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Kanagawa Prefectural Government

Program for Execution of Emergency
Rabies Preventive Vaccination
(operated under Article 13, Rabies Prevention Law)

Public Health Division

Date of vaccination	Time	Area under vaccination	Place used for vaccination
9 May	9.00-15.00	Around Ohiso-machi	In front of Ohiso Town Office
9 "	"	Around Kokufu-mura	In front of Kokufu Village Office
10 "	"	Around Ninomiya-machi	In front of Ninomiya-Town Office
10 "	"	Around Ohno-machi	In front of Ohno Town Office
11 "	"	"	Nakahara Primary School
11 "	"	Around Kanda-mura	In front of Kanda Village Office
14 "	"	Around Aikawa-mura	In front of Aikawa Village Office
14 "	"	Around Naruse-mura	In front of Naruse Village Office
15 "	"	Around Ohta-mura	In front of Ohta Village Office
15 "	"	Around Jyogashima-mura	In front of Jyogashima Village Office
16 "	"	Around Okazaki-mura	In front of Okazaki Village Office
16 "	"	Around Toyoda-mura	In front of Toyoda Village Office
17 "	"	Around Kaneda-mura	In front of Kaneda Village Office
17 "	"	Around Asahi-mura	In front of Asahi Village Office
18 "	"	Around Tsuchisawa-mura	In front of Tsuchisawa Village Office
18 "	"	Around Kaneme-mura	In front of Kaneme Village Office
21 "	"	Around Isebara-machi	In front of Isebara Town Office

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21 May	9.00-15.00	Around Takabeya-mura	In front of Takabeya Village Office
22 "	"	Around Isebara-machi	In front of Isebara Town Office
22 "	"	Around Ohyama-machi	In fron of Ohyama Town Office
23 "	"	Around Hibita-mura	In front of Hibita Village Office
23 "	"	Around Ohne-mura	In front of Ohne-Village Office
24 "	"	Around Hatano-machi	In front of Hatano Town Office
24 "	"	Around Higashihatano-machi	In front of Higashihatano Town Office
25 "	"	Around Hatano-machi	In front of Hatano Town Office
25 "	"	Around Nishihatano-mura	In front of Nishihatano Village Office
28 "	"	Around Minamihatano-machi	In front of Minamihatano Town Office
28 "	"	Around Kitahatano-mura	In front of Kitahatano Village Office
29 "	"	Around Hiratsuka City	Suka Brand of Fire Brigade Hiratsuka City
30 "	"	Around Hiratsuka City	Banyu Hall, Hiratsuka City
31 "	"	"	Umegishi Public Hall Hiratsuka City
1 June	"	"	Fujimi Primary School Hiratsuka City
2 "	"	"	In front of Health Division, Hiratsuka City Office
8 May	10.00-16.30	Around Misaki-machi	Shiroyama Hall, Misaki Town
10 "	"	Hatsuse-mura, Miyata-mura	In front of Hatsuse-mura Primary School

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11 May	10.00-16.30	Hatsuse-mura Mito-mura	In front of Mito temple Hatsuse-mura
14 "	9.00-16.00	Minamishiura-machi Kamimiyata-mura	In front of Kamimiyata detached class-room, Hatsuse-mura.
15 "	"	"	In front of Kaneda Seiden temple, Miura-gun
16 "	"	Matsuwa-mura, Bishamon-mura	In front of Matsuwa Police Box.

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Occurrence of Hog Cholera
(Kanagawa Prefecture)

Place occurred ; 380,Imai,Nakamachi, Kawasaki city.

Owner's name ; Yasuda Tome.

No,of heads infected; 3

Age ; 3 months

Kind ; Yorkshire

Onset date ; April 25,1951

Disposale ; 1 - killed, 2 - died.

Vaccination ; Practiced vaccination right away.

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Kanagawa Prefectural Government

Veterinary Information Sheet

Public Health Division, Kanagawa Prefecture

Period: From 1 March to 31 March, 1951.

A. Rabies Control

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

Area	Number
Yokohama City	2,184
Kawasaki City	291
Miura-gun	12
Kamakura City	139
Koza-gun	76
Ashigara Shimo-gun	46
Aiko-gun	6
Total	2,754

2. Number of rabies cases: 7 (25 persons bitten)

3. Number of specimens sent to the laboratory: 7

4. Number of rabies cases diagnosed.

   a. Clinically: None
   b. Laboratory confirmation: 7

5. Number of animals remaining to be vaccinated: 10,000

6. Number of stray dogs collected: 1,882

7. Disposition of all stray dogs.

   In accordance with Article 21 of the Rabies Prevention Law, the construction of the retention pens is under way at 12 places in the areas under the jurisdiction of the prefectural health centers. The collection of stray dogs is being conducted mainly in those areas where cases of rabies occurred.

8. Number of retention pens available and locations.

Number of pens	Location
6	Minami-ku & Isogo-ku, Yokohama City
3	Hiratsuka City, Naka-gun
3	Ebina Town, Koza-gun
1	Koai-mura, Aiko-gun
1	Koyabe-cho, Yokosuka City
10	Nakano Town, Tsukui-gun

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9. Were any prevaccinated animals found to be rabid?

a. 1 house-dog of miscellaneous breeding?

Color:	Brown
Sex:	Male
Date of outbreak:	unknown
Date of slaughter:	6 March, 1951
Date of determination:	9 March, 1951
No. of persons bitten:	1
Owner:	Tokizo Ishiguro
	No.43, [illegible]utsumine, Kawasaki City
Date of vaccination:	11 December, 1950

b. 1 house-dog of miscellaneous breeding

Color:	Black and brown
Sex:	Male
Date of outbreak:	unknown
Date of slaughter:	22 March, 1951
Date of determination:	26 March, 1951
No. of persons bitten:	2 persons
No. of animals bitten:	2 dogs
Owner:	Jukichi Asanuma
	Miyamoto-cho, Kawasaki City
Date of vaccination:	18 October, 1950

10. Is there sufficient amount of vaccine available in prefecture for the rabies control program? Yes

11. How many animals were vaccinated by private practitioners? 2,609

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

In view of the coming season of rabies, a thoroughgoing collection of stray-dogs is scheduled to be conducted on the completion of the prefectural retention pens. Cooperation on the part of general dog-owners is heartily desired.

B. Meat Inspection

1. Meat inspection before and after the slaughter of livestock.

	Cattle	Calf	Horse	Swine	Sheep	Goat
Number of animals slaughtered	900	190	251	4,870	93	6
Weight of live body	kg 361,694	kg 7,111	kg 91,349	kg 418,992	kg 3,713	kg 182
Weight of meat	kg 185,172	kg 3,413	kg 43,785	kg 271,383	kg 1,630	kg 73

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Condemnation

	Cattle	Calf	Horse	Swine	Sheep	Goat
Condemnation in ante-mortem inspection	head 1					
Condemnation in post-mortem inspection	kg 980	0	0	kg 92	0	0
Total condemnation	(3 head)			(1 head)		
" Partial condemnation	kg 387 (48 head)	0	kg 103 (29 head)	kg 125 (88 head)	0	0
" Condemnation of viscera	head 520	head 4	head 138	head 3,061	head 50	head 5
Total	head 572	head 4	head 167	head 3,150	head 50	head 5

2. Number of "Tuberculosis" and "Brucellosis" reactors referred to slaughter.

Tuberculosis: 1
Brucellosis: 1

3. What disposition was made of all tuberculosis reactors?

As the post-mortem inspection of the positive reactor showed restricted symptoms, the affected part alone was condemned.

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4. List of diseases diagnosed on ante-mortem inspection.

Disease	Cattle	Calf	Sheep	Goat	Swine	Horse
Pneumonia	17	1			42	29
Orchiditis						1
Pericarditis	16				1	
Metrocele	4					
Myophdropsia	6					1
Acute typmanitis	5					
Pregnancy	7			1	42	4
Child-be paralysis	1					
Wound						6
Contusion	5				27	5
Fracture	6				36	8
Luxation	3				1	4
Vaginal inflammation	2					
Overycyst	6					
Mastitis	9				1	
Uteritis	14			1	3	
Gastritis	13	1			15	2
Enteritis	17				32	6
Difficult delivery	1					
Omphlitis		1				4

5. What disposition was made of animals found to be diseased on ante-mortem inspection?

The diseased part as stated in the preceding paragraph was condemned.

6. How many post-mortem inspections were made during this period?

a. General inspection: 9
b. Partial inspection: 4

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7. For what conditions were the animals slaughtered?

Disease	Kind of animal	Number	Pathology
Acute typmanitis	Cattle	5	Gastritis
Child-bed paralysis	Cattle	3	Uteritis
Difficult delivery	Cattle	1	Abnormal position
Fracture	Cattle	2	Fracture of lumbar vertebra & partial bleeding
"	Swine	1	"
Luxation & Wound	Horse	1	Fracture of joint & difficult respiration

8. What post-mortem conditions (generalized or localized) were observed and passed as fit for human consumption?

a. Cattle

Pathology		Extent	
Pulmonary abscess	34	Lung	34
Hepatic abscess	22	Liver	22
Hepatic fasciola	164	Liver	164
Myophydropsia	6	Muscle	6
Ovarycyst	6	Ovary	6
Pneumonia	17	Lung	17
Hepatitis	18	Liver	18
Gastritis	13	Stomach	13
Pericarditis	16	Heart	16
Uteritis	14	Uterus	14
Mastitis	9	Udder	9
Liver cirrhosis	3	Liver	3
Enteritis	17	Intestine	17

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Hepatic teleangiectasia	37	Liver	37
Nephritis	1	Kidney	1
Pregnancy	7	Uterus	7
Hepatic hyperemia	4	Liver	4
Interstitial hepatitis	12	Liver	12
Pleuritis	13	Lung	13
Eurytrema pancreaticum	2	Pancreas	2
Intestinal hydropsia	2	Intestine	2
Gastric hydropsia	1	Stomach	1
Metrocele	4	Uterus	4
Pulmonary infiltration	5	Lung	5
Cystitis	1	Bladder	1
Vaginal inflammation	2	Uterus	2
Pulmonary stagnation	5	Lung	5
Pulmonary emphsema	6	Lung	6
Gastric abscess	2	Stomach	2
Peritonitis	1	Peritoneum	1
Pulmonary hyperemia	48	Lung	48
Paragonimus Westermanii	9	Lung	9
Hepatic chalicosis	11	Liver	11
Fracture	6	Muscle	6
Contusion	5	Skin	5
Luxation	3	Joint	3

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b. Swine

Pathology		Extent	
Hepatic abscess	7	Liver	7
Pulmonary abscess	3	Lung	3
Hepatic fasciola	2	Liver	2
Dictyocaulus filaria	2117	Lung	2117
Hepatitis	78	Liver	78
Mastitis	1	Udder	1
Hepatic fat-degeneration	1	Liver	1
Pulmonary hyperemia	242	Lung	242
Interstitial hepatitis	49	Liver	49
Uteritis	3	Uterus	3
Pregnancy	42	Uterus	42
Pleuritis	36	Lung	36
Pneumonia	42	Lung	42
Gastritis	15	Stomach	15
Enteritis	32	Intestine	32
Nephritis	24	Kidney	24
Omphlitis	23	Umbilical cord	23
Hepatatrophia	48	Liver	48
Nephroatrophia	21	Kidney	21
Pulmonary emphsema	18	Lung	18
Hepatic hyperemia	22	Liver	22
Nephritic hyperemia	1	Kidney	1
Hepatic anemia	20	Liver	20
Pulmonary stagnation	2	Lung	2
Hepatic chalicosis	3	Liver	3

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Pericarditis	1	Heart	1
Ascaris lumbricoides	187	Stomach & intestine	187
Paragonimus westermanii	3	Lung	3
Hepatic echinococcus	6	Liver	6
Luxation	1	Joint	1
Pulmonary infiltration	32	Lung	32
Fracture	36	Muscle	36
Contusion	27	Muscle	27
Liver cirrhosis	3	Liver	3

c. Horse

Pathology		Extent	
Orchitis	1	Testicle	1
Fracture	8	Muscle	8
Pleuritis	2	Lung	2
Pneumonia	29	Lung	29
Hepatitis	27	Liver	27
Gastritis	2	Stomach	2
Enteritis	6	Intestine	6
Omphlitis	4	Umbilical cord	4
Pulmonary hyperemia	22	Lung	22
Myositis	2	Muscle	2
Hepatic hyperemia	12	Liver	12
Hepatic anemia	17	Liver	17
Pregnancy	4	Uterus	4
Myophydropsia	1	Muscle	1
Contusion	5	Joint	5

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Wound	6	Skin	6
Luxation	4	Joint	4
Infectious anemia	1		1
Diaphregmatic myositis	8	Diaphragm	8
Hepatic chalicosis	5	Liver	5
Rupture of intestine	1	Intestine	1

d. Calf

Pathology		Extent	
Pneumonia	1	Lung	1
Gastritis	1	Stomach	1
Enteritis	1	Intestine	1
Omphlitis	1	Umbilical cord	1

e. Sheep

Pathology		Extent	
Hepatic fasciola	7	Liver	7
Hepatitis	29	Liver	29
Pulmonary hyperemia	14	Lung	14

f. Goat

Pathology		Extent	
Hepatic fasciola	1	Liver	1
Liver cirrhosis	1	Liver	1
Pulmonary stagnation	1	Lung	1
Pregnancy	1	Uterus	1
Uteritis	1	Uterus	1

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9. Are records kept on all post-mortem findings?

