute tympanites	1 cattle	Stomaches and bowels condemned.
Costal fracture	1 horse	Muscles condemned.

9. Are records kept on all postmortem findings? Yes, they are.
10. Are all carcasses properly stamped after being passed by inspectors? Yes, they are.
11. Are inspectors always present during inspection? Yes, they are
12. How much emergency slaughtering was done during this period and for what conditions?
1 cattle was slaughtered for acute tympanites.
13. How much slaughtered meats is diverted to meat processing plants? 1,497 kgs
14. What type or types of processed meats are manufactured in the processing plants? Ham and Sausage.

- 15. What quality controls are maintained on processed meats?
Good.
- 16. None applicable.
- 17. None applicable.
- 18. None applicable.
- 19. None applicable.

C. DAIRIES AND MILK PROCESSING PLANTS.

- 1. What is the volume of milk being processed in prefectural plants?

a. Pasteurized	<u>109,350 l.</u>	d. Powdered	<u>2,580 kgS</u>
b. Condensed	<u>0</u>	e. Recombined	<u>0</u>
c. Butter.	<u>569 kgS</u>	f. Cheese	<u>0</u>
Other	<u>0</u>		
- 2. What is volume of raw milk produced for consumption as such?
180,342 l
- 3. What is the result of bacterial analysis for this period (platecount)?
Bacterial analysis for milk was performed according to Bread's test.
Plate counte is being done.
- 4. None applicable.
- 5. None applicable.
- 6. Give results of bacterial analysis performed on dairy utensils. How often is this accomplished?
None applicable.
Bacterial analysis is being prepared.
- 7. Discuss in detail programs of improvement in the handling of milk and equipment.
As many cattle-houses and dairies are not complete in their facilities, they are being improved — the establishment of concrete floors, installation of cooling tubs, filters and facilities for the keeping of dairy utensils — taking the opportunity that the control of construction materials was alleviated.

D. SEAFOOD PROCESSING

- 1. What was the tonage of sea food shipped into the prefecture?
91 tonS
- 2. Discuss in detail all conveyances used in shipment as to sanitation and refrigeration.
80% of all conveyances uses refrigerator-cars.

In Tohoku area, they are used for all the conveyances. They are used also in Shizuoka pref., but in case of small-scale transportation, ventilation cars or ordinary top-waggon with ice lumps are used.

3. None applicable.
4. What improvements have been made in the large fish markets? The water supply facilities and toilet rooms of Kofu Fish Market have been improved.
5. Raw fish 0 Processed fish 0
6. None applicable.
7. None applicable.
8. Discuss storage facilities for sea-foods-both processed and raw. Kofu City has only one storage facility, and it being not large enough to store a large amount of seafoods in summer, some dealers are making plans to furnish their own shops with electric refrigerators.

E. GENERAL INFORMATION.

1. What training programs were accomplished for prefectural veterinarians (P.H.)? The prearrangement meeting of rabies prevention (rounding up of stray dogs) was held.
2. None applicable.
3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and storage capacity. Refrigeration plants being quite few in this pref., storing capacity is limited; markets at a distances are making plans to provide with electric refrigerators in order to prevent the deterioration of freshness of sea-food.
4. What licensing procedures are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licenses revoked and for what reasons?
 - a. Licence is given after investigation in accordance with the standard business license prescribed in Article 20 of the Food Stuff Sanitation Law.
 - b. 1 dairy product manufacturer.
5 butchers.
 - c. None applicable.

5. Discuss present methods of transporting slaughtered carcasses, raw milk, etc. and outline trends toward improvement.

Slaughtered carcasses are transported to each of butchers' refrigerators by their small-sized trucks and auto-tricars immediately after slaughtering.

Raw milk is transported to each of milk plants as fast as possible by trucks of those plants or dairies, and in order to keep the freshness of milk as well as to make its speedy transportation, those districts producing much milk are making plans to establish new dairies.

6. None applicable.

File : Ca 101.

Date : Jan. 14, 1950.

