DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

3. Discuss in detail all conveyances used in shipment as to Sanitation and refrigeration.

Sardine, mackerel-pike, cuttle-fish, horse-mackerel and yellowtail that are imported from distant prefectures such as Hokkaido, Aomori, Iwate, Miyagi, Ibaragi, Aichi and Chiba, are being transported in refrigerator-cars by railroad: horse-mackerel, mackerel-pike, mackerel and lobsters from Shizuoka Prefecture are being rapidly transported with ice lumps by motor-cars.
So their freshness is being kept well.

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

None applicable

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

1) Increase of the water-supply equipments.
2) Establishment of the selling counter.
3) Cleaning and arrangement of the market.

5. How many samples were submitted to the laboratory for analysis?

Raw fish None Processed fish None

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

None applicable

7. What improvements have been made in seafood processing plants during this period?

None applicable

1) Increase of the water-supply equipments.
2) Establishment of the selling counter.

1) Increase of the water-supply equipments.
2) Establishment of the selling counter.
3) Cleaning and arrangement of the market.

5. How many samples were submitted to the laboratory for analysis?

Raw fish None Processed fish None

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

None applicable

7. What improvements have been made in seafood processing plants during this period?

None applicable

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

3 refrigeration plants in Kofu City are all operated properly.

E. GENERAL INFORMATION

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

None applicable



DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

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

None applicable

3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and storage capacity.

3 refrigeration plants in Kofu City have enough capacities to store the present amount of marine products received and are under good sanitary management.

4. What licensing procedure are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licenses revoled and for what reasons?

Licence is given according to the results of the spot inspection made by food sanitation inspectors based on Food Sanitation Law.

| Newly licensed: | | Licenses revolved: |
|---|---|---|
| Meat dealer | 4 | None |
| Marine products dealer | 16 | |

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

Same as previous report.

6. Discuss any other problems relevant to veterinary (P.H.) problems.

None applicable

7. Veterinary and food sanitation inspections of canning plants, (1) Seafoods, (2) Fruits and vegetables.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

7. Veterinary and food sanitation inspections of canning plants, (1) Seafoods, (2) Fruits and vegetables.

Licence is given according to the results of the spot inspection made by food sanitation inspectors based on Food Sanitation Law.

| Newly licensed: | | Licenses revolved: |
|---|---|---|
| Meat dealer | 4 | None |
| Marine products dealer | 16 | |

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

Same as previous report.

6. Discuss any other problems relevant to veterinary (P.H.) problems.

None applicable

7. Veterinary and food sanitation inspections of canning plants, (1) Seafoods, (2) Fruits and vegetables.

| | None applicable |
|---|---|
| Number of food establishments | 0 |
| Number of food establishments inspected | 0 |
| Number of cases of food condemnations | 0 |
| Number of suspensions | 0 |
| Number of permits revoked | 0 |
| Number of violations cases in civil court. | 0 |

Signed K. Uehara

Veterinary Division

Yamanashi Ken



DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

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YAMANASHI PREFECTURE

Public Health Section

Section VIII, Par. 16

Subject: Daily Rabies Report

In compliance with Par. 16, Section VIII, Memo 319.1 Hqs. Kanto Civil Affairs Region, dated 5 January 1950, Subject: "Daily Rabies Report", NEGATIVE Report is submitted for the period from Nov. 1 to Nov. 30.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

# VETERINARY INFORMATION SHEET

Public Health Section Yamanashi Pref. Period Oct. 1 to Oct. 31 1950

## A. RABIES CONTROL

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

| Area | No. | Area | No. |
|---|---|---|---|
| Nirazaki Health Center | 88 | | |
| Ogasahara " " | 82 | | |
| Isawa " " | 51 | | |
| Total | 221 | | |

2. Number of rabies cases. None

3. Number of specimens submitted to the laboratory. None

4. Number of rabies cases diagnosed.

a. Clinically None b. Laboratory Confirmations None

5. Number of animals remaining to be vaccinated 3,403

6. Number of stray dogs collected. 88

7. Disposition of all stray dogs:

All of 88 dogs which had been rounded up and noticed publicly, were returned to their owners who later asked to return them, after vaccination against Rabies.

8. Number of retention pens available and locations.

| Pens | Location |
|---|---|
| 2 | Kofu H.C. |
| 2 | Kusakabe H.C. |
| 2 | Nirazaki H.C. |

3. Number of specimens submitted to the laboratory. None

2 Kusakabe H.C.

3. Number of specimens submitted to the laboratory. None

4. Number of rabies cases diagnosed.

a. Clinically None b. Laboratory Confirmations None

5. Number of animals remaining to be vaccinated 3,403

6. Number of stray dogs collected. 88

7. Disposition of all stray dogs:

All of 88 dogs which had been rounded up and noticed publicly, were returned to their owners who later asked to return them, after vaccination against Rabies.

8. Number of retention pens available and locations.

| Pens | Location | |
|---|---|---|
| 2 | Kofu H.C. | |
| 2 | Kusakabe H.C. | |
| 2 | Nirazaki H.C. | |
| 2 | Ogasahara H.C. | Total 14 |
| 2 | Yoshida H.C. | |
| 2 | Otsuki H.C. | |
| 2 | Minobu H.C. | |

9. Were any prevaccinated animals found to be rabid - give details.

None applicable

10. Is there sufficient vaccine available in prefecture for the rabies control program? (Yes or No) How many c.c.. 8,400

11. How many animals were vaccinated by private practitioners? None



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DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

12. Any remarks pertinent to the rabies control program. (Detailed)

We revised the Pref. Regulation concerning restriction on moving dogs and prohibition of establishing the facilities for gathering them, which is being put in force in accordance with the Rabies Prevention Law; and we have been continuously carrying out the restriction of moving dogs, but as for establishment of the facilities for gathering dogs, we decided to permit it for dogs only in this prefecture.

B. MEAT INSPECTION

1. Ante and post-mortem inspections on the following livestock:

| | Cattle | Calves | Horses | Swine | Sheep | Goats |
|---|---|---|---|---|---|---|
| Number slaughtered | 126 | 6 | 309 | 542 | 0 | 0 |
| Body wt.: | 44,652 kgs. | 975 | 93,551 | 40,232 | 0 | 0 |
| Dressed wt. | 21,761 kgs. | 427 | 47,245 | 22,272 | 0 | 0 |
| Condemned Ante-mortem | 0 | 0kgs. | 292 | 0 | 0 | 0 |
| Condemned Post-mortem | 199 | 0kgs. | 109 | 267 | 0 | 0 |
| Wholly | 0 | 0kgs. | 0 | 37 | 0 | 0 |
| Partial | 0 | 0kgs. | 0 | 11 | 0 | 0 |
| Viscera | 199 | 0kgs. | 109 | 219 | 0 | 0 |

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

None

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

None

4. List number of diseases diagnosed on antemortem inspection 4

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

Number slaughtered 126 6 309 542 0 0

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| Number slaughtered | 126 | | 6 | 309 | 542 | 0 | 0 |
| Body wt.: | 44,652 | kgs. | 975 | 93,551 | 40,232 | 0 | 0 |
| Dressed wt. | 21,761 | kgs. | 427 | 47,245 | 22,272 | 0 | 0 |
| Condemned Ante-mortem | 0 | | 0 | kgs. 292 | 0 | 0 | 0 |
| Condemned Post-mortem | 199 | | 0 | kgs. 109 | 267 | 0 | 0 |
| Wholly | 0 | | 0 | kgs. 0 | 37 | 0 | 0 |
| Partial | 0 | | 0 | kgs. 0 | 11 | 0 | 0 |
| Viscera | 199 | | 0 | kgs. 109 | 219 | 0 | 0 |

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

None

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

None

4. List number of diseases diagnosed on antemortem inspection 4

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

| Disease | | Disposition |
|---|---|---|
| 1 horse | Cattarrh of stomach | Slaughtering prohibited. |
| 1 cattle | Ruminantium tympanites Acute | Emergency slaughtering permitted, viscera condemned. |
| 1 swine | Cattarrh of stomach | Slaughtering permitted, whole carcass condemned. |
| 1 swine | Stab in abdomen | Slaughtering permitted, 11 kgs. of muscles around the stab and viscera condemned. |



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

a. Complete 1 b. Partial 203(Included the condemnation of viscera).

7. For what conditions were condemnations made.

Complete _____

| Partial | | Pathology | Partial | | Pathology |
|---|---|---|---|---|---|
| 66 | cattles | Fasceoliasis hepatis | 1 | cattle | Ruminanatium tympanites Acuté |
| 3 | cattles ) | Schistosomiasis | | | |
| 6 | horses ) | | 1 | swine | Cattarrh of stomach |
| 17 | horses | Chalicasis Nodularis hepatis | 1 | swine | Stab in abdomen |
| 109 | swine | Strongylus paradoxus | | | |

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

| Pathology | | Extent |
|---|---|---|
| Fasceoliasis hepatis | 66 | Livers condemned. |
| Schistosomiasis | 3 & 6 | " " |
| Chalicasis Nodularis hepatis | 17 | " " |
| Strongylus paradoxus | 109 | Lungs condemned. |
| Ruminantium tympanites Acute | 1 | Viscera condemned. |
| Cattarrh of stomach | 1 | Whole carcass condemned. |
| Stab in abdomen | 1 | 11 kgs. of muscles around the stab and viscera 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?

109 swine Strongylus paradoxus

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

109 swine Strongylus paradoxus

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

| Pathology | | Extent |
|---|---|---|
| Fasceoliasis hepatis | 66 | Livers condemned. |
| Schistosomiasis | 3 & 6 | " " |
| Chalicasis Nodularis hepatis | 17 | " " |
| Strongylus paradoxus | 109 | Lungs condemned. |
| Ruminantium tympanites Acute | 1 | Viscera condemned. |
| Cattarrh of stomach | 1 | Whole carcass condemned. |
| Stab in abdomen | 1 | 11 kgs. of muscles around the stab and viscera 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 Ruminantium tympanites Acute.

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

842.5 kgs.

---

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

Ham and Sausage.



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15. What quality controls are maintained on processed meats?

The result of the inspection was good.

16. Sanitary inspections of meat processing establishments to include:

| | | |
|---|---|---|
| Number of establishments | | 3 |
| Number of establishments inspected | | 3 |
| Condition ---------- | Good | 3 |
| | Fair | 0 |
| | Poor | 0 |
| Amount of meat and meat food products examined | | 842.5 kgs. |
| Amount of meat and meat food products condemned | | 0 |

Cause for condemnation

None

Disposition

None

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

None applicable

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

The close examination was made on qualities of raw materials and products 3 times in this month, and the proper guidance was also made about storing the raw materials and protecting products from being spoiled.

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

Yes, there is.

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

None applicable

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

The close examination was made on qualities of raw materials and products 3 times in this month, and the proper guidance was also made about storing the raw materials and protecting products from being spoiled.

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

Yes, there is.