They are kept

10. Are all carcasses properly stamped after being passed by inspectors?

They are strictly stamped after inspection

11. Are inspectors always present during inspection?

They are always present

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

Conditions	Cattle	Calf	Sheep	Goat	Swine	Horse	Total
Injury due to accidents						1	1
Hopeless state due to accidents	2				1		3
Difficult delivery	1						1
Child-bed paralysis	3						3
Acute typmanitis	5						5
Total	11				1	1	13

13. How much slaughtered meat is delivered to meat processing plants?

Cattle:	970 kg
Calf:	1,095 Kg
Swine:	14,981 Kg
Horse:	2,173 kg

14. What types of processed meat are manufactured in the processing plants?

Ham:	7,184 kg
Sausage:	3,264 kg
Bacon:	475 kg
Lard:	491 kg
Box ham:	92 box
Box sausage:	58 box

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15. What quality controls are maintained on processed meats?

Inspection by sight and smell for quality controls is strictly conducted.
Examination of bacteria, and test by hydrogen sulphite and ammonia are also carried out for quality determination.

16. How many samples were collected during this period and what were laboratory findings?

a. Samples collected.

Ham:	2.7 kg
Sausage:	2.1 kg
Fish meat:	1.6 kg

b. Sanitary inspection of meat processing plants.

Number of existing plants:	11	
Number of plants inspected:	8	
Results of inspection:	Excellent	0
	Good	1
	Fair	4
	Passable	3
	Poor	1
Number of inspection:	18	
Amount of meat and meat products examined:	290kg	
Amount of meat and meat products condemned:	None	

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

No fraudulent activities are recognized under strict supervision.

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

a. Enforcement of scoring and grading system.
b. Guidance on sanitation given to meat plant employees.
c. Simultaneous examination of processed meat by sampling.

19. Is there a detailed list of all formulas used in sausage meat available at the Prefectural Office?

Ordinary sausage:

Pork:	80 %
Rabbit meat:	20 %

Condiments used in manufacturing 1 kan of sausage.

3 kinds of spices released:	3 monme
Saltpeter:	2 monme
Salt:	30 monme
Pepper:	2 monme

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C. Dairies and Milk Processing Plants

1. Sanitary inspection on dairy farms, milk processing plants and milk products manufacturing plants.

a. Special milk

Number of dairies inspected:	15
Number of samples examined:	15
Number of violations of bacteria standard (over 30,000 per c.c. in standard cultivation):	2
Number of violations of fatty contents standard (under 3.5%):	0
Number of processing plants inspected:	1
Number of samples examined:	1

b. Ordinary Milk

Number of dairies inspected:	378
Number of samples examined:	378
Number of violations of bacteria standard (over 50,000 per c.c. in standard cultivation):	42
Number of violations of fatty contents standard (under 3 %):	52
Number of processing plants inspected:	272
Number of samples examined:	272

c. Goat milk

Number of goat milk dairies inspected:	0
Number of cases where 1 c.c. contains over 50,000 bacteria in standard cultivation:	0
Number of cases where fatty contents are less than 3.6 %:	0
Number of samples examined:	0

d. Amount of milk produced during March, 1951.

Type of milk	No. of dairies	No. of cows & goats	Amount produced
Special milk	1	53	19,065 l.
Ordinary milk	5,556	8,607	2,343,226 l.
Goat milk	37	116	2,773 l.

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e. Amount of milk bottled at processing plants.

Type of milk	No. of processing plants	Amount of raw milk	Pasteurized (low temp.)	Pasteurized (high temp.)
Special milk	1	0	17,592 l.	0
Ordinary milk	43	0	1,696,798 l.	34,006 l.

Remarks: 410, 545 litre of milk pasteurized by low temperature was sent to Tokyo.

f. Amount of milk products produced during March, 1951.

Prepared milk:	0
All-powdered milk:	42,237 kg
Prepared powdered milk (sugar 20 %)	21,430 kg
Prepared powdered milk (sugar 30 %)	6,640 kg
Sweetened condensed milk:	9,699 kg
Unsweetened condensed milk:	0
Butter:	0
Cheese:	0
Milk for coffee:	22,287 L.
Milk containing vitamin:	16,600 L.

2. Amount of raw milk (special milk)used unprocessed.

None

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.

Type of milk	Total	Fit	Unfit	Coliform index
Raw milk	65	52	13	(Over 1,100 MPN) several
Pasteurized milk	224	208	16	2

4. Is the "phosphatase test" used on pasteurized milk? (Give details)

Phosphatase test is not used due to the lack of reagent. Benzidine test is used instead of it.

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

No evidence of mastitis is recognized by cultural analysis.

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

No bacterial analysis is performed on dairy utensils for March, 1951.

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

a. Guidance is given to the milk dealers how to handle the milk bottles in delivery to homes and how to avoid the contact of undelivered milk bottles with empty ones.

b. Guidance is especially given as to the improvement of milk-handling rooms of dairy farms, but the results have not been satisfactory.

D. Seafood Processing

1. Total amoung of seafoods shipped to this prefecture during March, 1951.

1,382,457 Kan

a. Sanitary inspection of wholesale seafood markets.

Number of existing wholesale markets:		32
Number of wholesale markets inspected:		14
Sanitary condition grading:		
	Excellent	1
	Good	4
	Fair	4
	Passable	4
	Poor	0
Amount of seafood examined:		2,167,443 kg
Amount of seafood condemned:		164 kg
Cause for condemnation:		Low grade of freshness
Disposition of unfit seafood:		disposed as animal feed and fertilizer

b. Sanitary inspection of seafood processing plants.

Number of existing plants:		714
Number of plants inspected:		78
Sanitary condition grading:		
	Excellent	4
	Good	27
	Fair	35
	Passable	12
	Poor	0
Amount of seafood and seafood products examined:		266,337 kg
Amount of seafood and seafood products condemned:		None

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

Kind of conveyances	Conditions of sanitation & refrigeration
Large-sized fishing boat (over 50 tons)	The refrigeration equipments have been improving, but the sanitary conditions are not satisfactory.
Small-sized fishing boat	The refrigeration equipments are fairly good and the sanitary conditions are generally satisfactory.
Freight car (cold storage)	Due to long-distance transportation, the handling of seafoods tends to be negligent. Strict guidance is needed.
Ordinary freight car	The sanitary conditions are recognized to be generally good, but further guidance is needed as to the handling of seafoods and cleaning of empty cars.
Motor truck	There has been some improvement because of strict guidance, but much is left to be desired in thoroughness.

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

Some deterioration of freshness is recognized in long-distance transportation, although there has been no case of pollution or condemnation due to spoiling.

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

Water supply equipment.
Improvement of drainage.
Improvement of the containers for utensils for the prevention of pollution.
Enforcement of orderly parking of carts and waggons.
Adjustment and repairing of the landing place.

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

Raw fish: 52
Processed fish: 256

6. Are fish-canning factories maintaining adequate sanitary standards?

The fish-canning factories in operation generally maintain adequate sanitary standards.

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

Repairing of ground and sanitary guidance to the employees as to their clothes.
Reconstruction for the dump ground for condemned seafood.
Improvement of insect-prevention equipment.

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

The cold storage facilities are generally in a good condition due to the guidance. Constant guidance will be given for further improvement in sanitation.

E. General Information

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

a. Lecture and demonstrations on globe-fish cooking for prevention of toxicity, in accordance with the Globe-fish Regulation.

b. Lecture and demonstrations for meat inspectors and their assistant for improvement of their technical knowledge. 5

c. Lecture for the re-education of the rabies prevention personnel.

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

Lecture for processors on the Welfare Ministry Ordinance No.58, concerning the standards of milk contents.

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

Instructions have been given to the keepers of cold storage and refrigeration facilities to be careful in handling seafoods, in order to prevent pollution due to careless treatment.

4. What license procedures are followed in the licensing of new food processing establishments?
How many such plants have been licensed?
How many plants have had license revoked and for what reason?

Number of new establishments licensed: 5
Number of license revoked: 1

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

Thorough instructions were given to the livestock-dealers and slaughter house keepers on the sanitary transportation of carcasses.

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Lectures were conducted for the health centre officials and the dairy farm associations on the Welfare Ministry Ordinance No.58, concerning the standards of milk contents, and improvement of milk by dairy-farmers was strongly stressed upon.

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

The revision in the standards of milk contents by the enforcement of the Welfare Ministry Ordinance No.58, will require increased supervision and guidance. The present personnel set-up and budget will be inadequate for the purpose.

The explanation given by the Welfare Ministry Public Sanitation Bureau Notification No.941 concerning the licensing of seafood markets gives difficulty to supervision and guidance relating to the problem.

7. Veterinary and food sanitation inspections of canning plants (1. seafood, 2. meat, 3. fruits and vegetables)

Number of existing canning plants:	4
Number of canning plants inspected:	3
Number of cases of food condemnation:	0
Number of suspensions:	0
Number of permits revoked:	0
Number of violations indicted:	0

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Kanagawa Prefectural Government

Program for Execution of Emergency
Rabies Preventive Vaccination
(operated under Article 13, Rabies Prevention Law)

Public Health Division

Date of vaccination	Time	Area under vaccination	Place used for vaccination
16 April	10.00-15.00	Around Shimonaka-mura, Ashigarashimo-gun.	Shimonaka Village Office Ashigarashimo-gun.
17 April	"	Around Maeha-mura, Ashigarashimo-gun.	Maeha Village Office Ashigarashimo-gun.
18 April	"	Around Shimosoga-mura, Ashigarashimo-gun.	Shimosoga Village Office Ashigarashimo-gun.
19 April	"	Around Kamifuchu-mura, Ashigarashimo-gun.	Kamifuchu Village Office Ashigarashimo-gun.
20 April	"	Around Toyokawa-mura, Ashigarashimo-gun.	Toyokawa Village Office Ashigarashimo-gun.
21 April	"	Around Onsen-mura, Ashigarashimo-gun.	Onsen Village Office Ashigarashimo-gun.
24 April	10.00-12.00	Around Miyagino-mura, Ashigarashimo-gun.	Miyagino Village Office Ashigarashimo-gun.
25 April	10.00-15.00	Around Sengokuhara-mura, Ashigarashimo-gun.	Sengokuhara Village Office Ashigarashimo-gun.
26 April	"	Around Kataura-mura, Ashigarashimo-gun.	In front of Nebukawa Agricultural Cooperatives.
27 April	"	Around Iwa-mura, Ashigarashimo-gun.	Iwa Village Office Ashigarashimo-gun.
30 April	"	Around Fukuura-mura, Ashigarashimo-gun.	Fukuura Village Office Ashigarashimo-gun.
8 May	10.00-12.00	Around Yugawara-machi, Ashigarashimo-gun.	Yugawara Town Office Ashigarashimo-gun.
9 May	10.00-15.00	Around Yoshihama-machi, Ashigarashimo-gun.	Yoshihama Town Office Ashigarashimo-gun.
10 May	"	Around Manazuru-machi, Ashigarashimo-gun.	Manazuru Town Office Ashigarashimo-gun.
11 May	10.00-11.00	Around Hakone-machi, Ashigarashimo-gun.	In front of Kinokuni-ya, Ashigarashimo-gun.

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11 May	13.00-15.00	Around Hakone-machi, Ashigarashimo-gun.	In front of Hakone Town Office, Ashigarashimo-gun.
14 May	10.00-15.00	Around Yumoto-machi, Ashigarashimo-gun.	Yumoto Town Office, Ashigarashimo-gun.
15 May	"	Around Sakai-machi, Ashigarashimo-gun.	Sakai Town Office, Ashigarashimo-gun.
16 May	"	Around Kohzu-machi, Ashigarashimo-gun.	Kohzu Town Office, Ashigarashimo-gun.
21 May	"	Odawara City	Odawara Public Health Centre.
22 May	"	"	Odawara City Office.
23 May	"	"	Kuno Primary School, Odawara City.
24 May	"	"	Ashigara Branch Public Health Centre, Ashigarashimo-gun.
25 May	"	"	Shimofuchu Branch Public Health Centre, Ashigarashimo-gun.
28 May	"	"	Okubo Branch Public Health Centre, Ashigarashimo-gun.
29 May	"	"	Sakurai Branch Public Health Centre, Ashigarashimo-gun.
30 May	"	"	Tominaga Primary School, Ashigarashimo-gun
18 April	10.00-15.00	Around Southern part of Shibuya-machi, Koza-gun	Playground of South Branch School of Shibuya Primary School, Koza-gun.
19 April	"	Around Northern part of Shibuya-machi, Koza-gun	Playground of North Branch School of Shibuya Primary School, Koza-gun.
20 April	"	Around Central part of Shibuya-machi, Koza-gun	Shibuya Town Office, Koza-gun.
21 April	"	All area of Goshomi-mura, Koza-gun.	Goshomi Village Office, Koza-gun.