TO : Public Health Section, Kanto Civil Affairs Region.
 FROM : Chief of Public Health Section of Yamanashi Prefecture.
 SUBJECT : Monthly Report of Veterinary Information

Public Health Section Yamanashi Pref. Period Dec. 1 to Dec. 31

A. RABIES CONTROL

1. Number of animals (dogs) vaccinated and areas.

Area	No.	Area	No.
Kofu City	264	Nakakoma Gun	173
Higashiyamanashi Gun	220	Minamikoma-Gun	50
Nishiyamanashi Gun	51	Kitakoma Gun	206
Higashiyatsushiro Gun	33	Minamitsuru Gun	121
Nishiyatsushiro Gun	120	Kitatsuru Gun	170

2. - 4 0

5. Number of animals remaining to be vaccinated. 3,576

6. 0

7. Disposition of all stray dogs:

None applicable.

8. Number of retention pens available and locations.

Pens	Location	Pens	Location
2	Kofu Health Center	2	Yoshida Health Center
2	Kusakabe " "	2	Minobu " "
2	Nirazaki " "	2	Yamura " "
2	Ogasawara H. "		<u>Total 14</u>

9. Were any prevaccinated animals found to be rabid.

None applicable.

10. Is there sufficient vaccine available in prefecture for the rabies control program? (Yes) How many c.c. 11,630

11. 0

12. Any remarks pertinent to the rabies control program.

Curtail of house-dogs and elimination of stray dogs are carried out several times a year at every city, town and village of the pref., having rabies vaccination been often enforced for all the house-dogs. But rabies having not occurred for about 16 years up to date in this pref., the prefectural people in general are rather indifferent of it. Accordingly we are endeavouring to let them have the knowledge through the prefectural information organ (Yamanashi Speaker), newspaper and radio.

B. MEAT INSPECTION

1. What were the total number of animals slaughtered during the period covered by report?

a. Cattle (milk)	<u>10</u>	d. Swine	<u>587</u>
b. Cattle (work)	<u>72</u>	e. Sheep	<u>0</u>
c. Horses	<u>278</u>	f. Goat	<u>7</u>

2. Number of "T.B." and "Brucellosis" reactors referred for slaughter.

T.B. 2 Brucellosis 2

3. What disposition was made of all T.B. reactors?

Their sick internal organs were condemned after boiling disinfection and butchery rooms were disinfected.

4. List number of diseases diagnosed on antemortem inspection. 2

5. What disposition was made on animals found to be diseased on antemortem inspection?

Disease	Disposition
Scapula Fracture	22.5 kgs of meats was condemned, having the muscles been saturated with blood.
Uterus Hernia	The uterus was condemned.

6. 0

7. For what conditions were condemnations made.

Partial	Pathology
67	Lung Stagnation
1	Lung T.B.
1	Small Intestines T.B.
12	Milt Parenchymal Catarrh
6	Hepatic Parenchymal Catarrh
26	Chalicasis Nodularis Hepatis <i>{ due to Schistosomiasis</i>
3	Hepatic Aposteme
23	Fasceoliasis Hepatis

Complete None applicable.

8. What postmortem conditions were observed and passed as fit for human consumption.

As to general postmortem condition during this period, only partial condemnations were made but postmortems were good as meat.

9. Are records kept on all postmortem findings? Yes, they are.

10. Are all carcasses properly stamped after being passed by inspectors?
Yes, they are.

11. Are inspectors always present during inspection? Yes, they are.

12. How much emergency slaughtering was done during this period and for what conditions?

Cattles	2	Acute Dropsy of the Ruminant Peritoneum.
Horses	1	Shin Fracture
Swine	1	Lumbar Vertebra Fracture

13. How much slaughtered meats is diverted to meat processing plants? 561 kgs.

14. What type or types of processed meats are manufactured in the processing plants? Ham and sausage.

15. What quality controls are maintained on processed meats?

Their qualities were fresh and good.

16. 17 None applicable.