C. DAIRES AND MILK PROCESSING PLANTS

1. Sanitary inspections on dairy farms, milk plants, and establishments producing milk products, to include:

(1) Special Milk

| | |
|---|---|
| Number of inspectiors | |
| Samples examined | |
| Over bacteria standards (50,000 per cc) | |
| Under butterfat standards (3,3 pergent) | None applicable |
| Number of plant inspections | |
| Samples examined | |



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(2) Ordinary Milk

| | |
|---|---|
| Number of farm inspections | 157 |
| Samples examined | 37 |
| Over bacterial standards (2,000,000 per cc) | 0 |
| Under butterfat standards (3.0 percent) | 0 |
| Number of plant inspections | 27 |
| Samples examined | 40 |

(3) Goat Milk

| | |
|---|---|
| Number of farms inspected | 0 |
| Samples examined | 0 |
| Over bacterial standards (2,000,000 per cc) | 0 |
| Under butterfat standards (3.0 percents) | 0 |

(4) Amount of Milk Produced During (individual month) 1950

| Type of Milk | No. of Farms | No. of Cows and Goats |
|---|---|---|
| Special | - | - |
| Ordinary | 1,062 | 1,194 260,120 |
| Goat | - | - |

Amount Produced

(5) Amount of Milk Bottled in Milk Plants

| Type of Milk | No. of Plants | Raw Milk (kgs) | Pasteurized (kgs) | Sterilized (kgs) |
|---|---|---|---|---|
| Special | - | - | - | - |
| Ordinary | 29 | - | 71,753 | 36,989 |

(6) Milk Products Produced in (individual month) 1950

| | | | | |
|---|---|---|---|---|
| Recombined Milk | - | kgs. | | |
| Whole powdered milk | - | kgs. | | |
| Modified powdered milk - (15% added sugar) | | | - | kgs. |
| Modified powdered milk (35% added sugar) | | | - | kgs. |
| Sweetened condensed milk | - | kgs. | | |
| Evaporated milk | - | kgs. | | |
| Butter | 80 | kgs. | | |
| Cheese | - | kgs. | | |

Special - - -

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| | | | |
|---|---|---|---|
| Cheese | - | kg. | |
| Special | - | - | - |
| Ordinary | 1,062 | 1,194 | 260,120 |
| Goat | - | - | - |

Amount Produced

(5) Amount of Milk Bottled in Milk Plants

| Type of Milk | No. of Plants | Raw Milk (kgs) | Pasteurized (kgs) | Sterilized (kgs) |
|---|---|---|---|---|
| Special | - | - | - | - |
| Ordinary | 29 | - | 71,753 | 36,989 |

(6) Milk Products Produced in (individual month) 1950

| | | |
|---|---|---|
| Recombined Milk | - | kgs. |
| Whole powdered milk | - | kgs. |
| Modified powdered milk - (15% added sugar) | - | kgs. |
| Modified powdered milk (35% added sugar) | - | kgs. |
| Sweetened condensed milk | - | kgs. |
| Evaporated milk | - | kgs. |
| Butter | 80 | kgs. |
| Cheese | - | kgs. |

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

None applicable

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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.

Same as previous report.



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

None applicable

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

None applicable

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.

1) Complete method for keeping raw milk and pasteurized milk.

2) Maintaining the accuracy of pasteurizing temperature.

D. SEAFOOD PROCESSING

1. (a) Sanitary inspections of wholesale seafood markets to include:

| | | |
|---|---|---|
| Number of establishments | | 8 |
| Number of establishments inspected. | | 8 |
| Condition----------Good | | 6 |
| Fair | | 2 |
| Poor | | 0 |
| Amount of seafood examined | 430,700 | kgs. |
| Amount of seafood condemned | 0 | kgs. |
| Cause for condemnation | 0 | kgs. |
| Disposition. | 0 | |

(b) Sanitary inspections of seafood processing plants to include: None

| | |
|---|---|
| Number of establishments | 0 |
| Number of establishments inspected | 0 |

None applicable

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Number of establishments 0

None applicable

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

1) Complete method for keeping raw milk and pasteurized milk.

2) Maintaining the accuracy of pasteurizing temperature.

D. SEAFOOD PROCESSING

1. (a) Sanitary inspections of wholesale seafood markets to include:

| | | |
|---|---|---|
| Number of establishments | 8 | |
| Number of establishments inspected. | 8 | |
| Condition----------Good | 6 | |
| Fair | 2 | |
| Poor | 0 | |
| Amount of seafood examined | 430,700 | kgs. |
| Amount of seafood condemned | 0 | kgs. |
| Cause for condemnation | 0 | kgs. |
| Disposition. | 0 | |

(b) Sanitary inspections of seafood processing plants to include: None

| | | |
|---|---|---|
| Number of establishments | 0 | |
| Number of establishments inspected | 0 | |
| Condition----------Good | 0 | |
| Fair | 0 | |
| Poor | 0 | |
| Amount of seafood and seafood products examined | 0 | kgs. |
| Amount of seafood and seafood products condemned | 0 | kgs. |
| Cause for condemnation | 0 | |
| Disposition | 0 | |



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DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

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

Mackerel-pike, horse-mackerel, bonito, sardine, mackerel, herring, cuttlefish etc. that are imported from distant prefectures such as Aomori, Iwate, Miyagi, Aichi, Ibaragi and Hokkaido, are being transported in refrigerator-cars ; and mackerel-pike, mackerel and bonito from near prefectures such as Shizuoka and Kanagawa, are being repidly transported with ice lumps in motor -cars during night or early morning.
So their freshness is being kept well.

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

None applicable

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

1) Increase of the water-supply equipments.
2) Establishment of the selling counter.
3) Cleaning and arrangement of the market.

5. How many samples were submitted to the laboratory for analysis?

Raw fish None Processed fish None

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

None applicable

7. What improvements have been made in seafood processing plants during this period?

None applicable

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

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

1) Increase of the water-supply equipments.
2) Establishment of the selling counter.
3) Cleaning and arrangement of the market.

5. How many samples were submitted to the laboratory for analysis?

Raw fish None Processed fish None

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

None applicable

7. What improvements have been made in seafood processing plants during this period?

None applicable

8. Discuss storage facilities for seafoods-both processed and raw.
The refrigerators of 2 cold storage plants in the marine products markets and another refrigerator in Kofu Ice Company, are in appropriate conditions for storing the fresh marine-products and each under fair management.

E. GENERAL INFORMATION

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

None applicable



DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

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

On Oct. 2, the friendly-talk meeting was held to guide the completion of sanitary equipments gathering owners of marine products markets and other marine products dealers under the jurisdiction of Kofu Health Center.

3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and storage capacity.

3 cold storage plants in Kofu City have enough capacities to store the present amount of marine products received and are under good sanitary management.

4. What licensing procedure 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 to the person who gets more than 91 points in the actual inspection and the marking examination which are carried out by the food inspectors in conformity with the Food Sanitation Law.

b) Meat dealers --- 2
Owners of marine products markets --- 3
Marine products dealers --- 74

b) None applicable

c) " "

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

Same as previous report.

6. Discuss any other problems relevant to veterinary (P.H.) problems.

None applicable

7. Veterinary and food sanitation inspections of canning plants, (1) Seafoods, (2) Fruits and vegetables. None applicable

Number of food establishments 0
Number of food establishments inspected 0

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

Number of food establishments 0
Number of food establishments inspected

Sanitation Law.

a) Meat dealers --- 2
Owners of marine products markets --- 3
Marine products dealers --- 74

b) None applicable

c) " "

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

Same as previous report.

6. Discuss any other problems relevant to veterinary (P.H.) problems.

None applicable

7. Veterinary and food sanitation inspections of canning plants, (1) Seafoods, (2) Fruits and vegetables. None applicable

| | |
|---|---|
| Number of food establishments | 0 |
| Number of food establishments inspected | 0 |
| Number of cases of food condemnations | 0 |
| Number of suspensions | 0 |
| Number of permits revoked | 0 |
| Number of violations cases in civil court. | 0 |

Signed _____

Veterinary Division

Yamanashi Ken



DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

YAMANASHI PREFECTURE

Public Health Section

Section VIII, Par. 16

Subject: Daily Rabies Report

In compliance with Par. 16, Section VIII, Memo 319.1 Hqs. Kanto Civil Affairs Region, dated 5 January 1950, Subject: "Daily Rabies Report", NEGATIVE Report is submitted for the period from Oct. 1 to Oct. 30.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

VETERINARY INFORMATION SHEET

Public Health Section Yamanashi Pref. Period Sept. 1 to Sept. 30, 1950

A. RABIES CONTROL

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

| Area | No. | Area | No. |
|---|---|---|---|
| Kofu H.C. | 1,982 | Minobu H.C. | 102 |
| Kusakabe H.C. | 807 | Isawa H.C. | 200 |
| Nirasaki H.C. | 169 | | |
| Ogasawara H.C. | 608 | Total | 3,868 |

2. Number of rabies cases. None

3. Number of specimens submitted to the laboratory. None

4. Number of rabies cases diagnosed.

a. Clinically None b. Laboratory Confirmations None

5. Number of animals remaining to be vaccinated 3,605

6. Number of stray dogs collected. 353

7. Disposition of all stray dogs:

Out of 353 dogs which had been rounded up and noticed publicly, 232 ones were returned to their owners who reported thereafter, and other 121 were killed as stray or unnecessary dogs.

8. Number of retention pens available and locations.

| Pens | Location |
|---|---|
| 2 | Kofu H.C. |
| 2 | |

3. Number of specimens submitted to the laboratory. None

2
2 Number of rabies cases: None Kofu H.C.

3. Number of specimens submitted to the laboratory. None

4. Number of rabies cases diagnosed.

a. Clinically None b. Laboratory Confirmations None

5. Number of animals remaining to be vaccinated 3,605

6. Number of stray dogs collected. 353

7. Disposition of all stray dogs:

Out of 353 dogs which had been rounded up and noticed publicly, 232 ones were returned to their owners who reported thereafter, and other 121 were killed as stray or unnecessary dogs.

8. Number of retention pens available and locations.

| Pens | Location | |
|---|---|---|
| 2 | Kofu H.C. | |
| 2 | Kusakabe H.C. | |
| 2 | Nirasaki H.C. | |
| 2 | Ogasawara H.C. | Total. . . 14 |
| 2 | Yoshida H.C. | |
| 2 | Yamura H.C. | |
| 2 | Minobu H.C. | |

9. Were any prevaccinated animals found to be rabid - give details.

None applicable

10. Is there sufficient vaccine available in prefecture for the rabies control program? (Yes or No) How many c.c.. 5,600

11. How many animals were vaccinated by private practitioners? None



DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

12. Any remarks pertinent to the rabies control program. (Detailed)

In Kofu City, the vaccination for rabies was carried out soon after rounding up stray dogs.

In each Gun, rounding up of stray dogs was carried out together with vaccination of dogs which had not yet been inoculated.

B. MEAT INSPECTION

1. Ante and post-mortem inspections on the following livestock:

| | Cattle | Calves | Horses | Swine | Sheep | Goats |
|---|---|---|---|---|---|---|
| Number slaughtered | 160 | 9 | 284 | 453 | 1 | 0 |
| Body wt.: | 41,490 kgs. | 1,537 | 86,553 | 33,365 | 19 | 0 |
| Dressed wt. | 20,373 kgs. | 660 | 41,284 | 18,635 | 8 | 0 |
| Condemned Ante-mortem | 0 | 154kgs. | 0 | 0 | 0 | 0 |
| Condemned Post-mortem | 252 | 0kgs. | 112 | 15 | 0 | 0 |
| Wholly | 0 | 0kgs. | 0 | 0 | 0 | 0 |
| Partial | 0 | 0kgs. | 19 | 0 | 0 | 0 |
| Viscera | 252 | 0kgs. | 93 | 15 | 0 | 0 |

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

None

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

None applicable

4. List number of diseases diagnosed on antemortem inspection 8

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

| Disease | Disposition |
|---|---|

1. Ante and post-mortem inspections on the following livestock:

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1. Ante and post-mortem inspections on the following livestock:

| | Cattle | Calves | Horses | Swine | Sheep | Goats |
|---|---|---|---|---|---|---|
| Number slaughtered | 160 | 9 | 284 | 453 | 1 | 0 |
| Body wt.: | 41,490 kgs. | 1,537 | 86,553 | 33,365 | 19 | 0 |
| Dressed wt. | 20,373 kgs. | 660 | 41,284 | 18,635 | 8 | 0 |
| Condemned Ante-mortem | 0 | 154kgs. | 0 | 0 | 0 | 0 |
| Condemned Post-mortem | 252 | 0kgs. | 112 | 15 | 0 | 0 |
| Wholly | 0 | 0kgs. | 0 | 0 | 0 | 0 |
| Partial | 0 | 0kgs. | 19 | 0 | 0 | 0 |
| Viscera | 252 | 0kgs. | 93 | 15 | 0 | 0 |