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25 April	10.00-15.00	Around Minami-rinkan, Chuo-rinkan, Shimo-tsuruma, Kudokora, Koza-gun.	Rinkan Primary School, Yamato-machi, Koza-gun.
26 April	"	Around Fukami, Tsuruma-dai, Kami-tsuruma, Koza-gun.	Yamato Junior School, Yamato-machi, Koza-gun.
27 April	"	Around Fukami, Minami-Yamato, Shimo-kusayagi, Kami-kusayagi, Koza-gun.	Minami Yamato Primary School, Yamato-machi, Koza-gun.
2 May	"	All area of Samukawa-machi, Koza-gun.	In front of Samukawa Shrine, Samukawa-machi, Koza-gun.
4 May	"	All area of Koide-mura, Koza-gun.	In front of Koide Village Office, Koza-gun.
8 May	"	Around Yakinji, Kawana, Karasawa, Watauchi, Takaya, Kozuka, Koza-gun.	Muraoka Primary School, Fujisawa City.
9 May	"	Around 1, 2, 3, Shimo-dosaku, Enko, Ishikawa, Imada, Shinden, Kami-Kameino, Shimo-Kameino, Nishi-yasuno, Koza-gun.	Mutsuai Branch Public Health Centre, Fujisawa City.
10 May	"	Around Koito, Kitanotani, Yotsuya, Orido, Hatori, Kpgaya, Daiya, Hanesawa, Koza-gun.	Meiji Primary School, Fujisawa City.
11 May	"	All area of Ayase, Koza-gun.	Ayase Town Office, Koza-gun.
12 May	"	"	"
14 May	"	Area of Tsurumine, Chigasaki City.	Tsurumine Shrine, Chigasaki City.
15 May	"	Area of Takada, Chigasaki City.	Kumano Shrine, Chigasaki City.
16 May	"	Area of Kowada, Chigasaki City.	Kowada Shrine, Chigasaki City.

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17 May	10.00-15.00	Area of Kami-cho, Chigasaki City.	Konpira Shrine, Kami-cho, Chigasaki City.
18 May	"	All area of Chigasaki, Chigasaki City.	Chigasaki City Office, Chigasaki City.
19 May	"	"	"
21 May	"	Horikawa, Nakato, Daito, Shimizu, Miyamae, Tsuchimura,	Kugenuma Police Box, Fujisawa City.
22 May	"	Fujimigaoka, North, South, West, East, Tsujido, Higashi-kaigan.	Hosenji Temple, Fujisawa City.
23 May	"	Hon-cho, Nishitomi, Hirano-cho, North, South, Jinyakoji.	In front of former City Office, Fujisawa City.
24 May	"	Kugenuma-kaigan, Fujigaya, South, West, East, Kugenuma.	Shonan Gakuen, Fujisawa City.
25 May	"	Shonan-dori, Nishiki-cho, Kasuga-cho, Mifuji-cho.	1st Junior School Fujisawa City.
26 May	"	Hanasawa-cho, Tachibana-dori, Ishigami.	Kugekita Police Box, Fujisawa City.
28 May	"	Area of Katase,	Katase Branch Public Health Centra, Fujisawa City.
9 May	9.30-16.00	Around Jyunisho, Nikaido, Jyomeiji.	2nd Primary School, Kamakura City.
10 May	"	Around Komachi, Yukinoshita.	Kamakura City Office.
11 May	"	Around Zaimokuza, Oh-machi.	Public Health Centre, Kamakura City.
12 May	9.00-12.00	Around Sakanoshita, Hase.	"
14 May	9.30-16.00	Around Kokurakuji.	In front of Red Bridge of Gokurakuji. Kamakura City.

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15 May	9.30-11.00	Around Kamakurayama,	In front of Aoyama Shop, 1,853, Koshigoe, Kamakura City.
15 May	13.00-16.00	Area of Fukasawa.	Fukasawa Branch Public Health Centre, Kamakura City.
17 May	9.30-11.00	Area of Tanabe.	In front of Takejiro Isawa, 1,307, Tsu, Kamakura City.
17 May	13.00-16.00	Area of Koshigoe.	Koshigoe Branch Public Health Centre, Kamakura City.
18 May	9.30-16.00	Around Kobukurodani, Dai, Yamanouchi.	In front of Debuya Shop, Kamakura City.
21 May	9.30-11.00	Around Imaizumi, Iwase, Ofuna.	In front of Mitsubishi-ryo Police Box, Kamakura City.
21 May	13.00-16.00	"	In front of Sainenji Temple, Kamakura City.
22 May	9.30-11.00	Around Okamoto, Denen.	In front of the Warehouse of Fire-brigade equipment, Kamakura City.
22 May	13.00-16.00	"	Tamanawa Primary School, Kamakura City.
23 May	9.30-11.00	Around Sakaue, Ueki.	In front of Shoun Workshop, Kamakura City.
23 May	13.00-15.00	"	In front of Public Hall, Kamakura City.
25 May	10.00-16.00	Area of Hayama.	Hayama Town Office,
28 May	10.00-16.00	Area of Zushi.	Zushi Town Office.
29 May	"	"	"

Remarks: 1. Scope for dogs to be vaccinated:
All dogs over 3 months old.

2. Charges for vaccination:
¥ 100. per head.
Details: ¥ 70, vaccinating fee
¥ 30, certificate granting fee

3. Those who neglect to under go the preventive injection without sufficient reason, shall be sentenced to a fine of less than 30,000 yen under the provisions of Article 27 of Rabies Prevention Law.

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Ka[illegible]wa Prefectural Government

9p

Program for Execution of Emergency
Rabies Preventive Vaccination
(operated under Article 13, Rabies Prevention Law)

Public Health Division

Date of vaccination	Time	Area under vaccination	Place used for vaccination
2 April	9.00-14.00	Kawajiri-mura Tsukui-gun	Kawajiri Village Office Tsukui-gun
3 April	"	Kushikawa-mura Tsukui-gun	Kushikawa Village Office Tsukui-gun
4 April	9.00-12.00	Nakano-machi Tsukui-gun	Nakano Town Office Tsukui-gun
5 April	"	Mikegi Nakano-machi Tsukui-gun	Mikegi Police Box Tsukui-gun
6 April	"	Misawa-mura Tsukui-gun	Misawa Village Office Tsukui-gun
9 April	"	Shonan-mura Tsukui-gun	Shonan Village Office Tsukui-gun
10 April	10.00-13.00	Yose-machi & Ohara-machi Tsukui-gun	Keihoku Primary School Tsukui-gun
11 April	"	Chigira-mura Tsukui-gun	Chigira Primary School Tsukui-gun
12 April	9.00-12.00	Naigo-mura Tsukui-gun	Naigo Village Office Tsukui-gun
13 April	"	Yoshino-machi and Obuchi-mura Tsukui-gun	Yoshino Town Office Tsukui-gun
16 April	11.00-14.00	Sawai-mura Tsukui-gun	Sawai Village Office Tsukui-gun
17 April	"	Sanogawa-mura Tsukui-gun	Sanogawa Village Office Tsukui-gun
18 April	10.00-14.00	Nichiren-mura & Nakura-mura Tsukui-gun	Akigawa Junior School Tsukui-gun
19 April	12.00-14.00	Aone-mura Tsukui-gun	Aone Village Office Tsukui-gun

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20 April	12.00-14.00	Aonohara-mura Tsukui-gun	Aonohara Village Office Tsukui-gun
23 April	9.00-12.00	Toriya-mura Tsukui-gun	Toriya Village Office Tsukui-gun
25 April	12.00-14.00	Makino-mura Tsukui-gun	Makino Village Office Tsukui-gun

Remarks: 1. Scope for dogs to be vaccinated:

All dogs over 3 months old.

2. Charges for vaccination:

¥ 100. per head.
Details: ¥ 70, vaccinating fee
¥ 30, certificate granting fee

3. Those who neglect to under go the preventive injection without sufficient reason, shall be sentenced to a fine of less than 30,000 yen under the provisions of Article 27 of Rabies Prevention Law.

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VETERINARY INFORMATION SHEET

Public Health Division Kanagawa Prefecture

Period: From 1 February to 28 February(1951)

A. RABIES CONTROL

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

Area	Number	Area	Number
Yokohama-city	451	Naka District	-
Kawasaki-city	-	Ashigara Shimo	344
Yokosuka-city	-	Ashigara Kami	-
Miura District	23	Aiko District	-
Kamakura-city	27	Tsukui District	-
Kohza District	83	TOTAL	928

2. Number of rabies cases: 7 Persons bitten: 16

3. Number of speciments submitted to the laboratory: 10

4. Number of rabies cases diagnosed:

a. Clinically: - b. Laboratory Confirmations: 10

5. Number of animals remaining to be vaccinated: 12,000

6. Number of stray dogs collected: 1,018

7. Disposition of all stray dogs:

In accordance with the stipulation contained in the Rabies Prevention Law Article 21, 12 retention pens are being constructed in districts under jurisdiction of the Prefectural Health Centers, and they are scheduled to be completed by the end of March. Also, the catching of stra. dogs are being enforced giving importance to the localities where there was an outbreak of rabies.

8. Number of retention pens available and locations:

Pens	Location
6	Isogo-ku & Minami-ku, Yokohama
3	Hiratsuka-city, Naka District
3	Ebina-machi, Kohza District
1	Ko-ayu-mura, Aiko District
1	Koyabe-machi, Yokosuka-city
1	Nakano-machi, Tsukui District

9. Were prevaccinated animals found to be rabid - Give details:

Registery: Unreported domestic dog
Kind: Mongrel
Color: Brown
Sex: Female
Age: 2 years

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Date of outbreak: 7 February
Date slaughtered: 10 February
Date of Decision: 16 February
Person Bittem: 1 person (male)
Owner: Kin Hashizume
152, Futako, Kawasaki-city
Date of vaccination: 13 January 1951

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

Yes ____ c.c.

11. How many animals were vaccinated by private practioners?

905

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

With the prevalent season of rabies approaching, it is scheduled to thoroughly enforce the catching of stray dogs as soon as the prefectural retention pens are completed.

B. MEAT INSPECTION

1. Before and after slaughter inspection of the undergiven domestic animals

	Cattle	Calf	Horse	Swine	Sheep	Goat
Number slaughtered	1103	208	355	5599	75	19
Volume of living body (Kg.)	429564	7553	121593	482973	3029	529
Volume of limbs (Kg.)	226340	3335	59281	312214	1324	235
Abandoned at live body inspection (Kg.)						
Abandoned at Inspection after slaughter						
Totally abandoned	-	-	-	-	-	-
Partially -do-	134 kg. (21 h)	-	24 kg. (7 h)	34 kg. (28 h)	-	-
Intestines -do-	586 h.	3 h.	121 h.	3840 h.	13 h.	1 h.
TOTAL:	607 h.	3 h.	128 h.	3868 h.	13 h.	1 h.

Remarks: Inestines abandoned alone is shown by the Number of Heads.

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

"T.B." None "Brucellosis" None

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

Not applicable.