18. Give detailed report as to anticipated programs and completed programs in reference to meat plant sanitation.

Inspectors inspect each plant once a month and inspection of unprocessed meats as well, as instruction in reference to storage of processed meats and handling of utensils is given to them.

19. Is there a detailed list of all formulas used in sausages meats available at the prefectural office?

Yes, there is.

C. DAIRIES AND MILK PROCESSING PLANTS

1. What is the volume of milk being processed in prefectural plants?

a. Pasteurized	<u>120,582 litres.</u>	d. Powdered	<u>10,476 kgs.</u>
b. Condensed	<u>0</u>	e. Recombined	<u>0</u>
c. Butter	<u>549.7 kgs.</u>	f. Cheese	<u>0</u>
	Other	<u>0</u>	

2. What is volume of raw milk produced for consumption as such?

203,562 litres.

3. What is the result of bacterial analysis for this period (plate count)? Use attached sheet for raw, pasteurized and processed milks. Also give coliform index in each case.

Plate count was not done.

As to bacterial analysis, Breed's test is being used on milk in compliance with the Food Higiene Law.

4. Is the "Phosphatase Test" used on pasteurized milk? Give details.

No, it is not.

5. Is there evidence of mastitis as demonstrated by cultural analysis?

No, there is not.

6. Give results of bacterial analysis performed on dairy utensils. How often is this accomplished?

None applicable.

7. Discuss in detail programs of improvement in the handling of milk and equipment.

In consequence of increase of dairy farm, we are guiding persons concerned, laying emphasis on the following facilities for newly established cow-houses.

1. Concrete floor.
2. Antiinsect facilities (screen)
3. Facilities for keeping compost.
4. New installation of cooling-tubs.

D. SEAFOOD PROCESSING

1. What was the tonnage of sea food shipped into the prefecture?

156 tons.

2. Discuss in detail all conveyances used in shipment as to sanitation and refrigeration.

Generally Refrigerator-cars are being used for transportation, and it is desired to use possibly refrigerator-cars only as ordinary top-waggon are sometimes being used only using cooling ice lumps.

3. List the prefectures giving the most trouble in the shipment of sea foods and in what respect?

None applicable.

4. What improvements have been made in the large fish markets?

1. Increase of water supply equipments.
2. Completion of storage boxes.
3. Reconstruction of lavatory.

5. 0

6. 7. None applicable.

8. Discuss storage facilities for seafoods- both processed and raw.

Kofu Ice Company has cold-storages but has no refrigerating facilities. As the cold-storages belong under B class (0° C - 3° C), it is necessary to establish freezing facilities.

E. GENERAL INFORMATION

1. What training programs were accomplished for prefectural veterinarians (P.H.)?

Gathering veterinary surgeons of each health centre in this pref. on Dec. 21, we made prearrangement with them about cow milk and meat sanitation, rabies prevention program and cattle influenza.

2. What educational programs were conducted for processors of food stuff?

To processors of food stuff at Kusakabe Health Centre:

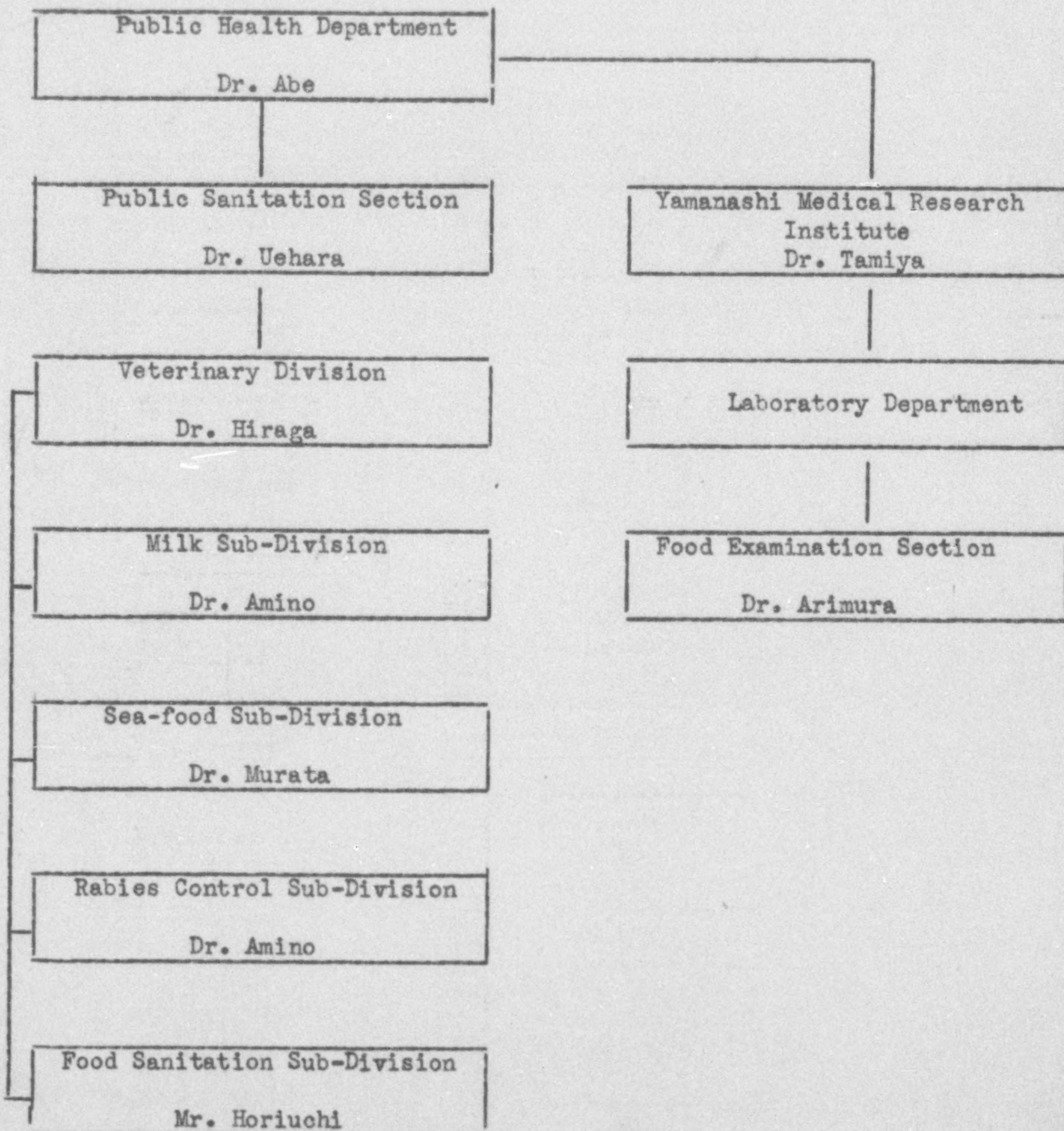
1. Explanation of the Food Stuff Sanitation Law.
 2. Symptomatic cause of food poisoning.
 3. Natural poison and chemical poison.
 4. Sanitation inprocessing.
 5. Choosing of raw materials for processing.
3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and storage capacity.

Storing capacity for winter is quite satisfactory, but in summer the double capacity is required.
 4. What licensing procedure are followed in the licensing of new food processing establishment? How many such plants have been licensed? How many plants have had licenses revoked for what reasons?
 1. Licensing procedure are followed in accordance with the Food Stuff Sanitation Law.
 2. 9 butchers.
 3. None applicable.
 5. Discuss present methods of transporting slaughtered carcasses, raw milk, etc. and outline trends toward improvement.

In order to prevent the lowering of their qualities, transport them as early as possible by motor-vehicles.
 6. Discuss any other problems relevant to veterinary (P.H.) problems.

None applicable.

ORGANIZATION OF YAMANASHI VETERINARY DIVISION



(Yamanashi Prefecture, Public Health, Veterinary Division.)