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

None

---

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

None applicable

4. List number of diseases diagnosed on antemortem inspection 8

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

| Disease | | Disposition |
|---|---|---|
| 1 horse | Lumbal Fracture | Emergency slaughtering permitted, 19 kgs of inflamed muscles condemned. |
| 5 horses | Osteomalacia | Slaughtering permitted. |
| 1 calf | Endocarditis & Stomach catarrh | Slaughtering prohibitted. |
| 1 swine | Difficult delivery | Emergency slaughtering permitted, whole viscera condemned. |



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

a. Complete None b. Partial 198

7. For what conditions were condemnations made.

| Complete | | Partial | |
|---|---|---|---|
| None | | | |
| Partial | Pathology | Partial | Pathology |
| 58 cattles | Fasceoliasis hepatis | 1 horse | Lumbal Fracture |
| 5 cattles) 5 horses ) | Schistosomiasis | 1 swine | Difficult delivery |
| 5 horses | Chalicasis Nodularis hepatis | 102 swine | Strongylus paradoxus. |

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

| Pathology | | Extent |
|---|---|---|
| Fasceoliasis hepatis | 58 | Livers condemned. |
| Schistosomiasis | 5&5 | " " |
| Chalicasis Nodularis hepatis | 25 | " " |
| Lumbal Fracture | 1 | 19 kgs of muscles condemned. |
| Difficult delivery | 1 | Whole viscera condemned. |
| Strongylus paradoxus | 102 | Lungs 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 horse Lumbal Fracture

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

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

| Pathology | | Extent |
|---|---|---|
| Fasceoliasis hepatis | 58 | Livers condemned. |
| Schistosomiasis | 5&5 | " " |
| Chalicasis Nodularis hepatis | 25 | " " |
| Lumbal Fracture | 1 | 19 kgs of muscles condemned. |
| Difficult delivery | 1 | Whole viscera condemned. |
| Strongylus paradoxus | 102 | Lungs 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 horse Lumbal Fracture

1 swine Difficult delivery

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

708 kgs

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

Ham and Sausage



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15. What quality controls are maintained on processed meats?

The result of the inspection was good.

16. Sanitary inspections of meat processing establishments to include:

| | | |
|---|---|---|
| Number of establishments | | 3 |
| Number of establishments inspected | | 3 |
| Condition ---------- | Good | 3 |
| | Fair | 0 |
| | Poor | 0 |
| Amount of meat and meat food products examined | | 708 kgs |
| Amount of meat and meat food products condemned | | None |
| Cause for condemnation | | None |

Disposition None

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

None applicable

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

On 10th of every month, the inspection was carried out on qualities of materials and manufacturers in order to prevent mixing of inferior meat, and sanitary thoughts were permeated among the employee, of whom the health examination was carried out.

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

Yes, there is.

Disposition None

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

None applicable

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

On 10th of every month, the inspection was carried out on qualities of materials and manufacturers in order to prevent mixing of inferior meat, and sanitary thoughts were permeated among the employee, of whom the health examination was carried out.

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

Yes, there is.

C. DAIRES AND MILK PROCESSING PLANTS

1. Sanitary inspections on dairy farms, milk plants, and establishments producing milk products, to include:

(1) Special Milk

| | |
|---|---|
| Number of inspections | None applicable |
| Samples examined | |
| Over bacteria standards (50,000 per cc) | |
| Under butterfat standards (3,3 percent) | |
| Number of plant inspections | |
| Samples examined | |



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(2) Ordinary Milk

| | |
|---|---|
| Number of farm inspections | 63 |
| Samples examined | 86 |
| Over bacterial standards (2,000,000 per cc) | 5 |
| Under butterfat standards (3.0 percent) | 13 |
| Number of plant inspections | 22 |
| Samples examined | 49 |

(3) Goat Milk

| | |
|---|---|
| Number of farms inspected | 0 |
| Samples examined | 0 |
| Over bacterial standards (2,000,000 per cc) | 0 |
| Under butterfat standards (3.0 percents) | 0 |

(4) Amount of Milk Produced During (individual month) 1950

| Type of Milk | No. of Farms | No. of Cows and Goats | Amount Produced |
|---|---|---|---|
| Special | - | - | - |
| Ordinary | 892 | 1,145 | 220,920 L |
| Goat | - | - | - |

(5) Amount of Milk Bottled in Milk Plants

| Type of Milk | No. of Plants | Raw Milk (kgs) | Pasteurized (kgs) | Sterilized (kgs) |
|---|---|---|---|---|
| Special | - | - | - | - |
| Ordinary | 29 | - | 67,040 | 54,125 |

(6) Milk Products Produced in (individual month) 1950

| | |
|---|---|
| Recombined Milk | - L. |
| Whole powdered milk | - kgs. |
| Modified powdered milk - (15% added sugar) | - kgs. |
| Modified powdered milk (35% added sugar) | - kgs. |
| Sweetened condensed milk | - kgs. |
| Evaporated milk | - kgs. |
| Butter | 598 kgs. |
| Cheese | - kgs. |

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

Type of Milk No.of Farms No. of Cows and Goats

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

| Type of Milk | No. of Farms | No. of Cows and Goats | |
|---|---|---|---|
| Special | - | - | - |
| Ordinary | 892 | 1,145 | 220,920 L |
| Goat | - | - | - |

Amount Produced

(5) Amount of Milk Bottled in Milk Plants

| Type of Milk | No. of Plants | Raw Milk (kgs) | Pasteurized (kgs) | Sterilized (kgs) |
|---|---|---|---|---|
| Special | - | - | - | - |
| Ordinary | 29 | - | 67,040 | 54,125 |

(6) Milk Products Produced in (individual month) 1950

Recombined Milk - L.
Whole powdered milk - kgs.
Modified powdered milk - (15% added sugar) - kgs.
Modified powdered milk (35% added sugar) - kgs.
Sweetened condensed milk - kgs.
Evaporated milk - kgs.
Butter 598 kgs.
Cheese - kgs.

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

None applicable

---

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.

Same as previous report.



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

Not enforced

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

None applicable

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.

1) Keeping containers and implements clean.
2) Maintaining the accuracy of pasteurizing temperature.
3) Complete method for keeping raw milk and pasteurized milk.

D. SEAFOOD PROCESSING

1. (a) Sanitary inspections of wholesale seafood markets to include:

| | | |
|---|---|---|
| Number of establishments | | 8 |
| Number of establishments inspected. | | 8 |
| Condition---------- | Good | 6 |
| | Fair | 2 |
| | Poor | 0 |
| Amount of seafood examined | | 332,738 kgs. |
| Amount of seafood condemned | | 2,576 kgs. |
| Cause for condemnation | Rotten | ~~kgs.~~ |
| Disposition. | Used as fertilizer. | |

(b) Sanitary inspections of seafood processing plants to include:

| | |
|---|---|
| Number of establishments | - |
| Number of establishments inspected | - |
| Condition---------- | Good - |

None applicable

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Number of establishments inspected -
Condition----------Good -

None applicable

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

1) Keeping containers and implements clean.
2) Maintaining the accuracy of pasteurizing temperature.
3) Complete method for keeping raw milk and pasteurized milk.

D. SEAFOOD PROCESSING

1. (a) Sanitary inspections of wholesale seafood markets to include:

| | | |
|---|---|---|
| Number of establishments | | 8 |
| Number of establishments inspected. | | 8 |
| Condition----------Good | | 6 |
| Fair | | 2 |
| Poor | | 0 |
| Amount of seafood examined | 332,738 | kgs. |
| Amount of seafood condemned | 2,576 | kgs. |
| Cause for condemnation Rotten | | ~~kgs.~~ |
| Disposition. Used as fertilizer. | | |

(b) Sanitary inspections of seafood processing plants to include:

| | | |
|---|---|---|
| Number of establishments | - | |
| Number of establishments inspected | - | |
| Condition----------Good | - | |
| Fair | - | |
| Poor | - | |
| Amount of seafood and seafood products examined | - | kgs. |
| Amount of seafood and seafood products condemned | - | kgs. |
| Cause for condemnation - | | |
| Disposition - | | |



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

The refrigerator-cars were used for importing 30 tons of mackerel from Chiba Prefecture, 60 tons of cuttlefish & mackerel from Aomori Prefecture, 90 tons of mackerel-pike & swordfish from Miyagi Prefecture and 120 tons of herring from Hokkaido.

150 tons of bonito, sardine & mackerel that are imported from Shizuoka Prefecture are being rapidly transported with ice lumps during night.

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

None applicable

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

None applicable

5. How many samples were submitted to the laboratory for analysis?

Raw fish None Processed fish None

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

None applicable

7. What improvements have been made in seafood processing plants during this period?

None applicable

8. None applicable facilities for seafoods-both processed and raw

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None applicable

5. How many samples were submitted to the laboratory for analysis?

Raw fish None Processed fish None

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

None applicable

7. What improvements have been made in seafood processing plants during this period?

None applicable

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

Storing conditions of the refrigerator at the Kofu Ice K.K. and of the Kofu Cold Storage Plant were generally good.

E. GENERAL INFORMATION

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

On 28th, gathering whole veterinary surgeons at each health center, the short course and the study meeting were held for them about grading animals by scoring method.



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

1. On Sept.1, gathering meat dealers and butchers at Kofu Health Center, the short course was held for them about meat sanitation.

2. On Sept.4, gathering leaders of marine products dealers at Kofu Marine Products Market, the guidance was given to them about sanitation for dealing marine products.

each market is more sanitary than storing them in trust, so the equipments of ice-making and cold storage were completed at the Kai Marine Products K.K.

4. What licensing procedure are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licenses revoled and for what reasons?

a) Licence is given to persons who gets more than 91 points in grading by scoring method which is made by the food inspectors under the Food Sanitation Law.

b) Meat dealers. . . . . 2 persons
Marine products dealers. . . . . 35 "

c) None applicable

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

Same as previous report.

6. Discuss any other problems relevant to veterinary (P.H.) problems.

None applicable

7. Veterinary and food sanitation inspections of canning plants, (1) Seafoods, (2) Fruits and vegetables.

None applicable

Number of food establishments -

Number of food establishments inspected

a) Licence is given to persons who gets more than 91 points in grading by scoring method which is made by the food inspectors under the Food Sanitation Law.

Number of food establishments -

a) Number of food establishments inspected by scoring method which is made by the food inspectors under the Food Sanitation Law.

b) Meat dealers. . . . . 2 persons
Marine products dealers. . . . . 35 "

c) None applicable

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

Same as previous report.

6. Discuss any other problems relevant to veterinary (P.H.) problems.

None applicable

7. Veterinary and food sanitation inspections of canning plants, (1) Seafoods, (2) Fruits and vegetables.

| | None applicable |
|---|---|
| Number of food establishments | - |
| Number of food establishments inspected | - |
| Number of cases of food condemnations | - |
| Number of suspensions | - |
| Number of permits revoked | - |
| Number of violations cases in civil court. | - |

Signed _____

Veterinary Division

Ken



DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

YAMANASHI PREFECTURE

Public Health Section

Sept. 16, 1950

Section VIII, Par. 16

Subject: Daily Rabies Report

In compliance with Par. 16, Section VIII, Memo 319.1 Hqs. Kanto Civil Affairs Region, dated 5 January 1950, Subject: "Daily Rabies Report", NEGATIVE Report is submitted for the period from Aug. 1 to Aug. 31.

AH/am

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

VETERINARY INFORMATION SHEET

Public Health Section Yamanashi Pref. Period Aug. 1 to Aug. 31, 1950

A. RABIES CONTROL

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

| Area | No. | Area | No. |
|---|---|---|---|
| Higashiyamanashi-gun | 2,193 | Nakakoma-gun | 2,214 |
| Nishiyamanashi-gun | 461 | Minamikoma-gun | 688 |
| Higashiyatsushiro-gun | 1,666 | Kitatsuru-gun | 66 |
| Nishiyatsushiro-gun | 805 | | |
| Kitakoma-gun | 2,341 | Total | 10,434 |

2. Number of rabies cases. None

3. Number of specimens submitted to the laboratory. None

4. Number of rabies cases diagnosed.

a. Clinically None b. Laboratory Confirmations None

5. Number of animals remaining to be vaccinated 3,718

6. Number of stray dogs collected. 228

7. Disposition of all stray dogs:

Out of 228 dogs which had been rounded up and were noticed publicly in conformity with the Law concerning Prevention of Infectious Disease of Domestic Animals, 164 head of them were returned to their owners who reported thereafter, and the others were killed as stray or unnecessary dogs.