4. List number of diseases diagnosed on atntemortem inspection.

Name of Disease	Cattle	Calf	Sheep	Goat	Swine	Horse
Mastitis	8				3	
Uteritis	15				5	
Gastritis	8	1			10	2
Pneumonia	23				93	29
Enteritis	13	1			32	5
Difficult Delivery	3					
Pregnancy	6				5	7
Puerperal paralysis	1					
Prolapsus	2					
Pericarditis	14				1	
Contusion	3				3	
Myophdropsis	3					1
Acute Tympanitis	3					
Fracture	2				20	4
Luxation	1					
Wound	2					1
Vaginitis	1					
Vaginal Prolapsus	1					
Muscular congestion	1				4	
Orchiditis						1

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

The principal diseased portions of the aforementioned paragraph have been abandoned

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

a. Complete 8 b. Partial 7

7. For what reasons were condemnations made.

Complete - Partial			Pathology
Acute Typanitis	Cattle	3	Gastritis & Enteritis
-do-	Calf	1	-do- -do-
Puerperal paralysis	Cattle	1	Uteritis
Difficult delivery	Cattle	3	Inordinate fetus, irregular position
Fracture	Cattle	2	Fracture of hips & local bleeding
-do-	Swine	1	-do- -do-
-do-	Horse	1	-do- -do-
Luxation & contusion	Cattle	2	Facture at joint, difficult breating, damage of muscles and bleeding
-do-	Horse	1	-do- -do-

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

C A T T L E

Pathology		Extent	
Pneumonia	23	Lung	23
Gastritis	8	Stomach	8
Enteritis	13	Intestine	13
Hepatitis	10	Liver	10
Pericarditis	14	Heart	14
Uteritis	15	Uterus	15
Mastitis	8	Udder	8
Hepatic Abscess	17	Liver	17
Pulmonary Abscess	38	Lung	38
Gastric Abscess	1	Stomach	1
Interstitial Hepatitis	60	Liver	60
Pregnancy	6	Uterus	6
Hepatic Teleangiectasia	32	Liver	32
Pleuritis	14	Lung	14
Overycyst	3	Ovary	3
Hepatic Fasciola	211	Liver	211
Eurytrema Pancreaticum	25	Pancreas	25
Vaginitis	1	Uterus	1
Vaginal Prolapsus	1	Uterus	1
Metrocele	2	Uterus	2
Hepatic Chalicosis	9	Liver	9
Pulmonary Infiltration	8	Lung	8
Pulmonary Emphsema	6	Lung	6
Myophdropsia	3	Muscle	3
Peritonitis	2	Peritonium	2
Len. Cystous	1	Kidney	1
Wound	3	Skin	3
Muscular congestion	1	Muscle	1
Gastric Hydropsia	1	Stomach	1
Contusion	2	Joint	2
Pulmonary Hypermia	37	Lung	37
Hepatic Hypermia	4	Liver	4
Hepatic Anemia	5	Liver	5
Fracture	2	Local Muscle	2
Luxation	1	Joint	1
Pulmonary Hydropsia	1	Lung	1
Intestinal Hydropsia	3	Intestine	3

C A L F

Pathology		Extent	
Pulmonary Hypermia	2	Lung	2
Gastritis	1	Stomach	1
Enteritis	1	Intestine	1

S W I N E

Pathology		Extent	
Metastrongylus elengatus	2,668	Lung	2,668
Pulmonary Abscess	9	Lung	9

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Hepatic Abscess	2	Liver	2
Interstitial Hepatitis	43	Liver	43
Paragonimus Westermanii	93	Lung	93
Mastitis	3	Udder	3
Pulmonary Hypermia	487	Lung	487
Pulmonary Infiltration	41	Lung	41
Pregnancy	5	Uterus	5
Overycyst	3	Ovary	3
Gastritis	10	Stomach	10
Enteritis	32	Intestine	32
Uteritis	5	Uterus	5
Pumonary Emphsema	15	Lung	15
Hepatic Chalicosis	8	Liver	8
Pleuritis	10	Lung	10
Pulmonary Hydropsia	1	Lung	1
Hepatitis	45	Liver	45
Hepatic Hypermia	25	Liver	25
Hepatic Anemia	17	Liver	17
Hepatic Fasciola	1	Liver	1
Pericarditis	1	Heart	1
Nephritis	19	kidney	19
Nephroatrophia	29	Kidney	29
Hepatatrophia	37	Liver	37
Hepatic Fat-degernation	3	Liver	3
Fracture	20	Local muscle	20
Hepatic Hepatisation	2	Liver	2
Ascaris Lumbricoides	221	Stomach	221
Muscular congestion	4	Muscle	4
Melanosarcoma	4	Muscle	4
Wound	3	Skin	3

S H E E P

Pathology		Extent	
Hepatic Fasciola	1	Liver	1
Hepatitis	12	Liver	12

H O R S E

Pathology		Extent	
Pneumonia	29	Lung	29
Gastritis	2	Stomach	2
Myositis	2	Muscle	2
Hepatitis	18	Liver	18
Enteritis	5	Intestine	5
Pregnancy	7	Uterus	7
Myophdropsia	1	Muscle	1
Peritonitis	1	Peritonium	1
Orchiditis	1	Orchis	1
Pulmonary Hypermia	43	Lung	43
Hepatic Chalicosis	5	Liver	5
Hepatic Hypermia	9	Liver	9
Fracture	4	Joint	4

G O A T

Pathology		Extent	
Pulmonary Hypermia	1	Lung	1

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9. Are records kept on all postmortem findings ?

   They are being kept.

10. Are all carcasses properly stamped after being passed by inspectors ?

    They are positively stamped.

11. Are inspectord always present during inspection ?

    They are always present.

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

	Cattle	Calf	Sheep	Goat	Swine	Horse	Total
Injury by contingent disaster:	2	-	-	-	-	1	3
State where help was impossible due to contingent disaster:	2	-	-	-	1	1	4
Difficult delivery:	3	-	-	-	-	-	3
Puerperal Paralysis:	1	-	-	-	-	-	1
Acute Tympanitis:	3	1	-	-	-	-	4
TOTAL:	11	1	-	-	1	2	15

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

Cattle	13,520 Kg.
Calf	620 Kg.
Sheep	-
Goat	-
Swine	23,065 Kg.
Horse	1,847 Kg.

14. What type of processed meats are manufactured in the Processing plants ?

a. Ham	6,410 Kg.
b. Sausage	2,886 Kg.
c. Bacon	348 Kg.
d. Lard	241 Kg.

15. What quality controls are maintained on processed meats ?

    Inspection with naked eyes and sense of smell as well as with colibacillus, sulphuretted hydrogen, ammonia PH tests were conducted, and inspection of products (stock on hand) by inspection of shops will be conducted.

16. How many samples were collected during this period and what was laboratory findings ?

Ham	2,900 gr.
Bacon	350 gr.
Sausage	700 gr.

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Classification:	Ham	Bacon	Sausage
Number inspected	27	3	23
Inferior	3	2	4
P.H. inferior	-	-	-
NH_3 inferior	-	-	2
H_2S positive	-	-	-
Colibacillus positive	3	2	2

B-(2) SANITATION INSPECTION OF PROCESSING PLANTS

a, Number if Processing Plants:		11
b. Number of processing plants inspected:		7
c. Sanitation condition -	Excellent:	1
	Superior:	4
	Good:	1
	Fair:	1
	Bad:	-
d. Aggregate number of inspection:		17
e. Inspected quantities of meats & meat products:		106 Kg.
f. Quantities of meats & meat products decided to be unfit:		-
g. Reason why seen unfit:		-
h. Disposition of unfit articles:		-

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

No fraudulent activities were recognized.

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

Enforcement of taking points and giving grades.

The simultaneous inspection by selection of products are conducted once, at any time, during the month.

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

Ordinary sausage: Swine 80%
Rabbit 20%

Released spices (3 kinds)	3 momme
Nitre	2 momme
Salt	30 momme
Pepper	2 momme

C. DAIRIES AND MILK PROCESSING PLANTS:

1. Sanitation Inspection of Dairies and Milk Processing Plants.

a. Special Milk

Total number of inspection	1
Number of samples inspected	24

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Number of violation of bacterial standard (1 cc standard platecount culture above 30,000)	4
Number of violation of fatty contents standard (under 3.5%)	12
Number of milk processing plants inspected	1
Number of samples inspected:	24

b. Ordinary Milk

Total number of dairies inspected	252
Total number of samples inspected	518
Number of violations of bacterial standard (1 cc standard platecount culture above 50,000)	30
Number of violations of fatty contents standard (under 3%)	80
Number of milk processing plants inspected	44
Number of samples inspected	208

c. Goat Milk

Number of goat dairies inspected	1
Number of bacteria in 1 cc (by standard platecount culture) above 50,000	-
Fatty contents less than 3.6%	-
Number of samples inspected	1

d. Volume of milk produced during February 1951.

Kind	No.of Dairies	No.of Cow or Goat	Production
Special Milk	1	60	17,037 litres
Ordinary Milk	5,564	9,362	2,191,469 litres
Goat Milk	40	118	10,610 litres

e. Volume of milk bottled at Dairies.

Kind	No. of Dairies	Raw Milk	Low temperature pasturised Milk	High Tempera. Pasteurized M
Special Milk	1	14,380 litres		
Ordinary Milk	44		1,946,705 litr.	30,806 litr.

Out of low temperature pasteurized milk, 315,675 litres went to Tokyo.

Others as cooled milk, 28,795 litres went to Tokyo, 38,410 litres went to Chib and 31,076 litres went to Shizuoka.

f. Production quantity of milk products in February 1951.

Reduced milk (litres)	
Powered Whole Milk (Kg.)	10,164 kg.
Powdered Skim Milk (15% sugar)	1,598 kg.
Powdered Skim Milk (20% sugar)	16,891 kg.

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Sweetened Condensed Milk	26,116 kg.
Unsweetened Condensed Milk	-
Butter	-
Cheese	-
Bottled Milk (in 1 "go" bots)	155,736 bots.

2. What is the volume of raw milk (special milk) produced for consumption as such ?

14,380 litres

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

Kind	Total	Fit	Unfit	Coliform Index
Raw Milk	80	63	17	
Pasteurized Milk	261	223	38	

4. Is the "Phosphate test" used on pasteurized milk ? Give details.

Owing to the reagent, the "phosphate test" was not made, but "Benzidine test" was conducted and this resulted as under:

No.of test	Negative (no change)	Mid-Positive (Blue)	Positive (true blue)
10	4	6	-

5. Is there evidence of mastitis as demonstrated by culture ~~xxx~~ analysis ? (Detailed)

No regognition was made.

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

Bacterial analysis was made on 10 empty milk bottles.

No.Bact. / No.Bots.	5-10	11-20	21-30	31-40	41-50	51-100	101-200	above 200
	1	2	2	1	-	2	-	2

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

(1) Guidance was given to the improvement of equipments in milching rooms of dairies, however, the result herefor is still not apparent.

(2) Guidance are specially given, and improvements are being made on the contains of milk delivery of Milk Sales Shops in accordance with the ~~xxx~~ enforcement of Ministerial Ordinance relative to milk.

(3) Organizations concerned are being negotiated relative to the funds ~~xxxxx~~ necessary for the improvement of installations, however, the result is not satisfactory, and only ~~xxx~~ two or three financing projects can be anti-

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cipated, and we have having difficulties for the control because no financing could be had for large factories.

D. SEAFOOD PROCESSING:

a. Sanitation Inspection of Seafood Wholesale Markets.

Number of Seafood Wholesale Markets		32
Number of Seafood Wholesale Markets inspected		14
Sanitation condition -	Excellent:	1
	Superior:	4
	Good:	4
	Fair:	4
	Bad:	-
Quantity of seafood inspected		2,238,345 kg.
Quantity of seafood decided as unfit		180 kg.
Reason why seen unfit for food purpose		lowered degree of freshness.
Disposition of unfit articles		Fertilizers.

b. Sanitation inspection of seafood processing plants.

Number of processing plants		710
Number of processing plants inspected		87
Sanitation Condition -	Excellent:	4
	Superior:	22
	Good:	42
	Fair:	14
	Bad:	-
Quantity of seafood & processed seafood inspected		103,168 kg.
Quantity of seafood & processed seafood decided as unfit		-
Reason why seen unfit for food purpose		-

1. What was the tonnage of seafood shipped into the prefecture ?

   761,909 "kan"

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

Large size (above 50 tons) Fishing Boats	The refrigeration equipments and sanitation are good in general.
Small sized Fishing Boats	In general, they are in possession of suitable refrigeration equipment, and are recognized as satisfactory, but due to the inshore fishing, they are liable to be careless in handling.
Freight Trains (cold storage)	The refrigerating equioments can be recognized as good, however, their handling and cleaning are still not adequate.

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Ordinary Freight Trains	The sanitation condition has been improved, however, they must be more thorough in the handling and cleaning.
Trucks	Through truck transportations in general, there is the necessity of sanitation and handling being more thorough.

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

   In the long distance transportations, the slight drop in the freshness is observed, however, there is no instance of abandonning due to staining and/or rotting during this period.

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

   Easing of congestion in the load separation facilities.

   Reapairing of grounds.

   Complete equipment of water supply and drainage system.

   Designation of the position of transportation vehicles.

   Complete equipment of rooms and shelves for handling utensils.

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

   Raw fish 40 Processed fish 128

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

   On the whole, the present factories under operation are maintaining the sanitary standards.

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

   The expansion and better lighting for the interior of plants.

   Guidance for the cleanliness and sanitation of the employees' working clothes.

   Perfecting of dust and inspect prevention facilities.

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

   There are refrigerating equipments, however, the cleaning is not ample, therefore, guidance is being given on the sanitation condition.

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E. GENERAL INFORMATION

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

Relative to the enforcement of Ministerial Ordinance concerning constituant specification of milk, milk product and smiliar milk products, reeducation was given on the thorough understanding of its purport.

2. What educational programs were conducted for processors of foodstuff?

Called special attention of handling the secretly slaughtered meat and infectious diseases of domestic animals to meat processors, and gave efforts to better the same by having the mutual coordination among processors.

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

The deliveries of fish were rather small during February, so that in the meanwhile, guidance was given to make efforts in the betterment of installation, and these were inspected. Also, concerning the butcher's shops, indication was made to the personnel in charge of various Health Centers, not to expose meat at shop fronts.

4. What license procedures are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licenses revoked and for what reason?

License given: 4

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

Thorough understanding was made on the revision accompanying the milk constituant specification in accordance with the Ministerial Ordinance at this time, to the dairies, milk collection centers, processing plants and sales shops, and the further improvement of covers on equipments for slaughtered meat transporters, through the Slaughter House Association.