LIST OF FISH CENTRAL MARKET

<u>Name</u>	<u>Location</u>
Yamanashi Sea-food cooperative Ass'n	Yoka machi, Kofu
Yamanashi Sea-products Cooperative Ass'n	Yanasgi machi Kofu
Yamanashi Sea-food Federation	Yoka machi, Kofu
Yamanashi Kai Sea-food Co. Ltd.	Uo-machi, Kofu
Tsuru Sea-food Co. Ltd.	Shimoyoshida cho, Minamitsuru-gun

LIST OF SKAUGHTER HOUSES

<u>Name</u>	<u>Location</u>
Kofu Slaughter House	Shiobe machi, Kofu
Kusakabe Slaughter House	Kusakabe cho, Higashiyamanashi gun
Nirazaki Slaughter House	Nirazaki cho, Kitakoma gun
Kajikazawa Slaughter House	Kajikazawa cho, Minamikoma gun
Yoshida Slaughter House	Yoshida cho, Minamitsuru gun
Uenohara Slaughter House	Uenohara cho, Kitakoma gun

LIST OF MEAT PROCESSING PLANT

<u>Name</u>	<u>Location</u>
Kobayashi Meat Processing Plant	Yahata mura, Higashiyamanashi gun
Asakawa Meat Processing Plant	Tatsu machi, Kofu

LIST OF DAIRY FARMS IN YAMANASHI

<u>Name</u>	<u>Location</u>
Yamanashi Dairy Agricultural Cooperative Ass'n	Atago-cho, Kofu
Mizuho Dairy Cooperative Ass'n	Ikeda mura, Nakakoma gun
Kyoto Dairy Cooperative Ass'n	Yahata mura, Higashiyamanashi gun
Hikari Dairy Cooperative Ass'n	Anagiri cho, Kofu

LIST OF MILK PLANTS

<u>Name</u>	<u>Location</u>
Takeda Milk Plant	Ise-cho, Kofu
Carpis Food Industry Co. Ltd.	Higashinijo Ave. Kofu
Yamanashi Milk Co.	Atago-cho, Kofu
Mizuho Milk Cooperative Ass'n	Ikeda Mura, Nakakoma gun
Usui Milk Plant	Showa mura, Nakakoma gun
Kyosai Milk Co.	Oi mura, Nakakoma gun
Hayashi Milk Plant	Kusakabe cho, Higashiyamanashi gun
O niwa Milk Plant	Shimoyoshida, Minamitsuru gun
Miyazawa Milk Plant	Kobuchizawa, Kitakoma gun

LIST OF MILK PRODUCTS PLANTS

<u>Name</u>	<u>Location</u>
Takeda Food Co Ltd.	Ise-cho, Kofu
Carpis Food Co. Ltd.	Higashi niyo Ave. Kofu
Hikari Dairy Cooperative Ass'n	Anagiri cho, Kofu

LIST OF LABORATORY OF MILK

<u>Name</u>	<u>Classification</u>
Yamanashi Medical Reseach Institute	Prefectural
Takeda Food Co. Ltd.	Private
Carpis Food Co. Ltd.	"

Rabies Control Program

Number of dog pen for rabies control --- 2 pens in each health center
 (7 health centers)
 2 pens in Kobayashi Hospital
 (Private)

1126,900 yen has been granted under the program of rabies control for 16,868 dogs in 1949 fiscal year. Through March 1949, the removal of stray dogs was enforced throughout prefecture, and 133 dogs were captured, 121 dogs released to the owners after they were found out, and 12 dogs were killed as the real stray dogs.

Owing to the vaccine did not come in to be in time of vaccination schedule, the vaccination schedule against rabies was started on 6 June 1949, and the first schedule was made throughout Yamanashi prefecture having the result of 11,884 dogs vaccinated (70.45%). Continuing, remaining dogs un-vaccinated yet, are being vaccinated under the second schedule.

Basing upon the Domestic Animals Epidemic Diseases Prevention Law, the prefectural rabies control regulation has been issued and the small animals such as dog and cat, are prohibited to be transported from Tokyo, Saitama, Kanagawa, Chiba, Tochigi, Gumma, Ibaraki and Shizuoka areas.

No rabies has been incidenced in Yamanashi in this year.