8. Number of retention pens available and locations.

| Pens | Location |
|---|---|
| 2 | |

2. Number of rabies cases. None

| Pens | Location |
|---|---|
| 2 | Kofu H.C. |

2. Number of rabies cases. None

3. Number of specimens submitted to the laboratory. None

4. Number of rabies cases diagnosed.

   a. Clinically None b. Laboratory Confirmations None

5. Number of animals remaining to be vaccinated 3,718

6. Number of stray dogs collected. 228

7. Disposition of all stray dogs:

   Out of 228 dogs which had been rounded up and were noticed publicly in conformity with the Law concerning Prevention of Infectious Disease of Domestic Animals, 164 head of them were returned to their owners who reported thereafter, and the others were killed as stray or unnecessary dogs.

8. Number of retention pens available and locations.

| Pens | Location | |
|---|---|---|
| 2 | Kofu H.C. | |
| 2 | Kusakabe H.C. | |
| 2 | Nirazaki H.C. | |
| 2 | Ogasawara H.C. | Total ... 14 |
| 2 | Yamura H.C. | |
| 2 | Yoshida H.C. | |
| 2 | Minobu H.C. | |

9. Were any prevaccinated animals found to be rabid - give details.

   None applicable

10. Is there sufficient vaccine available in prefecture for the rabies control program? (Yes or ~~No~~) How many c.c.. 9,800

11. How many animals were vaccinated by private practitioners? None



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12. Any remarks pertinent to the rabies control program.
(Detailed)

Vaccination of dogs was completely finished in August excepting Kofu city where the vaccination was carried out in March.

In Kofu City, the stray dogs are being rounded up for about one month and the vaccination will be carried out again at the 2nd decade of September.

B. MEAT INSPECTION

1. Ante and post-mortem inspections on the following livestock:

| | Cattle | Calves | Horses | Swine | Sheep | Goats |
|---|---|---|---|---|---|---|
| Number slaughtered | 190 | 10 | 240 | 557 | 0 | 1 |
| Body wt.: | 52,695 kgs. | 1,414 | 73,084 | 41,393 | 0 | 41 |
| Dressed wt. | 24,848 kgs. | 555 | 35,093 | 23,567 | 0 | 11 |
| Condemned Ante-mortem | 225 | 0kgs. | 0 | 0 | 0 | 0 |
| Condemned Post-mortem | 285 | 8 kgs. | 97 | 8 | 0 | 0 |
| Wholly | 0 | 0 kgs. | 0 | 0 | 0 | 0 |
| Partial | 0 | 0 kgs. | 10 | 0 | 0 | 0 |
| Viscera | 285 | 8 kgs. | 87 | 8 | 0 | 0 |

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

None

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

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?

1. Ante and post-mortem inspections on the following livestock:

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antemortem inspection?

1. Ante and post-mortem inspections on the following livestock:

| | Cattle | Calves | Horses | Swine | Sheep | Goats |
|---|---|---|---|---|---|---|
| Number slaughtered | 190 | 10 | 240 | 557 | 0 | 1 |
| Body wt.: | 52,695 kgs. | 1,414 | 73,084 | 41,393 | 0 | 41 |
| Dressed wt. | 24,848 kgs. | 555 | 35,093 | 23,567 | 0 | 11 |
| Condemned Ante-mortem | 225 | 0kgs. | 0 | 0 | 0 | 0 |
| Condemned Post-mortem | 285 | 8 kgs. | 97 | 8 | 0 | 0 |
| Wholly | 0 | 0 kgs. | 0 | 0 | 0 | 0 |
| Partial | 0 | 0 kgs. | 10 | 0 | 0 | 0 |
| Viscera | 285 | 8 kgs. | 87 | 8 | 0 | 0 |

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

None

---

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

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?

| Disease | | Disposition |
|---|---|---|
| 1 cattle | Ruminantium tympanites Acute | Emergency slaughtering permitted, viscera condemned. |
| 1 cattle | Milchfieber | Emergency slaughtering permitted, viscera condemned. |
| 1 horse | Lumbal Fracture | Emergency slaughtering permitted, 10 kgs of blood-saturated muscles condemned. |
| 1 cattle | Lumbal Fracture by undernourishment | Slaughtering prohibited. |



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

a. Complete None b. Partial 249

7. For what conditions were condemnations made.

Complete None

| Partial | Pathology | Partial | Pathology |
|---|---|---|---|
| 72 cattles | Fasceoliasis hepatis | 129 swine | Strongylus paradoxus |
| 10 cattles)<br>10 horses )<br>1 swine ) | Schistosomiasis | 1 cattle )<br>1 calf ) | Pericarditis traumatica |
| | | 1 cattle | Ruminantium tympanites Acute |
| 3 cattles )<br>19 horses ) | Chalicasis Nodularis hepatis | 1 cattle | Milchfieber |
| | | 1 horse | Lumbal Fracture |

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

| Pathology | | Extent |
|---|---|---|
| Fasceoliasis hepatis | 72 | Livers condemned. |
| Schistosomiasis | 21 | " " |
| Chalicasis Nodularis Hepatis | 22 | " " |
| Strongylus paradoxus | 129 | Lungs condemned. |
| Pericarditis traumatica | 2 | Livers, lungs & diaphragm condemned. |
| Ruminantium tympanites Acute | 1 | All of visceras condemned. |
| Milchfieber | 1 | " " " |
| Lumbal Fracture | 1 | 10 kgs of 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 Ruminantium tympanites Acute

1 cattle Milchfieber

1 horse Lumbal Fracture

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1 swine ) 1 horse Lumbal Fracture

| | | | |
|---|---|---|---|
| | | 1 cattle | Ruminantium tympanites Acute |
| 3 cattles ) | Chalicasis Nodularis | | |
| 19 horses ) | hepatis | 1 cattle | Milchfieber |
| | | 1 horse | Lumbal Fracture |

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

| Pathology | | Extent |
|---|---|---|
| Fasceoliasis hepatis | 72 | Livers condemned. |
| Schistosomiasis | 21 | " " |
| Chalicasis Nodularis Hepatis | 22 | " " |
| Strongylus paradoxus | 129 | Lungs condemned. |
| Pericarditis traumatica | 2 | Livers, lungs & diaphragm condemned. |
| Ruminantium tympanites Acute | 1 | All of visceras condemned. |
| Milchfieber | 1 | " " " |
| Lumbal Fracture | 1 | 10 kgs. of 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 Ruminantium tympanites Acute

1 cattle Milchfieber

1 horse Lumbal Fracture

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

532.8 kgs

---

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

Ham and Sausage



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15. What quality controls are maintained on processed meats?

**The result of the inspection was good.**

16. Sanitary inspections of meat processing establishments to include:

| | | |
|---|---|---|
| Number of establishments | | 3 |
| Number of establishments inspected | | 3 |
| Condition ---------- | Good | 3 |
| | Fair | 0 |
| | Poor | 0 |
| Amount of meat and meat food products examined | | 1,395 kgs |
| Amount of meat and meat food products condemned | | None |
| Cause for condemnation | | None |

Disposition **None**

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

**None applicable**

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

**1) Washing of machines and implements.**

**2) Cleaning of cutting tools and chopping boards.**

**3) Health examination of the employee.**

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

**Yes, there is**

Disposition **None**

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

Disposition **None**

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

**None applicable**

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

**1) Washing of machines and implements.**

**2) Cleaning of cutting tools and chopping boards.**

**3) Health examination of the employee.**

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

**Yes, there is**

C. DAIRES AND MILK PROCESSING PLANTS

1. Sanitary inspections on dairy farms, milk plants, and establishments producing milk products, to include:

(1) Special Milk

Number of inspections
Samples examined
Over bacteria standards (50,000 per cc)
Under butterfat standards (3,3 persent) **None applicable**
Number of plant inspections
Samples examined



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(2) Ordinary Milk

| | |
|---|---|
| Number of farm inspections | 131 |
| Samples examined | 18 |
| Over bacterial standards (2,000,000 per cc) | 2 |
| Under butterfat standards (3.0 percent) | 1 |
| Number of plant inspections | 24 |
| Samples examined | 20 |

(3) Goat Milk

| | |
|---|---|
| Number of farms inspected | 0 |
| Samples examined | 0 |
| Over bacterial standards (2,000,000 per cc) | 0 |
| Under butterfat standards (3.0 percents) | 0 |

(4) Amount of Milk Produced During (individual month) 1950

| Type of Milk | No. of Farms | No. of Cows and Goats | Amount Produced |
|---|---|---|---|
| Special | - | - | - |
| Ordinary | 952 | 1,169 | 212,524 L |
| Goat | - | - | - |

(5) Amount of Milk Bottled in Milk Plants

| Type of Milk | No. of Plants | Raw Milk (kgs) | Pasteurized (kgs) | Sterilized (kgs) |
|---|---|---|---|---|
| Special | - | - | - | - |
| Ordinary | 29 | - | 73,687 L | 66,891 L |

(6) Milk Products Produced in (individual month) 1950

| | | |
|---|---|---|
| Recombined Milk | - | L. |
| Whole powdered milk | - | kgs. |
| Modified powdered milk - (15% added sugar) | | - kgs. |
| Modified powdered milk (35% added sugar) | | - kgs. |
| Sweetened condensed milk | - | kgs. |
| Evaporated milk | - | kgs. |
| Butter | 1,416 | kgs. |
| Cheese | - | kgs. |

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

(4) Amount of Milk Produced During (individual month) 1950

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

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

(4) Amount of Milk Produced During (individual month) 1950

| Type of Milk | No. of Farms | No. of Cows and Goats | Amount Produced |
|---|---|---|---|
| Special | - | - | - |
| Ordinary | 952 | 1,169 | 212,524 L |
| Goat | - | - | - |

(5) Amount of Milk Bottled in Milk Plants

| Type of Milk | No. of Plants | Raw Milk (kgs) | Pasteurized (kgs) | Sterilized (kgs) |
|---|---|---|---|---|
| Special | - | - | - | - |
| Ordinary | 29 | - | 73,687 L | 66,891 L |

(6) Milk Products Produced in (individual month) 1950

| | | |
|---|---|---|
| Recombined Milk | - | L. |
| Whole powdered milk | - | kgs. |
| Modified powdered milk - (15% added sugar) | | - kgs. |
| Modified powdered milk (35% added sugar) | | - kgs. |
| Sweetened condensed milk | - | kgs. |
| Evaporated milk | - | kgs. |
| Butter | 1,416 | kgs. |
| Cheese | - | kgs. |

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

None applicable

---

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.

Same as previous report.



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DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 77501

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

**Not enforced**

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

**None applicable**

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.

**1) Keeping method of raw milk and pasteurized milk.**

**2) Maintaining the accuracy of pasteurizing temperature.**

D. SEAFOOD PROCESSING

1. (a) Sanitary inspections of wholesale seafood markets to include:

| | | | |
|---|---|---|---|
| Number of establishments | | 7 | |
| Number of establishments inspected. | | 7 | |
| Condition---------- | Good | 1 | |
| | Fair | 6 | |
| | Poor | 0 | |
| Amount of seafood examined | | 82,775 | kgs. |
| Amount of seafood condemned | | 0 | kgs. |
| Cause for condemnation | | - | kgs. |
| Disposition. | | - | |

(b) Sanitary inspections of seafood processing plants to include:

| | |
|---|---|
| Number of establishments | None applicable |
| Number of establishments inspected | 0 |
| Condition---------- Good | 0 |

Number of establishments inspected 0
Condition----------Good 0

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.