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

Due to the revision of the milk constituant specification standard by Ministerial Ordinance, replenishment of the fixed number of personnel was planned, however, troubles are being had on the problems of the number of personnel to be increased and the budget herefor.

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Against the interpretation of the Welfare Ministry on the approval of business for Fish Markets in accordance with Ei-Hatsu No.5,141, we feel inconvenience for giving our future guidance.

7. Veterinary and Foodstuff Sanitation Inspection of Canning Plants (1. Seafoods, 2. Meats, 3. Fruits and Vegetables)

Number of Foodstuffs Plants	4
Number of Foodstuffs Plants Inspected	3
Number of cases decided as unfit for food purpose	-
Number of Cases suspended	-
Number of cases where license was revoked	-
Number of violation cases indicted to Court	-

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KANAGAWA PREFECTURE

1. A general animal show for cow, horse, sheep, goat, pig, chicken and rabbit shall be held at Hiratsuka during 3 days from 13 Mar. to 15 Mar. Commendation be given to the prize animals on the final day. This is the prefectural project.

2. The All-Nippon Holstein Association shall hold a show of holstein cows at Hiratsuka during 4 days from 24 Mar. to 27 Mar. On the first day, the Empeor shall attend the show. This is the project proposed by the Association for all holstein cows available for transportation to Hiratsuka city and also commendations shall be given to the prize cows on the final day.

TOKYO-TO

1. Sanitary inspection of vegetable firms (chemical fertilizer using firms) that are supplying vegetables to the Nippon Yohsai Co.

The Nippon Yosai Co. is receiving vegetables from 5 different firm-associations in 3 different prefectures; Chiba, Nagano, Shizuoka, and the names are as follows:

Yosai Agricultural Cooperative Assn, consisting of 577 farmers -----Chiba

Seijo Yosai Union, consisting of about 100 farmers ----------Nagano
Shinano Heights Plants Association, consisting of about 70 farmers ----------Nagano
Fuji-gun Horticultural Association - - - - - - - - - - - - - - - - - - -Shizuoka
Yuwata-gun " " - - - - - - - - - - - - - - - - - - -Shizuoka

日本洋菜株式会社　4代田区大手町 2-2 野村ビル 316号

清浄野菜支入先（都外）

(1) 千葉県　千葉県洋菜特産農業協同組合　577名

(2) 長野県　県経済局特産課内清浄洋菜研究会　} 169名
信濃高原園芸組合

(3) 静岡県　富士郡（所村名並人名不明）　）園芸組合
駿田郡（　〃　）

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VETERINARY INFORMATION SHEET

Public Health Division Kanagawa Prefecture

Period: From 1 January to 31 January 1951.

A. RABIES CONTROL

1. Nimber of animals (dogs) vaccinated and areas:

Area	Number	Area	Number
Yokohama-city	102	Naka District	32
Kawasaki-city	407	Ashigara Shimo	17
Yokosuka-city	87	Ashigara Kami	-
Miura District	5	Aiko District	1
Kamakura-city	87	Tsukui District	-
Kohza District	63	TOTAL	801

2. Number of rabies cases: 6 Persons bitten: 5

3. Number of speciments submitted to the laboratory: 7

4. Number of rabies cases diagnosed:

a. Clinically: _____ b. Laboratory Confirmations: 6

5. Number of animals remaining to be vaccinated: 15,000

6. Number of stray dogs collected: 1192

7. Disposition of all stray dogs:

The collection of stray dogs is being enforced, giving stress on districts of the outbreak of rabies, and prefectural retention houses (excepting 3 municipalities) are being constructed in 12 places in the prefecture.

8. Number of retention pens available and locations:

Pens	Location
6	Isogo-ku, and Minami-ku of Yokohama
3	Hiratsuka-city, Naka District
3	Ebina-machi, Kohza District
1	Koayu-mura, Aiko District
1	Koyabe-machi, Yokosuka-city

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

Registery: Domestic dog
Kind: Shepard
Color: Blackish brown
Sex: Male
Age: 2 years

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Date of outbreak: 16 January
Date slaughtered: 17 January (fell dead)
Date of Decision: 19 January
Person bitten: None
Owner: Hideto Yoshida,
No.353, Koshigoe Tsu, Kamakura
Date of vaccination: 30 October 1950.

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

Yes ____ c.c.

11. How many animals were vaccinated by private practioners?

758

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

The registry of dogs and vaccination were completed for the time being in December of the preceding year, however, the parties concerned were contacted and further encouragement is being given.

B. MEAT INSPECTION

1. Before and after slaughter inspection of the undergiven domestic animals

	Cattle	Calf	Horse	Swine	Sheep	Goat
Number slaughtered	1082	218	225	5175	54	10
Volume of Living Body (Kg.)	436851	7553	80983	399168	2234	399
Volume of Limbs (Kg.)	231389	3730	38329	263467	975	176
Abandoned at Live Body Inspection (Kg.)						
Abandoned at Inspection after slaughter						
Totally abandoned	430 kg. (2)	-	158 kg. (1)	-	-	-
Partially -do-	237 " (32)	2 kg. (3)	26 " (10)	53 kg. (37)	-	-
Intestines -do-	478 h.	28 h.	94 h.	3328 h.	-	1 h.
TOTAL:	512 h.	31 h.	105 h.	3365 h.	-	1 h.

Remarks: Intestines abandoned alone is shown by the number of heads.

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

"T.B." 2 "Brucellosis" none

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

Two (2) cattle with suspect of positive in the T.B. reaction was dissected for inspection, and as it was found ~~xxxx~~ only partial, the affected part alone was abandoned.

4. List number of diseases diagnosed on antemortem inspection.

	Cattle	Calf	Horse	Swine	Sheep	Goat
Pneumonia	29	2	32	141		
Difficult delivery	2			1		
Enteritis	13	1	5	22		
Pregnancy	3			1		1
Prolapsus uteri	3			1		
Gastritis	14	1	2	13		
Fracture	5		4	21		
Mastitis	7			2		
Puerperal paralysis	1					
Luxation	1		2	3		
Vaginal Prolapsus	1					
Inflammation	1					
Prolapsus				1		
Uteritis	7			1		
Muscle congestion			1			
Myophdropsia	3					
Meteorisnus actus rumin.	14					
Contusion	7		3	4		
Wound	3	3		2		
Laceration of womb	1					
Swelling wound	1					
Distortion	2		3			
Pericarditis	9					

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

The principal diseased portions of the aforementioned paragraph have been abandoned.

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

a. Complete 18 b. Partial 7

7. For what conditions were condemnations made.

Complete - Partial			Pathology
Difficult delivery	Cattle	2	Foetus excessive & position irregular
-do-	Swine	1	-do-
Puerperal paralysis	Cattle	1	Uteritis
Acute Tympanitis	-do-	14	Gastritis & Enteritis
Fracture	Horse	1	Fracture of the hips and local bleeding
Luxation & Contusion	Cattle	1	Muscle damaged, fracture at joints and bleeding

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Luxation & Contusion	Swine	3	Muscle damaged, fracture at joints and bleeding.
-do-	Horse	2	-do-

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

CATTLE

Pathology		Extent	
Pulmonary abscess	22	Lung	22
Pleuritis	16	Lung	16
Hepatic abscess	10	Liver	10
Hepatic fasciola	190	Liver	190
Pneumonia	29	Lung	29
Hepatitis	16	Liver	16
Gastritis	14	Stomach	14
Enteritis	13	Intestine	13
Pericarditis	9	Heart	9
Uteritis	7	Uterus	7
Mastitis	7	Udder	7
Myositis	2	Muscle	2
Pulmonary Infiltration	8	Lung	8
Pulmonary Hypermia	23	Lung	23
Pulmonary Emphsema	6	Lung	6
Hepatic Hypermia	4	Liver	4
Hepatic Anemia	5	Liver	5
Hepatic Teleangiectasia	15	Liver	15
Hepatic Chalicosis	8	Liver	8
Pregnancy	3	Uterus	3
Ovarycyst	4	Ovary	4
Myophdropsia	3	Muscle	3
Paragonimus Westermanii	8	Lung	8
Eurytrema Pancreaticum	15	Pancreas	15
Peritonitis	3	Peritonium	3
Interstitial Hepatitis	24	Liver	24
Luxation	1	Joint	1
Laceration of Womb	1	Uterus	1
Gastric Hydropsia	1	Stomach	1
Intestinal Hydropsia	1	Intestine	1
Metrocele	3	Uterus	3
Vaginal Prolapsus	1	Uterus	1
Vaginitis	1	Uterus	1
Gastric abscess	1	Stomach	1
Len. Cystous	1	Kidney	1
Fracture	5	Local muscle	5
Vaginal wound	1	Uterus	1

CALF

Pathology		Extent	
Pneumonia	2	Lung	2
Pulmonary Hypermia	18	Lung	18
Hepatic Anemia	4	Liver	4

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Gastritis	1	Stomach	1
Enteritis	1	Intentihe	1
Gastric Hydropsia	1	Stomach	1
Intestinal Hydropsia	1	Intestine	1

SWINE

Pathology		Extent	
Metastrongylus elengatus	2,367	Lung	2,367
Hepatitis	32	Liver	32
Metrocele	1	Uterus	1
Pulmonary Abscess	4	Lung	4
Hepatic Abscess	12	Liver	12
Pulmonary Emphsema	9	Lung	9
Interstitial Hepatitis	28	Liver	28
Hepatic Hypermia	43	Liver	43
Pulmonary Infiltration	55	Lung	55
Pulmonary Hypermia	364	Lung	364
Hepatic Chalicosis	2	Liver	2
Hepatic Fasciola	2	Liver	2
Pleuritis	6	Lung	6
Pneumonia	141	Lung	141
Peritonitis	1	Peritonium	1
Len.Cysteus	1	Kidney	1
Uteritis	1	Uterus	1
Nephritis	5	Kidney	5
Hardening of kidney	1	Kidney	1
Pregnancy	1	Uterus	1
Hepatic Anemia	18	Liver	18
Enteritis	22	Intestine	22
Gastritis	13	Stomach	13
Mastitis	2	Udder	2
Kidney Hydropsia	1	Kidney	1
Fracture	21	Local muscle	21
Luxation	6	Joint	6
Prolapsus	1	Rectum	1
Ascaris Lumbricoides	196	Intestine	196

HORSE

Pathology		Extent	
Pneuminia	32	Lung	32
Pulmonary Hypermia	22	Lung	22
Pleuritis	1	Lung	1
Pulmonary Infiltration	1	Lung	1
Hepatic Hypermia	16	Liver	16
Diaphregmatic Myositis	5	Diaphragm	5
Fracture	4	Local muscle	4
Hepatic Anemia	7	Liver	7
Hepatitis	2	Liver	2
Gastritis	2	Stomach	2
Enteritis	5	Intestine	5
Muscular Hypermia	1	Muscle	1

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GOAT

Pathology		Extent	
Pregnancy	1	Uterus	1

9. Are records kept on all postmortem findings ?

They are being kept.

10. Are all carcasses properly stamped after being passed by inspectors ?

They are positively stamped.

11. Are inspectors always present during inspection ?

They are always present.

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

	Cattle	Calf	Sheep	Goat	Swine	Horse	Total
Injury by contingent disaster:					1		1
State where help was impossible due to contingent disaster:	1			3	2		6
Difficult Delivery:	2			1			3
Puerperal Paralysis:	1						1
Acute Tympanitis:	14						14
TOTAL:	18			4	3		25

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

Cattle	2,995 kg.
Calf	1,012 kg.
Sheep	-
Goat	18 kg.
Swine	15,541 kg.
Horse	346 kg.

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

a. Ham	5,989 kg.
b. Sausage	3,115 kg.
c. Bacon	15,536 kg.
d. Lard	750 kg.
e. Yamato-ni (beek cooked w/soy)	25 cases

15. What quality controls are maintained on processed meats ?

Inspection of products (stock on hand) by inspection of shops was conducted. Inspection by naked eyes and sense of smell.

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16. How many samples were collected during this period and what was laboratory findings ?

B-(2) SANITATION INSPECTION OF PROCESSING PLANTS

a. Number of Processing Plants: 11

b. Number of processing plants inspected: 9

c. Sanitation condition:

Excellent	2
Superior	3
Good	4
Fair	-
Bad	-

d. Aggregate number of inspection: 13

e. Inspected quantities of meats & meat products: 159,834 kg.

f. Quantities of meats & meat products decided to be unfit: 63,749 kg.

g. Reason why seen unfit: Contanination by virus of swine chorela.

h. Disposition of unfit articles: Abandoned (burned).

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

On or about 24 January, 6 heads' portion of young swine died of swine chorela was discovered in the cold storage of a processing plant in the Hodogaya ward of Yokohama city. Document pertaining to this details have already been submitted.