1) Keeping method of raw milk and pasteurized milk.

2) Maintaining the accuracy of pasteurizing temperature.

D. SEAFOOD PROCESSING

1. (a) Sanitary inspections of wholesale seafood markets to include:

| | | |
|---|---|---|
| Number of establishments | 7 | |
| Number of establishments inspected. | 7 | |
| Condition----------Good | 1 | |
| Fair | 6 | |
| Poor | 0 | |
| Amount of seafood examined | 82,775 | kgs. |
| Amount of seafood condemned | 0 | kgs. |
| Cause for condemnation | - | kgs. |
| Disposition. | - | |

(b) Sanitary inspections of seafood processing plants to include:

| | |
|---|---|
| Number of establishments | None applicable |
| Number of establishments inspected | 0 |
| Condition----------Good | 0 |
| Fair | 0 |
| Poor | 0 |

| | | |
|---|---|---|
| Amount of seafood and seafood products examined | 0 | kgs. |
| Amount of seafood and seafood products condemned | 0 | kgs. |
| Cause for condemnation | 0 | |
| Disposition | 0 | |



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

Same as previous report.

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

None applicable

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

All fish markets are improving the facilities.

5. How many samples were submitted to the laboratory for analysis?

Raw fish None Processed fish None

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

None applicable

7. What improvements have been made in seafood processing plants during this period?

None applicable

None applicable

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

None applicable

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

All fish markets are improving the facilities.

5. How many samples were submitted to the laboratory for analysis?

Raw fish None Processed fish None

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

None applicable

7. What improvements have been made in seafood processing plants during this period?

None applicable

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

Same as previous report.

E. GENERAL INFORMATION

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

None applicable



DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

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

None applicable

3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and storage capacity.

Same as previous report

4. What licensing procedure are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licenses revoled and for what reasons?

a. Licence is given after spot-examination by food inspector according to standard equipments provided in the food Sanitation Law.

b. 1 milk plant has been licensed.

c. None applicable

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

Same as last report

6. Discuss any other problems relevant to veterinary (P.H.) problems.

None applicable

7. Veterinary and food sanitation inspections of canning plants, (1) Seafoods, (2) Fruits and vegetables.

Number of food establishments — None applicable

Number as previous report — 0

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

Number of food establishments — None applicable
Number same as previous report — 0

4. What licensing procedure 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 spot-examination by food inspector according to standard equipments provided in the food Sanitation Law.

   b. 1 milk plant has been licensed.

   c. None applicable

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

   Same as last report

6. Discuss any other problems relevant to veterinary (P.H.) problems.

   None applicable

7. Veterinary and food sanitation inspections of canning plants, (1) Seafoods, (2) Fruits and vegetables.

| | None applicable |
|---|---|
| Number of food establishments | 0 |
| Number of food establishments inspected | 0 |
| Number of cases of food condemnations | 0 |
| Number of suspensions | 0 |
| Number of permits revoked | 0 |
| Number of violations cases in civil court. | 0 |

Signed _____

Veterinary Division

Ken



DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

YAMANASHI PREFECTURE

Public Health Section

Aug. 15, 1950

Section VIII, Par. 16

Subject: Daily Rabies Report

In compliance with Par. 16, Section VIII, Memo 319.1 Hqs. Kanto Civil Affairs Region, dated 5 January 1950, Subject: "Daily Rabies Report", NEGATIVE Report is submitted for the period from July 1 to July 30.

AH/sh

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

The short course was held for food stuff processors under the jurisdiction of each public health center about hygienic dealing of food in order to promote their understanding and knowledge for prevention of Dysentery and of spoiling & poisoning of food in summer.

3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and storage capacity.

Amount of consigned stocks increasing, so we are trying to clean up & arrange the plant and to increase & secure its storage capacity.
Some marine products dealers are preparing for equiping the electric refrigerator.

4. What licensing procedure are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licenses revoled and for what reasons?

a. Licence is given after the food inspectors' field investigation according to the standard equipments provided in the Food Sanitation Law.

b. None applicable

c. " "

5. Discuss present methods of transporting slaughtered carcasses, raw milk, etc. and outline trends toward improvement.
Rapid transportation is the most important for both of them, and they are transported by the efficient truck with the clean cover.
Especially milk is rapidly transported after lowering its temperature as far as possible.

6. Discuss any other problems relevant to veterinary (P.H.) problems.

None applicable

7. Veterinary and food sanitation inspections of canning plants, (1) Seafoods, (2) Fruits and vegetables.

Number of food establishments 0

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3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and storage capacity.

Amount of consigned stocks increasing, so we are trying to clean up & arrange the plant and to increase & secure its storage capacity.
Some marine products dealers are preparing for equiping the electric refrigerator.

4. What licensing procedure are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licenses revoled and for what reasons?

a. Licence is given after the food inspectors' field investigation according to the standard equipments provided in the Food Sanitation Law.

b. None applicable

c. " "

5. Discuss present methods of transporting slaughtered carcasses, raw milk, etc. and outline trends toward improvement.
Rapid transportation is the most important for both of them, and they are transported by the efficient truck with the clean cover.
Especially milk is rapidly transported after lowering its temperature as far as possible.

6. Discuss any other problems relevant to veterinary (P.H.) problems.

None applicable

7. Veterinary and food sanitation inspections of canning plants, (1) Seafoods, (2) Fruits and vegetables.

| | |
|---|---|
| Number of food establishments | 0 |
| Number of food establishments inspected | 0 |
| Number of cases of food condemnations | 0 |
| Number of suspensions | 0 |
| Number of permits revoked | 0 |
| Number of violations cases in civil court. | 0 |

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DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

R 44

# VETERINARY INFORMATION SHEET

Public Health Section Yamanashi Pref. Period July 1 to July 31, 1950

## A. RABIES CONTROL

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

| Area | No. | Area | No. |
|---|---|---|---|
| Higashiyamanashi-gun | 416 | Nakakoma-gun | 356 |
| Higashiyatsushiro-gun | 854 | Kitatsuru-gun | 80 |
| Nishiyatsushiro-gun | 504 | Kitakoma-gun | 1,227 |
| Minamikoma-gun | 422 | | |
| | | Total | 3,859 |

2. Number of rabies cases. None

3. Number of specimens submitted to the laboratory. None

4. Number of rabies cases diagnosed.

a. Clinically None b. Laboratory Confirmations None

5. Number of animals remaining to be vaccinated 14,835

6. Number of stray dogs collected. 133

7. Disposition of all stray dogs:

Out of 133 dogs which had been rounded up and were noticed publicly in conformity with the provision concerned, 127 head of them were returned to their owners who were known thereafter; and the others were killed as stray dogs.

8. Number of detention pens available and locations.

| Pens | Location |
|---|---|
| 2 | Kofu H.C. |
| 2 | |

4. Number of rabies cases diagnosed

2 Kofu H.C.

4. Number of rabies cases diagnosed.

a. Clinically None b. Laboratory Confirmations None

5. Number of animals remaining to be vaccinated 14,835

6. Number of stray dogs collected. 133

7. Disposition of all stray dogs:

Out of 133 dogs which had been rounded up and were noticed publicly in conformity with the provision concerned, 127 head of them were returned to their owners who were known thereafter; and the others were killed as stray dogs.

8. Number of retention pens available and locations.

| Pens | Location | |
|---|---|---|
| 2 | Kofu H.C. | |
| 2 | Kusakabe H.C. | |
| 2 | Nirazaki H.C. | |
| 2 | Ogasawara H.C. | Total ... 14 |
| 2 | Minobu H.C. | |
| 2 | Yoshida H.C. | |
| 2 | Yamura H.C. | |

9. Were any prevaccinated animals found to be rabid - give details.

None applicable

10. Is there sufficient vaccine available in prefecture for the rabies control program? (Yes or No) How many c.c. 11,000

11. How many animals were vaccinated by private practitioners? None



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12. Any remarks pertinent to the rabies control program. (Detailed)

There are a few stray dogs in this prefecture, while many dogs that are not yet registered. So we carried out rounding up of the stray dog to check the dogs kept in house and moreover made enlightenment and propaganda of the purport of our activities; consequently there have appeared gradually registration of dogs.

With these activities, vaccination of dogs is being practised throughout the prefecture.

B. MEAT INSPECTION

1. Ante and post-mortem inspections on the following livestock:

| | Cattle | Calves | Horses | Swine | Sheep | Goats |
|---|---|---|---|---|---|---|
| Number slaughtered | 181 | 8 | 319 | 850 | 0 | 0 |
| Body wt.: | 51,562 kgs. | 1,271 | 98,767 | 64,651 | 0 | 0 |
| Dressed wt. | 24,671 kgs. | 521 | 47,525 | 37,504 | 0 | 0 |
| Condemned Ante-mortem | 0 | Okgs. | 244 | 0 | 0 | 0 |
| Condemned Post-mortem | 333 | 0 kgs. | 101.5 | 24 | 0 | 0 |
| Wholly | 0 | 0 kgs. | 0 | 0 | 0 | 0 |
| Partial | 0 | 0 kgs. | 3.5 | 0 | 0 | 0 |
| Viscera | 333 | 0 kgs. | 98 | 24 | 0 | 0 |

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

None

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

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?

B. MEAT INSPECTION

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDC NO. 775013

antemortem inspection?

B. MEAT INSPECTION

1. Ante and post-mortem inspections on the following livestock:

| | Cattle | Calves | Horses | Swine | Sheep | Goats |
|---|---|---|---|---|---|---|
| Number slaughtered | 181 | 8 | 319 | 850 | 0 | 0 |
| Body wt.: | 51,562 kgs. | 1,271 | 98,767 | 64,651 | 0 | 0 |
| Dressed wt. | 24,671 kgs. | 521 | 47,525 | 37,504 | 0 | 0 |
| Condemned Ante-mortem | 0 | 0kgs. | 244 | 0 | 0 | 0 |
| Condemned Post-mortem | 333 | 0 kgs. | 101.5 | 24 | 0 | 0 |
| Wholly | 0 | 0 kgs. | 0 | 0 | 0 | 0 |
| Partial | 0 | 0 kgs. | 3.5 | 0 | 0 | 0 |
| Viscera | 333 | 0 kgs. | 98 | 24 | 0 | 0 |

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

None

---

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

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?

| Disease | | Disposition |
|---|---|---|
| 1 horse | Sunstroke | Slaughtering prohibited. |
| 2 cattles | Ruminantium Tympanites acute | Emergency slaughtering permitted, viscera condemned. |
| 1 horse | Phlegmone by saddle-graze | Slaughtering permitted, inflamed part condemned. |



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

a. Complete None b. Partial 227

7. For what conditions were condemnations made.

Complete None

| Partial | Pathology | Partial | Pathology |
|---|---|---|---|
| 61 cattles | Fasceoliasis hepatis | 3 cattles | Ruminantium Tympanites acute |
| 7 cattles ) 6 horses ) | Schistosomiasis | 1 cattle | Pericarditis traumatica |
| 19 horses | Chalicasis Nodularis hepatis | 1 horse | Phlegmone by saddle-graze |
| 129 swine | Strongylus paradoxus | | |

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

| Pathology | | Extent |
|---|---|---|
| Fasceoliasis hepatis | 61 | Livers condemned. |
| Schistosomiasis | 7 & 6 | " " |
| Chalicasis Nodularis hepatis | 19 | " " |
| Strongylus paradoxus | 129 | Lungs condemned. |
| Ruminantium Tympanites acute | 3 | All of visceras condemned. |
| Pericarditis traumatica | 1 | Liver, diaphragm & lung condemned. |
| Phlegmone by saddle-graze | 1 | 3.5 kg of inflamed part 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 cattles Ruminantium Tympanites acute.

7 cattles )
6 horses ) Schistosomiasis 1 cattle Pericarditis traumatica

| | | | |
|---|---|---|---|
| 3 cattles | Ruminantium Tympanites acute. | | |
| 6 horses ) | Schistosomiasis | 1 cattle | Pericarditis traumatica |
| 19 horses | Chalicasis Nodularis hepatis | 1 horse | Phlegmone by saddle-graze |
| 129 swine | Strongylus paradoxus | | |

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

| Pathology | | Extent |
|---|---|---|
| Fasceoliasis hepatis | 61 | Livers condemned. |
| Schistosomiasis | 7 & 6 | " " |
| Chalicasis Nodularis hepatis | 19 | " " |
| Strongylus paradoxus | 129 | Lungs condemned. |
| Ruminantium Tympanites acute | 3 | All of visceras condemned. |
| Pericarditis traumatica | 1 | Liver, diaphragm & lung condemned. |
| Phlegmone by saddle-graze | 1 | 3.5 kg of inflamed part 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 cattles Ruminantium Tympanites acute.

13. How much slaughtered meats is diverted to meat processing plants?
1,475 kgs.

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

Ham and Sausage



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15. What quality controls are maintained on processed meats?

The result of the inspection was good.

16. Sanitary inspections of meat processing establishments to include:

| | | | |
|---|---|---|---|
| Number of establishments | | 2 | |
| Number of establishments inspected | | 2 | |
| Condition ---------- | Good | 2 | |
| | Fair | 0 | |
| | Poor | 0 | |
| Amount of meat and meat food products examined | | | 1,475 kgs. |
| Amount of meat and meat food products condemned | | | None |
| Cause for condemnation | | | None |

Disposition None

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

None applicable

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

1) Inspection & preservation of freshness of raw meat.
2) Health examination for employee and preservation of their cleanness.
3) Cleaning up of employee's hands & fingers at work.

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

Yes, there is.

Disposition None

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Disposition None

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

None applicable

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

1) Inspection & preservation of freshness of raw meat.
2) Health examination for employee and preservation of their cleanness.
3) Cleaning up of employee's hands & fingers at work.

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

Yes, there is.

C. DAIRES AND MILK PROCESSING PLANTS

1. Sanitary inspections on dairy farms, milk plants, and establishments producing milk products, to include:

(1) Special Milk

| | |
|---|---|
| Number of inspections | |
| Samples examined | |
| Over bacteria standards (50,000 per cc) | |
| Under butterfat standards (3,3 percent) | None applicable |
| Number of plant inspections | |
| Samples examined | |



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(2) Ordinary Milk

| | |
|---|---|
| Number of farm inspections | 234 |
| Samples examined | 52 |
| Over bacterial standards (2,000,000 per cc) | 4 |
| Under butterfat standards (3.0 percent) | 3 |
| Number of plant inspections | 28 |
| Samples examined | 82 |

(3) Goat Milk

| | |
|---|---|
| Number of farms inspected | 0 |
| Samples examined | 0 |
| Over bacterial standards (2,000,000 per cc) | 0 |
| Under butterfat standards (3.0 percents) | 0 |

(4) Amount of Milk Produced During (individual month) 1950

| Type of Milk | No. of Farms | No. of Cows and Goats | Amount Produced |
|---|---|---|---|
| Special | - | - | - |
| Ordinary | 958 | 1,196 | 224,426 L |
| Goat | - | - | - |

(5) Amount of Milk Bottled in Milk Plants

| Type of Milk | No. of Plants | Raw Milk (kgs) | Pasteurized (kgs) | Sterilized (kgs) |
|---|---|---|---|---|
| Special | - | - | - | - |
| Ordinary | 28 | None | 74,779 L | 64,009 L |

(6) Milk Products Produced in (individual month) 1950

| | |
|---|---|
| Recombined Milk | - L. |
| Whole powdered milk | - kgs. |
| Modified powdered milk - (15% added sugar) | - kgs. |
| Modified powdered milk (35% added sugar) | - kgs. |
| Sweetened condensed milk | - kgs. |
| Evaporated milk | - kgs. |
| Butter | 767 kgs. |
| Cheese | - kgs. |

Special - - -
Ordinary 958 1,196 224,426 L

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

Cheese - kgs.

| | | | |
|---|---|---|---|
| Special | - | - | - |
| Ordinary | 958 | 1,196 | 224,426 L |
| Goat | - | - | - |

Amount Produced

(5) Amount of Milk Bottled in Milk Plants

| Type of Milk | No. of Plants | Raw Milk (kgs) | Pasteurized (kgs) | Sterilized (kgs) |
|---|---|---|---|---|
| Special | - | - | - | - |
| Ordinary | 28 | None | 74,779 L | 64,009 L |

(6) Milk Products Produced in (individual month) 1950

Recombined Milk - kgs.
Whole powdered milk - kgs.
Modified powdered milk - (15% added sugar) - kgs.
Modified powdered milk (35% added sugar) - kgs.
Sweetened condensed milk - kgs.
Evaporated milk - kgs.
Butter 767 kgs.
Cheese - kgs.

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

None applicable

---

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.

Breed method was enforced, Plate count was not used.



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

None applicable

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

None applicable

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.

Health examination for employee and preservation of cleaning up their hands.

Rapid collection & delivery of milk.

D. SEAFOOD PROCESSING

1. (a) Sanitary inspections of wholesale seafood markets to include:

| | | |
|---|---|---|
| Number of establishments | 7 | |
| Number of establishments inspected. | 7 | |
| Condition---------- Good | 1 | |
| Fair | 6 | |
| Poor | 0 | |
| Amount of seafood examined | 3,880,000 | kgs. |
| Amount of seafood condemned | 157 | kgs. |
| Cause for condemnation | Spoiled | kgs. |
| Disposition. | Used as fertilizer. | |

(b) Sanitary inspections of seafood processing plants to include:

| | |
|---|---|
| Number of establishments | None applicable |
| Number of establishments inspected | 0 |

Number of establishments None applicable
Number of establishments inspected 0

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.

Health examination for employee and preservation of cleaning up their hands.

Rapid collection & delivery of milk.

D. SEAFOOD PROCESSING

1. (a) Sanitary inspections of wholesale seafood markets to include:

| | | |
|---|---|---|
| Number of establishments | 7 | |
| Number of establishments inspected. | 7 | |
| Condition----------Good | 1 | |
| Fair | 6 | |
| Poor | 0 | |
| Amount of seafood examined | 3,880,000 | kgs. |
| Amount of seafood condemned | 157 | kgs. |
| Cause for condemnation | Spoiled | kgs. |
| Disposition. | Used as fertilizer. | |

(b) Sanitary inspections of seafood processing plants to include:

| | | |
|---|---|---|
| Number of establishments | None applicable | |
| Number of establishments inspected | 0 | |
| Condition----------Good | 0 | |
| Fair | 0 | |
| Poor | 0 | |
| Amount of seafood and seafood products examined | 0 | kgs. |
| Amount of seafood and seafood products condemned | 0 | kgs. |
| Cause for condemnation | 0 | |
| Disposition | 0 | |



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

All railway-transportations are carried out with refrigerator-cars, and after being fully refrigerated, marine products that are imported from near prefectures such as Shizuoka and Kanagawa are being rapidly transported with ice lumps during night when the temperature is low to prevent the decline of their freshness.

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

None applicable

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

Increased equipments for water-supply.
Cold-storage plant is being constructed in the marine products market.

5. How many samples were submitted to the laboratory for analysis?

Raw fish None Processed fish None

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

None applicable

7. What improvements have been made in seafood processing plants during this period?

None applicable

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

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

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

Increased equipments for water-supply.
Cold-storage plant is being constructed in the marine products market.

5. How many samples were submitted to the laboratory for analysis?

Raw fish None Processed fish None

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

None applicable

7. What improvements have been made in seafood processing plants during this period?

None applicable

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

Temperature for storage of each ice manufactory & cold storage plant are moderate, but from the standpoint of preserving freshness of the raw & processed marine products which are arrived to the marine products market, the cold storage plant and the ice manufactory are being constructed in the said market.

E. GENERAL INFORMATION

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

None applicable



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P-44 P-4 50

# VETERINARY INFORMATION SHEET

Public Health Section Yamanashi Pref. Period June 1 to June 31, 1950

## A. RABIES CONTROL

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

| Area | No. | Area | No. |
|---|---|---|---|
| Minamitsuru-gun | 735 | | |
| Kitatsuru-gun | 1,592 | | |
| Total | 2,327 | | |

2. Number of rabies cases. None.

3. Number of specimens submitted to the laboratory. None

4. Number of rabies cases diagnosed.

a. Clinically None b. Laboratory Confirmations None

5. Number of animals remaining to be vaccinated About 20,000

6. Number of stray dogs collected. 20

7. Disposition of all stray dogs:
Stray dogs rounded up were retained for 24 hours, during which, however, their keepers reported to the authorities. As they had been against the order concerning the leashing of house dogs for rabies control, we admonished them strictly and returned the dogs to them in accordance with the provisions of Law concerning Prevention of Infectious Disease of Domestic Animals.

8. Number of retention pens available and locations.

| Pens | Location |
|---|---|
| 2 | Kofu H.C. |

3. Number of specimens submitted to the laboratory. None

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2 Kofu H.C.

3. Number of specimens submitted to the laboratory. None

4. Number of rabies cases diagnosed.

a. Clinically None b. Laboratory Confirmations None

5. Number of animals remaining to be vaccinated About 20,000

6. Number of stray dogs collected. 20

7. Disposition of all stray dogs:
Stray dogs rounded up were retained for 24 hours, during which, however, their keepers reported to the authorities. As they had been against the order concerning the leashing of house dogs for rabies control, we admonished them strictly and returned the dogs to them in accordance with the provisions of Law concerning Prevention of Infectious Disease of Domestic Animals.

8. Number of retention pens available and locations.

| Pens | Location | |
|---|---|---|
| 2 | Kofu H.C. | |
| 2 | Kusakabe H.C. | |
| 2 | Nirazaki H.C. | |
| 2 | Ogasawara H.C. | Total ... 14. |
| 2 | Yoshida H.C. | |
| 2 | Yamura H.C. | |
| 2 | Minobu H.C. | |

9. Were any prevaccinated animals found to be rabid - give details.

None applicable.

10. Is there sufficient vaccine available in prefecture for the rabies control program? (Yes or No) How many c.c.. 1,600

11. How many animals were vaccinated by private practitioners? None

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12. Any remarks pertinent to the rabies control program.
(Detailed)

Vaccination was practised for dogs in Minamitsuru and Kitatsuru-gun which is adjacent to prefectures where rabies is prevailing, and the vaccination is now being continuously enforced throughout the prefecture since then.
Each Health Center made consultations with officials in charge of public health of city, towns and villages and police stations and is proceeding plans to enforce thoroughly the rounding-up of stray dogs.
It is quite difficult to find out the number of dogs as this is now the breeding season of dogs.
So, we are encouraging people to report their dogs as soon as possible, conducting an urgent investigation upon the number of dogs at the same time.

B. MEAT INSPECTION

1. Ante and post-mortem inspections on the following livestock:

| | Cattle | Calves | Horses | Swine | Sheep | Goats |
|---|---|---|---|---|---|---|
| Number slaughtered | 62 | 19 | 140 | 595 | 0 | 0 |
| Body wt.: | 16,178 kgs. | 2,915 | 41,003 | 46,804 | 0 | 0 |
| Dressed wt. | 7,950 kgs. | 1,410 | 19,504 | 26,010 | 0 | 0 |
| Condemned Ante-mortem | 1 | 0 kgs. | 0 | 0 | 0 | 0 |
| Condemned Post-mortem | 22 | 5 kgs. | 15 | 126 | 0 | 0 |
| Wholly | 0 | 0 kgs. | 0 | 0 | 0 | 0 |
| Partial | 1 | 0 kgs. | 3 | 2 | 0 | 0 |
| Viscera | 21 | 5 kgs. | 12 | 124 | 0 | 0 |

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

None

---

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

None applicable.