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

1. The simultaneous inspection by selection of products are conducted once, at any time, during the month.

2. Giving marks and attaching grades are conducted.

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

Ordinary sausage:-

Swine	80%	
Rabbit	20%	
Releasedspices (3 kinds)		3 momme
Nitre		2 momme
Salt		30 momme
Pepper		2 momme

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C. DAIRIES AND MILK PROCESSING PLANTS:

1. Sanitation Inspection of Dairies and Milk Processing Plants.

a. Special Milk

Total number of inspection	8
Number of samples inspected:	8
Number of violation of bacterial standard (1 cc standard platecount culture above 30,000)	-
Number of violation of fatty contents standard (under 3.5%)	-
Number of milk processing plants inspected	1
Number of samples inspected	8

b. Ordinary Milk

Total number of inspection	638
Number of samples inspected	638
Number of violations of bacterial standard (1 cc standard platecount culture above 50,000)	17
Number of violations of fatty contents standard (under 3%)	66
Number of milk processing plants inspected	48
Number of samples inspected	301

c. Goat Milk

Number of goat dairies inspected	10
Number of bacteria in 1 cc (by standard platecount culture) above 50,000	8
Fatty contents less than 3.6%	-
Number of samples inspected	12

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d. Volume of milk produced during January 1951.

Kind	No.of dairies	No.of Cow or Goat	Production
Special Milk	1	60	16,293 litres
Ordinary Milk	5,340	8,783	1,748,494 "
Goat Milk	41	120	4,092 "

19,902 litres of raw milk went to Tokyo

e. Volume of milk bottled at Dairies.

Kind	No. of Dairies	Raw Milk	Low temperature pasteurized Milk	High Tempera. Pasteurized M
Special Milk	1	5,320 litres		
Ordinary Milk	47		1,752,853 litres	60,844 litres

Out of low temperature pasteurized milk, 286,741 litres went to Tokyo.

Others, cooled & as raw milk, 24,048 litres went to Tokyo; 108,122 litres went to Shizuoka and 82,800 litres went to Chiba.

f. Production quantity of milk products in January 1951.

Reduced milk (litres)	No report so far
Powdered whole milk (kg.)	25,175 kg.
Powdered skim milk (15% sugar)	8,337 kg.
Powdered skim milk (35% sugar)	30,316 kg.
Sweetened Condensed milk	32,338 kg.
Unsweetened condensed milk	-
Butter	-
Cheese	-

2. What is the volume of raw milk (special milk) produced for consumption as such ?

15,320 litres

3. What is the result of bacterial analysis for this period (platecount)? Use attached sheet for raw pasteurized and processed milks. Also give Coliform Index in each case.

Kind	Total	Fit	Unfit	Coliform Index
Raw Milk	137	104	33	
Pasteurized Milk	253	223	30	

4. Is the "phosphate test" used on pasteurized milk ? Give details.

Owing to the reagent, the "phosphate test" was not made, but "Benzidine test" was conducted and this resulted in the positive of about middle grade.

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

   This was not conducted this month.

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

   Milk bottles - 5 cases.
   The average of 61 was recognized on colony of bacteria.

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

   (1) Guidance are given to the Milk Sales Shops to install empty bottle storage.

   (2) Efforts are given on the guidance concerning the improvement of milk handling rooms in dairies, however, the result is still unoberved so far.

D. SEAFOOD PROCESSING:

a. Sanitation Inspection of Seafood Wholesale Markets.

Number of Seafood markets (wholesale)		32
Number of seafood wholesale markets inspected		13
Sanitation condition:	Excellent	1
	Superior	2
	Good	6
	Fair	4
	Bad	-
Quantity of seafood inspected		2,603,004 kg.
Quantity of seafood decided as unfit		248 kg.
Reason why seen unfit for food purpose:		lowered degree of freshness.
Disposition of unfit articles		Fertilizers

b. Sanitation Inspection of Seafood Processing Plants.

Number of processing plants		658
Number of processing plants inspected		521
Sanitation condition:	Excellent	1
	Superior	65
	Good	138
	Fair	271
	Bad	12
Quantity of seafood & processed seafood inspected		161,110 kg.

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Quantity of seafood & processed seafood decided as unfit -

Reason why seen unfit for food purpose -

1. What was the tonnage of seafood shipped into the prefecture ?

   -

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

Large size (above tonnage of 50) Fishing Boats	The refrigeration equipments and sanitation are good in general.
Small sized Fishing boats	In general, they are in possession of suitable refrigeration equipment, and are recognized as satisfactory, but, due to the inshore fishing, they are liable to be careless in the handling.
Freight Trains (cold storage)	The refrigerating equipments can be recognized as good, however, their handling and cleaning are still not ample.
Ordinary Freight Trains	The sanitation condition has been improved, however, they must be more thorough in the handling and cleaning.
Trucks	There are regrettable points on the handling and cleaning of truck transportation in general.

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

   In the long distance transportations, the slight drop in the freshness is observed, however, there is no instance of abandonning due to staining and/or rotting, during this period.

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

   The repairing of pathways within the market.
   Complete equipment of arranging shelf of handling utensils.
   Complete equipment of sorting place, and water supply & drainage system.
   Pointing out of the position of transporting vehicles.

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

   Raw fish 43 Processed fish 4

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

   The plants operating at present are corresponding to the sanitary standards, however, there are regrettable points concerning the standards against the action.

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

   Improvement on equipments for prevention of inspects and rats.
   Repairing of storing place of abandoned articles.
   Guidance on the cleanliness and sanitation of employees' working clothes.

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

   There are refrigerating equipments, however the cleaning is not ample, therefore, guidance is being given on the sanitation condition.

E. GENERAL INFORMATION.

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

   The lecture course of the rabies prevention agents was held, and re-education was given on the method of rabies prevention, as well as, its prefectural regulations, handling of diagnosis and pathological dissection. Also, they were made to visit rabies preventive vaccine manufacturing plant for study and observation.

2. What educational programs were conducted for processors of foodstuff ?

   Among the foodstuff processors, the meat processors are prone to handle inferior articles as materials, therefore, strict control has been placed over them.

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

   There are still some insufficient points on the sanitary condition of refrigeration plants, therefore, guidance is now being given on the perfect equipment of the installations.

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The cold storage plants get quite congested at the time when the catch is plentiful.

4. What license procedures are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licenses revoked and for what reason?

Licences given	6 cases
Licenses revoked	1 case (death of the operator)

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

The carcasses and raw milk transportation is done at present by placing covers directly over them, however, guidance are now given to use refrigeration cars and covered cars in transportation.

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

Due to the revision of the milk constituent specification standard by Ministerial Ordinance, replenishment of the fixed number of personnel is being planned, however, troubles are had on the problems of the number of personnel to be increased and the budget herefor.

7. Veterinary and Foodstuff Sanitation Inspection of Canning Plants (1. Seafoods, 2. Meats, 3. Fruits and Vegetables)

Number of Foodstuffs Plants	4
Number of Foodstuffs Plants Inspected	2
Number of cases decided as unfit for food purpose	-
Number of Cases suspended	-
Number of cases where license was revoked	-
Number of violation cases indicted to Court	-

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VETERINARY AFFAIRS QUESTIONNAIRE 1948-(8) 1949-(9) 1950-(0)

PREFECTURE Kanagawa-ken YEAR

1. ANIMAL POPULATION:

Horses	(8) 5,500 (9) 5,150 (0) 4,000	Draft Cattle	(8) 22,600 (9) 9,000 (0) 10,000	Goats	(8) 5,000 (9) 5,700 (0) 8,700	Poultry	(8) 160,000 (9) 170,000 (0) 300,000
Hogs	(8) 26,000 (9) 32,000 (0) 40,000	Milk Cattle	(8) 7,475 (9) 23,000 (0) 24,000	Sheep	(8) 500 (9) 750 (0) 1,800	Dogs	(8) 20,000 (9) 30,000 (0) 50,000

2. Number of public health veterinarians employed. (8) 48 (9) 57 (0) 68

3. Number of Animal Disease Control Officials (veterinarians). (8) 12 (9) 27 (0) 29

4. Number of slaughter houses within the prefecture. (8) 11 (9) 11 (0) 11

5. TUBERCULOSIS:

a. Number of veterinarians authorized to perform TB field tests. (8) 6 (9) 6 (0) 6

b. Number of TB tests given during the year:

Draft	(8) 125 (9) 929 (0) 903	POSITIVE	Draft (8) - (9) - (0) -	SUSPICIOUS	Draft (8) - (9) 9 (0) -			
Milk	(8) 6,764 (9) 8,672 (0) 9,265		Milk (8) 19 (9) 7 (0) 9		Milk (8) 86 (9) 278 (0) 170			

c. With completion of retests, give number of positive cases. (8) - (9) 5 (0) 4

d. Is immediate branding of reactors being carried out? (8) yes (9) " (0) "

e. Were all reactors slaughtered within a justifiable period? (8) yes (9) " (0) "

f. Who was responsible for disinfection of infected quarters? (8) Veterinarians of ken (9) " (0) "

g. No. of additional positive TB cases found on post mortem. (8) 3 (9) 12 (0) 1

h. Positive field tests/positive post mortem findings ratio. (8) 19/3 (9) 7/12 (0) 9/1

i. Positive post mortem findings in draft animals. (8) - (9) - (0) 1

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j. Were any exceptions made in TB testing for age, sex, pregnancy, etc?

(8) no
(9) "
(0) "

k. Did you feel that draft cattle were harboring bovine TB in any local area?

(8) no
(9) ~~they think so~~ in the area where milk cattle is bred.
(0) "

l. Were facilities available locally for laboratory diagnosis of suspected tissue?

(8) no
(9) "
(0) "

m. Complaints offered by local authorities:

(8) They want more pertinent test method.

(9) "

(0) "

n. Other observations and recommendations:

(8) On the present test method, they have some doubt, and they want on apparent potential test method after study speedly.

(9)

(0)

6. BOVINE INFLUENZA:

a. Reported incidence of bovine influenza during year. (8) -
(9)
(0) 15,997

b. Outstanding symptoms noted:

(8)

(9)

(0) Fever, slaver, nasal discharge, laboured breathing, palpitation, wa lack of appetite, irregular skin temperature, diarrhoea, constipatic articular oedem.

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c. Treatment program advocated:

(8) -

(9) -

(0) Application of cardistonicum, multin, glucose, linger's solutation, sulphonic medicine and peniccilin.

d. Mortality rate/1000 (8) -; (9) -; (0) ____. After effects in surviving animals:

(8)

(9)

(0) Paralysis of pharynx d larynx, subcutaneous emphysema, lameness.

e. Preventive measures taken prior to outbreak:

(8) -

(9) -

(0)
1. Importation of cattle from the infected pref. was prohibited.
2. Informations sent to all the concerning communities.
3. Pamphlet (10,000 sheets) which were described the preventive and treatment methods of the epidemic were distributed for people.
4. Notifications of the occurrence in Shizuo-a-ken immediately informed to people.

f. Preventive measures taken following initial outbreak:

(8) -

(9) -

(0)
1. Performance of quarantine.
2. Isolation and desinfection of the infected animal.
3. Insect control.
4. Inspection for the neighboring cattle.

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g. Preventive measures proposed for next season:

(8) -

(9) -

(0) 1. Obtain of the budget.
2. Organization of the preventive team:
the head-office . . .in pref. gov; the branch-office . . in cities or gun.
Formation of the team: { a.inspection team. / b.investigation team / c.treatment team

h. Recommendations for action to be taken at national level:

(8) -

(9) -

(0) -

7. EQUINE INFECTIOUS ANEMIA:

a. Number of cases detected during year.

(8)	-	(8) -
(9)	-	(9) - suspicious
(0)	19	(0) 35

b. Disposition of the above animals:

(8) -

(9) -

(0) 17: disposed, (1: under isolation in this pref.
(1: under isolation in Mishima-city, Shizuoka-ken
suspicious 35: under isolation and the retest are performed in every two months.

c. Was disease being harbored in any particular group of horses?

(8) -

(9) -

(0) I was being horbored in group of race-horse and draft horse.

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d. What factors were particularly responsible for continued incidence?

(8)

(9)

(0) **Contact with many other horses.**

e. During the year, outline briefly, the control measures used:

(8) -

(9) **Inspection for race-horses, draft horses and propagation horses were performed.**

(0) **1. Perform inspection once per year.**
2. For race-horses, unless the horses have had health examination within 6 month on the day of race, they can not be permitted to run.

f. Recommendations for action at national level:

(8) **1. It is better to import a healty horse which was passed the examinations at the suppling source.**
2. It is better to perform inspection once per year at the area of the breading or working.

(9) **It should be performed inspection once per year, especially, in the supplying source of hourse as Hokkaido and Tohoku where horses were depastured, the inspections should be performed strongly: and the reactions should be disposed.**

(0) **It should be performed inspection once per year, and diseased horses should be disposed.**

8. BRUCELLOSIS:

a. Field program during the year; including both goats and dairy cattle:

(8) **Dairy cattle only tested, at the time of T.B. test.**

(9) "

(0) **Dairy cattle d goats tested**

b. Number of tests. (8) **1,321** (9) **7,925** (0) **9,641** Positive readings. (8) **21** (9) **2** (0) **1**

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c. Disposition of reactors:

(8) 16 heads: disposed: remaining: isolated

(9) Disposed

(0) "

d. Method of testing used:

(8) Acute-agglutination reaction test, agglutination reaction test and complement binding reaction test.