4. Ante and post-mortem inspections on the following livestock:

1. Ante and post-mortem inspections on the following livestock:

| | Cattle | Calves | Horses | Swine | Sheep | Goats |
|---|---|---|---|---|---|---|
| Number slaughtered | 62 | 19 | 140 | 595 | 0 | 0 |
| Body wt.: | 16,178 kgs. | 2,915 | 41,003 | 46,804 | 0 | 0 |
| Dressed wt. | 7,950 kgs. | 1,410 | 19,504 | 26,010 | 0 | 0 |
| Condemned Ante-mortem | 1 | 0 kgs. | 0 | 0 | 0 | 0 |
| Condemned Post-mortem | 22 | 5 kgs. | 15 | 126 | 0 | 0 |
| Wholly | 0 | 0 kgs. | 0 | 0 | 0 | 0 |
| Partial | 1 | 0 kgs. | 3 | 2 | 0 | 0 |
| Viscera | 21 | 5 kgs. | 12 | 124 | 0 | 0 |

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

None

---

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

None applicable.

4. List number of diseases diagnosed on antemortem inspection 7

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

| Disease | | Disposition |
|---|---|---|
| 1 cattle<br>1 calf | Ruminantium tympanites acute | Emergency slaughtering was permitted but viscera was condemned. |
| 1 horse<br>2 swine | Tibia fracture | Emergency slaughtering was permitted. 127.5kg of muscle of the fractured part condemned. |
| 1 horse | Lower jaw fracture | Slaughtering permitted. 3.75kg of muscle condemned. |
| 1 cattle | Chronic alimentary catarrh | Slaughtering prohibited. |



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

a. Complete None b. Partial 168

7. For what conditions were condemnations made.

Complete _____

| Partial | Pathology |
|---|---|
| 18 cattle, 4 calves, 3 swine | Fasceoliasis |
| 1 cattle, 7 horses | Chalicasis Nodularis hepatis. |
| 1 horse | Marrow Fracture |
| 1 cattle | Pericarditis traumatica |
| 1 horse, 2 swine | Lumbal Fracture |
| 1 cattle, 4 horses | Schistosomiasis |

| Partial | Pathology |
|---|---|
| 118 swine | Strongylus paradoxus |
| 3 swine | Actinomy cosis |
| 1 horse | Lower jaw fracture |
| 1 horse | Lnn. Armpit |
| 1 cattle, 1 calf | Ruminantium Tympanites acute |

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

| Pathology | Extent | | Pathology | Extent | |
|---|---|---|---|---|---|
| Fasceoliasis hepatis | 25 | Livers condemned | Lumber fracture | 3 | 127.5kg of muscles condemned. |
| Chalicasis nodularis hepatis | 8 | " | Lnn. Armpit | 1 | 1.87kg of muscles condemned. |
| Schistosomiasis | 5 | " | Ruminantium tympanites acute | 2 | Stomach and bowels condemned. |
| Strongylus paradoxus | 118 | Lungs condemned. | Actinomy cosis | 3 | Tonsils condemned. |
| Marrow fracture | 1 | Stomach and bowels condemned. | Lower jaw fracture | 1 | 3.75 kg of muscles condemned. |
| Pericarditis traumatica | 1 | Stomach and heart 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, 1 calf — Ruminantium tympanites acute.

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1 cattle Pericarditis traumatica

1 horse
2 swine
1 cattle
4 horses
} Lumbal Fracture
Schistosomiasis

1 cattle
1 calf
} Ruminantium Tympanites acute

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

| Pathology | Extent | | Pathology | Extent | |
|---|---|---|---|---|---|
| Fasceoliasis hepatis | 25 | Livers condemned | Lumber fracture | 3 | 127.5kg of muscles condemned. |
| Chalicasis nodularis hepatis | 8 | " | Lnn. Armpit | 1 | 1.87kg of muscles condemned. |
| Schistosomiasis | 5 | " | Ruminantium tympanites acute | 2 | Stomach and bowels condemned. |
| Strongylus paradoxus | 118 | Lungs condemned. | Actinomycosis | 3 | Tonsils condemned. |
| Marrow fracture | 1 | Stomach and bowels condemned. | Lower jaw fracture | 1 | 3.75 kg of muscles condemned. |
| Pericarditis traumatica | 1 | Stomach and heart 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
1 calf
} Ruminantium tympanites acute.

1 horse
2 swine
} Lumber fracture

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

---

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

Ham and Sausage.



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15. What quality controls are maintained on processed meats?
**The result of the inspection was good.**

16. Sanitary inspections of meat processing establishments to include:

| | | |
|---|---|---|
| Number of establishments | | **2** |
| Number of establishments inspected | | **2** |
| Condition ---------- | Good | **2** |
| | Fair | **0** |
| | Poor | **0** |

Amount of meat and meat food products examined **474 kgs.**
Amount of meat and meat food products condemned **4 "**
Cause for condemnation **corruption.**

Disposition **condemned.**

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

**None applicable.**

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

**Preservation of cleaning up the plant.**
**Health examination for employee.**
**Cleaning up of containers and implements.**

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

**Yes, there is.**

Date Disposition **condemned.**

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C. Dairy Disposition - condemned.

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

None applicable.

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

Preservation of cleaning up the plant.
Health examination for employee.
Cleaning up of containers and implements.

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

Yes, there is.

C. DAIRES AND MILK PROCESSING PLANTS

1. Sanitary inspections on dairy farms, milk plants, and establishments producing milk products, to include:

(1) Special Milk

Number of inspections
Samples examined
Over bacteria standards (50,000 per cc)
Under butterfat standards (3.3 percent) None applicable.
Number of plant inspections
Samples examined



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(2) Ordinary Milk

| | |
|---|---|
| Number of farm inspections | 393 |
| Samples examined | 72 |
| Over bacterial standards (2,000,000 per cc) | 11 |
| Under butterfat standards (3.0 percent) | 11 |
| Number of plant inspections | 29 |
| Samples examined | 82 |

(3) Goat Milk

| | |
|---|---|
| Number of farms inspected | 0 |
| Samples examined | 0 |
| Over bacterial standards (2,000,000 per cc) | 0 |
| Under butterfat standards (3.0 percents) | 0 |

(4) Amount of Milk Produced During (individual month) 1950

| Type of Milk | No. of Farms | No. of Cows and Goats | |
|---|---|---|---|
| Special | - | - | - |
| Ordinary | 962 | 1,161 | 240,818 |
| Goat | - | - | - |

Amount Produced

(5) Amount of Milk Bottled in Milk Plants

| Type of Milk | No. of Plants | Raw Milk (kgs) | Pasteurized (kgs) | Sterilized (kgs) |
|---|---|---|---|---|
| Special | - | - | - | - |
| Ordinary | 28 | - | 67,788 | 62,406 |

(6) Milk Products Produced in (individual month) 1950

Recombined Milk - L.
Whole powdered milk 192.6 kgs.
Modified powdered milk - (15% added sugar) - kgs.
Modified powdered milk (35% added sugar) - kgs.
Sweetened condensed milk - kgs.
Evaporated milk 1,408 kgs.
Butter - kgs.
Cheese kgs.

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

Type of Milk No. of Farms No. of Cows and Goats

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

| Type of Milk | No. of Farms | No. of Cows and Goats |
|---|---|---|
| Special | - | - |
| Ordinary | 962 | 1,161 |
| Goat | - | - |

| | | |
|---|---|---|
| | | 240,818 |
| | | - |

Amount Produced

(5) Amount of Milk Bottled in Milk Plants

| Type of Milk | No. of Plants | Raw Milk (kgs) | Pasteurized (kgs) | Sterilized (kgs) |
|---|---|---|---|---|
| Special | - | - | - | - |
| Ordinary | 28 | - | 67,788 | 62,406 |

(6) Milk Products Produced in (individual month) 1950

| | | |
|---|---|---|
| Recombined Milk | - | L. |
| Whole powdered milk | 192.6 | kgs. |
| Modified powdered milk - (15% added sugar) | - | kgs. |
| Modified powdered milk (35% added sugar) | - | kgs. |
| Sweetened condensed milk | - | kgs. |
| Evaporated milk | 1,408 | kgs. |
| Butter | - | kgs. |
| Cheese | | kgs. |

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

None applicable.

---

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.

Breed method only was enforced. Plate count was not used.



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

None applicable.

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

None applicable.

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.

Same as last report.

D. SEAFOOD PROCESSING

1. (a) Sanitary inspections of wholesale seafood markets to include:

| | | |
|---|---|---|
| Number of establishments | | 7 |
| Number of establishments inspected. | | 7 |
| Condition---------- | Good | 1 |
| | Fair | 7 |
| | Poor | 0 |
| Amount of seafood examined | 92,384 | kgs. |
| Amount of seafood condemned | 0 | kgs. |
| Cause for condemnation | None | kgs. |
| Disposition. | None | |

(b) Sanitary inspections of seafood processing plants to include:

Number of establishments None applicable

None applicable.

Number of establishments None applicable

None applicable.

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

Same as last report.

D. SEAFOOD PROCESSING

1. (a) Sanitary inspections of wholesale seafood markets to include:

| | | |
|---|---|---|
| Number of establishments | 7 | |
| Number of establishments inspected. | 7 | |
| Condition----------Good | 1 | |
| Fair | 7 | |
| Poor | 0 | |
| Amount of seafood examined | 92,384 | kgs. |
| Amount of seafood condemned | 0 | kgs. |
| Cause for condemnation | None | kgs. |
| Disposition. | None | |

(b) Sanitary inspections of seafood processing plants to include:

| | | |
|---|---|---|
| Number of establishments | None applicable | |
| Number of establishments inspected | 0 | |
| Condition----------Good | 0 | |
| Fair | 0 | |
| Poor | 0 | |
| Amount of seafood and seafood products examined | 0 | kgs. |
| Amount of seafood and seafood products condemned | 0 | kgs. |
| Cause for condemnation | 0 | |
| Disposition | 0 | |



DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

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

We are decreasing import of fresh marine products from distant districts, lest their freshness would be reduced during transportation. Products that are imported from near prefectures such as Shizuoka and Kanagawa are being rapidly transported with ice lumps during night when the temperature is low, so the freshness of products is well preserved.
Refrigerotor-cars are used for all such transportations.

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

None applicable.

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

None applicable.

5. How many samples were submitted to the laboratory for analysis?

Raw fish 0 Processed fish 0

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

None applicable.

7. What improvements have been made in seafood processing plants during this period?

None applicable.

8. Discuss storage facilities for seafoods-both processed and raw.
None applicable.

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8. Discuss storage facilities for seafoods-both processed and raw.
None applicable.

5. How many samples were submitted to the laboratory for analysis?

Raw fish 0 Processed fish 0

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

None applicable.

7. What improvements have been made in seafood processing plants during this period?

None applicable.

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

Same as last report.

E. GENERAL INFORMATION

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

On June 30, we gathered veterinarians of each Health Center and made consultations concerning the counter-measures to inspect milk, meat and fish for dysentry control and also concerning rabies control measures.



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2. What educational programs were conducted for processors of food stuff?
"Public Health Week" was observed for a week starting June 12, during which we held public health short course in each Public Health Center and enlightened the food stuff processors by visual education.
We opened same short course in Kofu City for 160 dealers of fresh marine products and another short course for 200 ice-candy makers in the prefecture for the same purpose.

3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and storage capacity.

Same as last report.

4. What licensing procedure 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 field investigation according to the standard prescribed in Article 20 of the Food Sanitation Law.

b. None applicable.

c. None applicable.

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

Same as last report.

6. Discuss any other problems relevant to veterinary (P.H.) problems.
None applicable.

7. Veterinary and food sanitation inspections of canning plants, (1) Seafoods, (2) Fruits and vegetables.

Number of food establishments 0

a. Licence is given after field investigation according to the standard prescribed in Article 20 of the Food Sanitation Law.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

Number of food establishments 0

a. Licence is given after field investigation according to the standard prescribed in Article 20 of the Food Sanitation Law.

b. None applicable.

c. None applicable.