(9) "

(0) "

e. Suggestions for future gains toward elimination:

(8) The test should be performed as periodically as T.B.test for dairy cattle, and the reactors should be disposed.

(9) 1. "
2. For new dairy cattle, perform the test for the every cattle.

(0) 1. "
2. "

9. HOG CHOLERA:

a. Reported cases. (8) 90 (9) 14 (0) - No. of animals vaccinated. (8) 14,672 (9) 15,382 (0) 25,727

b. Vaccination breaks: (8) - (9) - (0) -

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c. Any incriminating evidence as to cause of outbreak, mode of introduction into the area:

(8) **Unclean breeding by garbage.**

(9) "

(0) -

d. Apparent potency and adaptability of vaccine:

(8) **They think there are apparent potency and adaptability of vaccine.**

(9) "

(0) "

10. EQUINE ENCEPHALITIS:

a. Morbidity: (8) **11** (9) - (0) -

Mortality: (8) **1** (9) - (0) -

Recovered but permanently affected: (8) **10** (9) - (0) -

b. Method of handling vaccine:

(8) **Not used**

(9) **Stored in ice-box.**

(0) "

c. Suggested treatment pattern:

(8) **Application of sedative, peptic, cardiotonicum, Vitamin B, cooling of head.**

(9) -

(0) -

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d. Control measures used:

(8) 1. Mosquito control.
2. Prohibition of transition of horses in infected area.

(9) 1- D.D.T., Kerosene was spreaded in the infected area.
2- 6,887 heads of horses were vaccinated.

(0) 1. The same as the above.
2. 5,989 heads of horses were vaccinated.

e. X Was disease largely in any particular age group? (8) ~~7 years and over~~
(9) ---
(0) ---

f. X Recommendations for action at national level:

(8) Mosquito control

(9) Mosquito control by National budget, it should be carried out thoroughly once per year.

(0) "

11. ANIMAL QUARANTINES:

a. Did the prefecture have any natural features that might lend themselves to quarantine procedures?

(8) They have a good harbour.

(9) "

(0) "

b. List already existing quarantine facilities, together with equipment, prefectural or national:

(8) The National Yokohama Quaratine Station of Domestic Animals.

(9) "

(0) "

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c. Could any outstanding incident be cited as a need for more strictly observed quarantine?

(8) -

(9) -

(0) -

d. Suggestions as to need of regional or area quarantines:

(8) **It is better to strengthen the present system to issue a certificate of health at the time of transition of animal.**

(9) "

(0) "

e. Usual source of supply for imported animals into the prefecture:

(8) **Hiroshima, Okayama, Hyogo, Shimane, Tottori, Shiga, Mie, Shizuoka, Chiba**

(9) "

(0) "

12 Suggestions for improvement of efficiency of slaughter house inspection:

(8) -

(9) -

(0) -

13. PULLORUM:

a. Number of tests: (8) 15,353 (9) 18,468 (0) 26,004 Positive: (8) 792 (9) 2,504 (0) 557

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b. Test used: (8) ~~Acute agglutination~~ reaction test.
(9) "
(0) "

c. Disposition of reactors:

(8) Disposed

(9) "

(0) "

d. Other control measures taken:

(8) 1. Guidances and supervisions for hatching firms.
2. Hatched the eggs produced by the tested fowl.

(9) "

(0) "

e. Did you feel program was adequate? (8) no
(9) "
(0) "

f. List changes felt necessary for eventual elimination:

(8) They want a hatching firm control law.

(9) 1. Establish registration system of fowl.
2. Strengthen purollum test system.

(0) 1. "
2. "

14. RABIES:

a. To what extent was registration of dogs been practiced during the year:

(8) 20.000

(9) 30,000

(0) 40,739

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b. Ethical apprehension of strays presents a big problem. Suggestions for improvement:

(8) -

(9) -

(0) -

c. In what ways may voluntary surrender of unwanted dogs be speeded up?

(8) 1. Carry out always collection of stray dogs.
2. Promote quality of dog collectors.

(9) 1. "
2. "

(0) 1. "
2. "
3. Establish more dog pounds.

d. Public information program suggestions:

(8) Enlighten to love dog for public and dog owners.

(9) "

(0) "

e. Suggestions to improve methods of destruction:

(8) 1. Abolish or lighten dog tax.
2. Establish dog regulation.

(9) 1. "
2. "

(0) Expect to embody the purpose of the Rabies Control Law.

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15. FISH INSPECTION.

a. List outstanding instances of fish poisoning occurring during the year, together with species of fish, number affected, mortalities, nature of outbreak and preventive steps taken to check future occurences.

	Species of fish	No. of cases	No. of affected	Death
(8)	Globe fish	2	6	4
(9)	-			
(0)	1.Globe fish	2	2	2
	2.Horse mackerel	2	47	-
	3.Bonito			

b. What facilities were in short supply that were responsible for unnecessarily low sanitary conditions?

(8) Facilities made of timber or cement.

(9) "

(0) Clothes

c. Refrigeration facilities for fish are still very poorly managed. Some points of improvement might include door spoons, defrosting, odor removal, moisture reduction, and dunnage.

(8) Carried out guidances with regard to the point as the above.

(9) "

(0) "

d. Others

(8) -

(9) -

(0) -

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Type of food shops	No. of licenced (8)	(9)	(0)
Restaurants	3,680	6,897	2,900
Tea Houses	2,350	2,350	635
Bakeries	32	32	646
Ice candy plants	47	47	244
Soft drinks	7	7	27
Ice dealers	19	19	129
Canning & bottling plants	5	11	8
Processed food in soy plants	-	-	21
Milk plants(bottled milk)	4	8	10
Milk plants(processed)	-	2	9
Butchers	373	121	437
Meat processing plants	4	5	2
Fish cake plants	36	35	13
Sea food shops	-	-	394
Refrigerations	-	-	13
Sea food markets	-	-	7
Milk plants(submilk products) (or its similar)	-	15	0

(0)

c. What type of establishment was potentially the greatest local offender?

(3)

(9)

(0)

d. Did you feel that the present scoring system offers improvement over the prior one? Explain:

(8) yes- 1. Public have a good will for this system, because it is convenient for purchase foodstuff.
2. Make improvements of food sanitations by way of stimulation of all the business men.

(9) 1. "
2. "

(0) 1. "
2. "

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e. Points of this system in need of improvement:

(8) For all general food shops: good
For milk dealer : no applicable

(9)

(0)

f. List outstanding food poisoning cases for the year, giving offending food, number affected, circumstances involved and preventive steps taken.

Offending foods	No. of cases	No. of affected	Death Circumstances	Preventive steps taken
(8)				
1. methyl alcohol	8	8	5	
2. chestnut powder	1	4	1	
(9)				
3. biscuit	1	20	-	
1. meat stew	1	4,428	- school lunch	suspended for 15 days
(10)				
2. methyl alcohal	13	15	11	
3. food packed in a chip box	1	5	-	
1. methyl alcohal	19	19	14	
2. food packed in a chip box	4	87	-	
3. sausage	1	49	-	

17. OTHER:

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25 Jan 51

Veterinary Information Sheet

Public Health Division, Kanagawa Prefectural Government
Period: From 1 December to 31 December, 1950.

A. Rabies Control

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

Area	Number
Yokohama City	9,086
Kawasaki City	4,387
Yokosuka City	2,074
Miura-gun	206
Koza-gun	414
Naka-gun	4,329
Ashigara Shimo-gun	1,541
Ashigara Kami-gun	1,166
Aiko-gun	189
Total	23,392

2. Number of rabies cases: 12 (22 persons bitten)

3. Number of specimens sent to the laboratory: 13

4. Number of rabies cases diagnosed.

a. Clinically: 1
b. Laboratory confirmation: 11 (including 2 cats)

5. Number of animals remaining to be vaccinated: 500

6. Number of stray dogs collected: 779

7. Disposition of all stray dogs.

In accordance with the Live-stock Communicable Disease Prevention Regulation, collection of stray dogs is well under way not only in the rabies-stricken areas, but also in those areas where no rabies cases have ~~not~~ broken out. 12 retention pens for collected stray dogs are under construction in the areas under the control of the 5 prefectural health centres.

8. Number of retention pens available and locations.

Number of pens	Location
16	Isogo-ku & Minami-ku, Yokohama City
13	Hiratsuka City, Naka-gun
13	Ebina-machi, Koza-gun
11	Koai-mura, Aiko-gun
11	Koyabe-cho, Yokosuka City

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9. Were any prevaccinated animals found to be rabid?

a. 1 house-dog of miscellaneous breeding

Color:	brown
Sex:	male
Age:	10 months
Date of outbreak:	12 December
Date of death:	18 December
Date of determination:	21 December
Number of persons bitten:	1
Owner:	Tamotsu Shibata No.52, Miyamoto-cho, Kawasaki City
Date of vaccination:	10 October

b. 1 house-dog of miscellaneous breeding

Color:	white and black
Sex:	male
Age:	3 years
Date of outbreak:	23 December
Date of death:	25 December
Date of determination:	29 December
Number of persons bitten:	1
Owner:	Yutaka Nakamura No.22, Taira, Kawasaki City
Date of vaccination:	20 December

10. Is there sufficient amount of vaccine available in prefecture for the rabies control program?

YES

11. How many animals were vaccinated by private practioners? 389

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

The registration and vaccination of dogs were conducted all over the prefecture with success, but further efforts are being made to push ahead the practices thoroughly with the cooperation of cities, towns, villages and other quarters concerned.

The vaccination was smoothly carried out by the cooperation of practising veterinarians.

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B. Meat Inspection

1. Meat inspection before and after the slaughter of live-stock.

	Cattle	Calf	Horse	Swine	Sheep	Goat
Number of animals slaughtered	1,487	195	293	7,309	163	32
Weight of live body	Kg 598,212	Kg 7,115	Kg 105,606	Kg 634,183	Kg 6,683	Kg 1,200
Weight of meat	Kg 308,009	Kg 3,396	Kg 50,298	Kg 406,389	Kg 2,934	Kg 499
Condemnation in ante-mortem inspection	None					
Condemnation in post-mortem inspection						
Total condemnation	0	0	0	0	0	0
Partial condemnation	Kg 346 (23 head)	0	Kg 29 (7 head)	Kg 20 (24 head)	0	0
Condemnation of viscera	head 613	head 15	head 117	head 4,213	head 23	head 5
Total	head 636	head 15	head 124	head 4,237	head 23	head 5

2. Number of "Tuberculosis" and "Brucellosis" reactors referred to slaughter.

Tuberculosis: 2
Brucellosis: None

3. What disposition was made of all tuberculosis reactors?

The post-mortem examination of 2 cattle indicating quasi-positive reactions showed restricted symptoms of tuberculosis of non-open nature in part of the viscera. The affected part of viscera alone was condemned.

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4. List of diseases diagnosed on ante-mortem inspection

Disease	Cattle	Calf	Sheep	Goat	Swine	Horse
Gastritis	12	2			13	6
Hepatitis	13				51	4
Uteritis	9				2	
Pregnancy	28				64	
Mastitis	13				1	
Vaginal prolapsus					1	1
Pneumonia	41	1		2	160	41
Enteritis	12	2			19	6
Pericarditis	9				10	
Nephritis	1	1			4	1
Contusion						1
Fracture	1				1	
Metrocele	1					
Myophdropsia	2				2	1
Muscle stagnation	3					1
Luxation					1	2
Difficult delivery	1					
Child-bed paralysis	1					
Acute typmanitis	2					
Orchiditis					1	

5. What disposition was made of animals found to be diseased on ante-mortem inspection?

Condemnation of diseased part of the viscera of the slaughtered cattle as stated in the paragraph 3.

6. How many post-mortem inspections were made during this period?

a. General inspections: 10
b. Partial inspections: 4

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7. For what conditions were the animals slaughtered?