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

Same as last report.

6. Discuss any other problems relevant to veterinary (P.H.) problems.
None applicable.

7. Veterinary and food sanitation inspections of canning plants, (1) Seafoods, (2) Fruits and vegetables.

| | |
|---|---|
| Number of food establishments | 0 |
| Number of food establishments inspected | 0 |
| Number of cases of food condemnations | 0 |
| Number of suspensions | 0 |
| Number of permits revoked | 0 |
| Number of violations cases in civil court. | 0 |

Signed _____

Veterinary Division

Yamanashi Ken



DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

YAMANASHI PREFECTURE

Public Health Section

July 15, 1950.

Section VIII, Par. 16

Subject: Daily Rabies Report.

In compliance with Par. 16, Section VIII, Memo 3191 Hqs. Kanto Civil Affairs Region, dated 5 January 1950, Subject: "Daily Rabies Report", NEGATIVE Report is submitted for the period from June 1 to June 30.

AH/sy

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

PREFECTURAL GOVERNMENT
of
YAMANASHI

Sho No ___

13 June 1950

SUBJECT: Rabies Control

THRU: Kanto Liaison & Coordination Office

TO: Chief
Public Health Section
Kanto Civil Affairs Region
APO 500

1. In compliance with Memo. Kanto Civil Affairs Region, APO 500, KPH 700, subject:"Rabies Control," dated 8 June 1950, following reports submitted herewith.

a. Area of occurrence (by Gun & City) of all rabies cases (animal) in your prefecture during the year 1949 with number of cases in each City & Gun:

None

b. Area of occurrence (by Gun & City) of all rabies cases (animal) in your prefecture during the year 1950 with number of cases in each City & Gun:

None

c. Area (Gun & City) in which human deaths occurred in 1949 with number of deaths in each Gun & City:

None

d. Area (Gun & City) in which human deaths have occurred in 1950 with number of deaths in each Gun & City:

None

e. Present status of action taken on the recommendation to abolish the dog tax or registration as charged by wards, village offices, etc. Tabulate complete results:



Received
K.L.C.O.
25. 6. 15
TIME

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013



| Former Dog Tax | | Present Dog Tax (Revised one) | |
|---|---|---|---|
| Kofu City | ¥ 360.oo | Kofu City | ¥ 300.oo |
| Atsumi-mura | ¥ 500.oo | | |
| Other Towns & Villages | ¥ 150.oo - ¥300.oo | All the Towns & villages in Yamanashi Prefecture | About ¥ 150.oo |

f. Monthly population (dog) census for the 12 month period in 1949 and the first 5 month of 1950:

| Month | No. of Stray Dogs | No. of vaccinated & Unregistered | No. of Registered & vaccinated |
|---|---|---|---|
| 1949 | | | |
| January | 479 | 0 | 0 |
| Feb. | 479 | 0 | 0 |
| March | 448 | 0 | 0 |
| April | 448 | 0 | 0 |
| May | ~~358~~ | 0 | 0 |
| June | 346 | 0 | 769 |
| July | 334 | 0 | 2063 |
| August | 322 | 0 | 1481 |
| September | 322 | 0 | 5309 |
| October | 322 | 0 | 2263 |
| November | 322 | 0 | 0 |
| December | 322 | 0 | 1408 |
| 1950 | | | |
| January | 322 | 0 | 109 |
| February | 276 | 0 | 894 |
| March | 276 | 0 | 2151 |
| April | 276 | 0 | 0 |
| May | 276 | 0 | 0 |

Katsuyasu Goshie

KATSUYASU YOSHIE
Governor

Received
K.L.C.O.
25. 6. 5
TIME

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

PREFECTURAL GOVERNMENT
of
YAMANASHI

Sho No ____

13 June 1950

SUBJECT: Rabies Control

THRU: Kanto Liaison & Coordination Office

TO: Chief
Public Health Section
Kanto Civil Affairs Region
APO 500

1. In compliance with Memo. Kanto Civil Affairs Region, APO 500, KPH 700, subject:"Rabies Control," dated 8 June 1950, following reports submitted herewith.

a. Area of occurrence (by Gun & City) of all rabies cases (animal) in your prefecture during the year 1949 with number of cases in each City & Gun:

None

b. Area of occurrence (by Gun & City) of all rabies cases (animal) in your prefecture during the year 1950with number of cases in each City & Gun:

None

c. Area (Gun & City) in which human deaths occurred in 1949 with number of deaths in each Gun & City:

None

d. Area (Gun & City) in which human deaths have occurred in 1950 with number of deaths in each Gun & City:

None

e. Present status of action taken on the recommendation to abolish the dog tax or registration as charged by wards.village offices,etc. Tabulate complete results:

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013



| Former Dog Tax | | Present Dog Tax (Revised one) | |
|---|---|---|---|
| Kofu City | ¥ 360.oo | Kofu City | ¥ 300.oo |
| Atsumi-mura | ¥ 500.oo | | |
| Other Towns & Villages | ¥ 150.oo - ¥300.oo | All the Towns & villages in Yamanashi Prefecture | About ¥ 150.oo |

f. Monthly population (dog) census for the 12 month period in 1949 and the first 5 month of 1950:

| Month | No. of Stray Dogs | No. of vaccinated & Unregistered | No. of Registered & vaccinated |
|---|---|---|---|
| 1949 | | | |
| January | 479 | 0 | 0 |
| Feb. | 479 | 0 | 0 |
| March | 448 | 0 | 0 |
| April | 448 | 0 | 0 |
| May | 358 | 0 | 0 |
| June | 346 | 0 | 769 |
| July | 334 | 0 | 2083 |
| August | 322 | 0 | 1491 |
| September | 322 | 0 | 5309 |
| October | 322 | 0 | 2263 |
| November | 322 | 0 | 0 |
| December | 322 | 0 | 1408 |
| 1950 | | | |
| January | 322 | 0 | 109 |
| February | 276 | 0 | 894 |
| March | 276 | 0 | 2151 |
| April | 276 | 0 | 0 |
| May | 276 | 0 | 0 |

Katsuyasu Yoshie

KATSUYASU YOSHIE
Governor

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775013

# VETERINARY INFORMATION SHEET

Public Health Section Yamanashi Pref. Period May 1 to May 31, 1950.

A. RABIES CONTROL

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

| Area | No. | Area | No. |
|---|---|---|---|
| None applicable. | | | |

2. Number of rabies cases. Nil.
3. Number of specimens submitted to the laboratory. Nil.
4. Number of rabies cases diagnosed.
   a. Clinically Nil. b. Laboratory Confirmations Nil.
5. Number of animals remaining to be vaccinated 2,685
6. Number of stray dogs collected. Nil.
7. Disposition of all stray dogs:
   None applicable.

8. Number of retention pens available and locations.

| Pens | Location |
|---|---|
| 2 | Kofu H. C. |
| 2 | Kusakabe H. C. |

2 Kofu H. C.
2 Kusakabe H. C.

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6. Number of stray dogs collected. Nil.

7. Disposition of all stray dogs:

None applicable.

8. Number of retention pens available and locations.

| Pens | Location |
|---|---|
| 2 | Kofu H. C. |
| 2 | Kusakabe H. C. |
| 2 | Nirazaki H. C. Total. 14. |
| 2 | Ogasawara H. C. |
| 2 | Yoshida H. C. |
| 2 | Yamura H. C. |
| 2 | Minobu H. C. |

9. Were any prevaccinated animals found to be rabid - give details.

None applicable.

10. Is there sufficient vaccine available in prefecture for the rabies control program? (Yes or ~~No~~) How many c.c.. 10,000

11. How many animals were vaccinated by private practitioners? Nil.

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12. Any remarks pertinent to the rabies control program. (Detailed)

We made brisk information activities during the month. We inserted in the "SPEAKER Yamanashi" the articles concerning anti-rabies measures such as prevaccination, keeping dogs in leash, rounding-up of stray dogs, report of keeping dogs and prohibition of holding dogs exhibitions.

We printed Anti-Rabies posters and delivered and posted them at Notice Boards of each city, town and village, agricultural cooperative associations, post offices, theatres, bathhouses, government offices and stations where people resort. And through radio and newspapers, we are publicizing the condition of harms and method of rabies prevention.

In order to carry out the rounding-up of stray dogs simultaneously throughout the prefecture, we held Health Center Chiefs' Conference and made consultations about the details.

| | | | | | | |
|---|---|---|---|---|---|---|
| Wholly | 0 | 0kgs. | 0 | 1 | 0 | 0 |
| Partial | 0 | 1kgs. | 0 | 0 | 0 | 0 |
| Viscera | 31 | 3kgs. | 20 | 135 | 0 | 0 |

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

Nil.

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

None applicable.

4. List number of diseases diagnosed on antemortem inspection 3

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

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4. List number of diseases diagnosed on antemortem inspection 3

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

| Disease | | Disposition |
|---|---|---|
| 1 cattle | Pericarditis traumatica. | Slaughtering was prohibited. |
| 1 cattle (calf) | Tibia fracturé. | Slaughtering was permitted but a part of the internal organs was condemned. |
| 1 cattle (calf) | Ruminantium tympanites Acute. | Slaughtering was permitted but internal organs were condemned. |



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

a. Complete 1 b. Partial 190

7. For what conditions were condemnations made.

Complete 1 Swine Jaundice.

| Partial | | Pathology |
|---|---|---|
| 27 cattle. . . . . | | Fasceoliasis hepatis. |
| 3 cattle. . . . . | | Schistosomiasis. |
| 1 cattle. . . . . | | Chalicasis Nodularis hepatis. |
| 2 cattle. (calf) . . . . . | | Fasceoliasis. |
| 1 cattle. (calf) . . . . . | | Tibia fracture. |
| 1 cattle. (calf) . . . . . | | Ruminantium tympanites Acute. |
| 135 swine . . . . . | | Strongylus paradoxus. |
| 15 horses. . . . . | | Chalicasis Nodularis hepatis. |
| 5 horses. . . . . | | Schistosomiasis. |

| | | |
|---|---|---|
| Schistosomiasis. | 3 cattle.<br>5 horses. | Do. |
| Chalicasis Nodularis hepatis. | 1 cattle.<br>15 horses. | Do. |
| Tibia fracture. | 1 calf. | 3.75-kg of muscle of the fractured part condemned. |
| Ruminantium tympanites acute. | 1 calf. | Stomach and bowels condemned. |
| Strongylus paradoxus. | 135 swine. | Lungs condemned. |

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

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

27 cattle. . . . . Fasceoliasis hepatis.
3 cattle. . . . . Schistosomiasis.

for what conditions?

27 cattle. . . . . Fasceoliasis hepatis.
3 cattle. . . . . Schistosomiasis.
1 cattle. . . . . Chalicasis Nodularis hepatis.
2 cattle. . . . . Fasceoliasis.
(calf)
1 cattle. . . . . Tibia fracture.
(calf)
1 cattle. . . . . Ruminantium tympanites Acute.
(calf)
135 swine . . . . . Strongylus paradoxus.
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12. How much emergency slaughtering was done during this period and for what conditions?

1 cattle (calf) Ruminantium tympanites acute.

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

425 kgs.

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

Ham and Sausage.



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15. What quality controls are maintained on processed meats?

Examined twice during the period by food inspectors. Good

16. Sanitary inspections of meat processing establishments to include:

| | | |
|---|---|---|
| Number of establishments | | 2 |
| Number of establishments inspected | | 2 |
| Condition ---------- | Good | 2 |
| | Fair | 0 |
| | Poor | 0 |
| Amount of meat and meat food products examined | | 425 kgs. |
| Amount of meat and meat food products condemned | | 0 |

Cause for condemnation Nil.

Disposition Nil.

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

None applicable.

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

1. Thorough enforcement of Insect and Rodent Control.

2. Cleaning up of containers and implements.

3. Complete storing of raw and processed meat.

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

Yes, there is.

Disposition Nil.

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