Disease	Kind of animal	Number	Pathology
Difficult delivery	Cattle	1	Excessive size of embryo
Child-bed paralysis	Cattle	1	Uteritis
Acute typmanitis	Cattle	8	Gastroenteritis
Fracture	Cattle	1	Fracture of lumbar verbebra & bleeding
Luxation & contusion	Swine	1	Muscle contusion, joint fracture and bleeding
"	Horse	2	"

8. What post-mortem conditions (generalized or localized) were observed and passed as fit for human consumption?

a. Cattle

Pathology		Extent	
Hepatic fasciola	251	Liver	251
Paragonimus Westermanii	1	Lung	1
Eurytrema Pancreaticum	7	Pancreas	7
Pneumonia	41	Lung	41
Pulmonary Hyperemia	27	Lung	27
Pleuritis	20	Lung	20
Pulmonary abscess	23	Lung	23
Hepatic abscess	24	Liver	24
Gastritis	12	Stomach	12
Uteritis	9	Uterus	9
Hepatic teleangiectasia	15	Liver	15
Pregnancy	28	Uterus	28
Overycyst	9	Ovary	9
Interstitial hepatitis	32	Liver	32
Mastitis	13	Udder	13

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Pulmonary emphsema	6	Lung	6
Hepatitis	13	Liver	13
Enteritis	12	Intestine	12
Peritonitis	1	Peritoneum	1
Pulmonary infiltration	13	Lung	13
Hepatic hyperemia	6	Liver	6
Hepatic anemia	3	Liver	3
Gastric abscess	1	Stomach	1
Muscle stagnation	3	Muscle	3
Luxation	1	Joint	1
Metrocele	1	Uterus	1
Pericarditis	9	Heart	9
Nephritis	1	Kidney	1
Hepatic chalicosis	12	Liver	12
Myophydropsia	2	Muscle	2
Pulmonary hydropsia	5	Lung	5
Fracture	2	Muscle	2

b. Swine

Pathology		Extent	
Dictyocaulus filaria	2866	Lung	2866
Hepatic fasciola	3	Liver	3
Pneumonia	160	Lung	160
Pulmonary hyperemia	518	Lung	518
Enteritis	19	Intestine	19
Gastritis	13	Stomach	13
Pulmonary emphsema	23	Lung	23

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Intestinal hepatitis	49	Liver	49
Vaginal prolapsus	1	Uterus	1
Hepatic hyperemia	11	Liver	11
Myophydropsia	2	Muscle	2
Len. cystcus	1	Kidney	1
Hepatitis	51	Liver	51
Nephritis	10	Kidney	10
Myositis	80	Muscle	80
Hepatic anemia	13	Liver	13
Metrocele	1	Uterus	1
Pregnancy	64	Uterus	64
Fracture	12	Muscle	12
Hepatic fasciola	1	Liver	1
Pleuritis	7	Lung	7
Pulmonary infiltration	30	Lung	30
Hepatic abscess	10	Liver	10
Hepatic chalicosis	3	Liver	3
Pulmonary abscess	8	Lung	8
Uteritis	2	Uterus	2
Mastitis	1	Udder	1
Contusion	4	Muscle	4
Nephroatrophia	1	kidney	1
Hepatatrophia	1	Liver	1
Wound of uterus	1	Uterus	1
Liver cirrhosis	4	Liver	4

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c. Horse

Pathology		Extent	
Gastritis	6	Stomach	6
Enteritis	6	Intestine	6
Pneumonia	41	Lung	41
Nephritis	1	Kidney	1
Hepatitis	4	Liver	4
Myocarditis	1	Lung	1
Interstitial hepatitis	1	Liver	1
Pulmonary abscess	1	Lung	1
Pulmonary infiltration	18	Lung	18
Hepatic anemia	5	Liver	5
Vaginal prolapsus	1	Uterus	1
Hepatic hyperemia	9	Liver	9
Fracture	3	Muscle	3
Muscle stagnation	1	Muscle	1
Hepatic chalicosis	2	Liver	2
Pulmonary hyperemia	21	Lung	21
Wound	1		
Myophydropsia	1	Muscle	1

d. Calf

Pathology		Extent	
Pneumonia	1	Lung	1
Gastritis	2	Stomach	2
Nephritis	1	Kidney	1
Enteritis	2	Intestine	2

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Pulmonary hyperemia	5	Lung	5
Intestinal hydropsia	2	Intestine	2
Gastric hydropsia	2	Stomach	2

e. Sheep

Pathology		Extent	
Hepatic fasciola	4	Liver	4
Pulmonary hyperemia	18	Lung	18
Orchitis	1	Testicle	1

f. Goat

Pathology		Extent	
Pneumonia	2	Lung	2
Hepatic fasciola	1	Liver	1
Pulmonary hyperemia	2	Lung	2

9. Are records kept on all post-mortem findings?

They are kept

10. Are all carcasses properly stamped after being passed by inspectors?

They are strictly stamped after inspection

11. Are inspectors always present during inspection?

They are always present

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

Conditions	Cattle	Calf	Sheep	Goat	Swine	Horse	Total
Injury due to accidents					1	2	3
Helpless state due to accidents	1						1

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Difficult delivery	1			1
Child-bed paralysis	1			1
Acute typmanitis	8			8
Total	11	1	2	14

13. How much slaughtered meat is delivered to meat processing plants?

Cattle: 2,320 kg
Swine : 4,764 kg

14. What types of processed meat are manufactured in the processing plants?

Ham: 3,602 kg
Sausage: 3,130 kg
Bacon: 266 kg

15. What quality controls are maintained on processed meats?

Inspection of stocks by sight, smell and taste without previous notice.

Examination of bacteria, hydrogen sulphite and ammonia.

16. How many samples were collected during this period and what were laboratory findings?

a. Ham: 1.2 kg
Sausage: 0.8 kg
Bacon: 0.5 kg

	No.of examinations	PH, no good	Bacteria, positive
Ham	11	2	0
Sausage	7	2	1
Bacon	4	0	0

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b. Sanitary inspection of meat processing plants

Number of existing plants: 13
Number of plants inspected: 7
Results of inspection: Excellent 0, good 2, passable 4, bad 1.
Number of inspections: 10
Amount of meat and meat products examined: 650 kg
Amount of meat and meat products condemned: None

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

No fraudulent activities are recognized.

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

a. Enforcement of scoring and grading system.
b. Examination of processed meat by sampling.

19. Is there a detailed list of all formulas used in sausage meat available at the Prefectural Office?

The list has been under compilation since last month

C. Dairies and Milk Processing Plants.

1. Sanitary inspection on dairy farms, milk processing plants and milk products manufacturing plants.

a. Special Milk

Number of dairies inspected: 20
Number of samples examined: Sample is examined whenever milking is practised
Number of violations of bacteria standard (over 30,000 per c.c. in standard cultivation) 2
Number of violations of fatty contents standard (under 3.5%): 5
Number of processing plants inspected: 1
Number of samples examined: 20

b. Ordinary Milk

Number of dairies inspected: 589
Number of samples examined: Sample is examined whenever milking is practised
Number of violations of bacteria standard (over 50,000 per c.c. in standard cultivation): 44
Number of violations of fatty contents standard (under 3%): 74
Number of processing plants inspected: 536
Number of samples examined: 589

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c. Goat Milk

Number of goat milk dairies inspected:	18
Number of cases where 1 c.c. contains over 50,000 bacteria in standard cultivation:	6
Number of cases where fatty contents are less than 3.6%:	3
Number of samples examined:	18

d. Amount of milk produced during December, 1950.

Type of milk	No. of dairies	No. of cows & goats	Amount produced
Special	1	61	17,341 litre
Ordinary	5,327	8,639	2,235,904 litre
Goat	41	120	4,100 litre

e. Amount of milk bottled at processing plants

Type of milk	No. of processing plants	Amount of raw milk litre	Pasteurized (low temp.) litre	Pasteurized (high temp.) litre
Special	1	15,352		
Ordinary	48		2,071,879	57,524

Remarks:

421,798 litre of milk pasteurized by low temperature was sent to Tokyo.

8,550 litre of milk pasteurized by low temperature was sent to Shizuoka.

f. Amount of milk products produced during December, 1950.

Prepared milk	None
All-powdered milk (containing Vb)	370,555 kg
Prepared powdered milk (sugar 15%)	154,584 kg
Prepared powdered milk (sugar 35%)	None
Sweetened condensed milk	39,147 kg
Unsweetened condensed milk	None
Butter	None
Cheese	None

2. Amount of raw milk (special milk) used unprocessed

15,352 litre

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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.

Type of milk	Total	Fit	Unfit	Coliform index
Raw	54	24	30	12
Pasteurized	82	49	32	10

4. Is the "phosphatase test" used on pasteurized milk? (Give details)

The test is not used due to the lack of reagent

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

No evidence is recognized by cultural analysis

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

2 bacterial analysis were performed on milk bottles after washing and the number of bacteria was 500.

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

Guidance was given as to the improvement of milk-handling rooms, but the results have not be satisfactory.

D. Seafood Processing

1. a) Sanitary inspection of wholesale seafood markets.

Number of existing wholesale markets: 32
Number of wholesale markets inspected: 17
. Sanitary condition grading:
Excellent 1
Good 1
Fair 7
Passable 3
Poar None
Number of inspections: 351
Amount of seafood examined: 8,645,827 kg
Amount of seafood condemned: 322 kg
Cause for condemnation: Low grade of freshness
Disposition of unfit seafood: disposed as fertilizer

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b) Sanitary inspection of seafood processing plants

Number of existing plants:		659
Number of plants inspected:		168
Sanitary condition grading:		
Excellent:	5	
Good:	28	
Fair:	65	
Passable:	55	
Poor:	5	
Number of inspections:		637
Amount of seafood and seafood products examined:		408,094
Amount of seafood and seafood products condemned:		None

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

Kind of conveyances	Conditions of sanitation & refrigeration
Large-sized (over 50 tons) fishing boat	Large-sized boats are mainly used for deep-sea fishing. Their refrigeration equipment and sanitary conditions are satisfactory.
Small-sized fishing boat	The refrigeration equipment and sanitary conditions of small-sized boats are generally satisfactory, as they are used only for coastwise fishing.
Freight car (cold storage)	The cold-storage freight cars are generally good in equipment and sanitation, although the handling of frozen fish and cleaning do not come up to our expectation.
Ordinary freight car	The sanitary condition is getting better, but the handling of reafood and cleaning are not satisfactory yet.
Motor truck	Further improvement in sanitation and handling is highly desired in all the branches of motor-truck transportation.

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

Deterioration of freshness of seafoods is conspicuous in long-distance transportation, although there has been no case of condemnation due to spoiling in the course of transportation.

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

The following improvements are now under way

a. Repairing the roads in the markets
b. Repairing of latrines and walls
c. Repairing of duck boards
d. One-way traffic of wheelbarrows for carrying fish.

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

Raw fish: 37
Processed fish: 22

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

The canning factories in operation generally maintain adequate sanitary standards.

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

The following improvements were undertaken.

a. Extension of plant space and improvement of lighting.
b. Repairing of toilettes
c. Completion of dust-proof and anti-insect equipment.

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

Due to the completion of cold-storage equipment for storing export goods, the sanitary conditions are generally satisfactory. Constant guidance is given for further improvement in sanitation.

E. General Information

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

No training program was accomplished during the period.

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

No educational program was conducted during the period.

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

The cold storage capacity is not adequate in case of big catch.

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4. What license procedures are followed in the licensing of new food processing establishments?
How many such plants have been licensed?
How many plants have had license revoked and for what reason?

Number of new establishments licensed: 1
Number of licenses revoked: 8
(voluntary closure due to business depression)

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

Under the present situation, the slaughtered carcasses and raw milk are transported covered directly with covering sheets alone.

The use of cold-storage cars or covered cars is desired as soon as possible.

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

The shortage of personnel is keenly felt due to the revision of the milk contents standard by the cabinet ordinance.

7. Veterinary and food sanitation inspections of canning plants (1. seafood, 2. meat, 3. fruits and vegetables)

Number of existing canning plants:	4
Number of canning plants inspected:	None
Number of cases of food condemnation:	None
Number of suspensions:	None
Number of permits revoked:	None
Number of violations indicted:	None

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Public Health Section, Health Dep't, Kanagawa Prefectural Gov't.
Period: From 1st November to 30th November '50

A. Rabies Control

1. No. of animals (dogs) vaccinated and areas:

Areas	No.
Yokohama Proper	90
Kawasaki City	118
Yokosuka City	0
Miura-Gun	332
Kamakura City	1,638
Koza-Gun	6,068
Naka-Gun	0
Ashigara-shomo-Gun	1,228
Ashigara-Kami-Gun	458
Aikp-Gun	1,359
Tsukui-Gun	646

Total number of animals(dogs) vaccinated: 11,931

2. No. of rabies case: 10 cases
3. No. of persons bitten: 38
4. No. of specimens sent to Lab. 11
5. No. of rabies cases diagnosed:
   Clinically: 1 Lab. Confirmations: 9
6. No. of animals remaining to be vaccinated: 30,000 dogs
7. No. of stray dogs collected: 518
8. Disposition of all stray dogs:
   12 pens are now being constructed for purpose of stray dogs compound, being accompanied with dog-catching according to the Rabies Control Law.

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9. No. of retention pens available and locations:

Pens:	Locations:	
1	Isogo-ku, Yokohama	(3 cages)
1	Minami-ku, Yokohama	(3 cages)
1	Hiratsuka City	(2 cages)
1	Ebina-machi, Naka-Gun	(2 cages)
1	Koayu-mura, Aiko-Gun	(2 cages)
1	Koyabe-machi, Yokosuka	(1 cage)

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

Yes: 21,000cc

11. Were any prevaccinated dogs found to be rabid - Give details:

(1) registered dog, male, 2 years age, colored brown, date of infect-ion-10th Nov., date of confirmation-13th Nov., date of disposition(killed)-13th Nov., date of vaccination-29th Oct., name & address of the owner: Kisaku Futami of 275, Kadokawa, Yugawara Ashigara-shimo-Gun. One victim (bitten)

(2) registered dog, male, one year age, colored brown, date of infection-21 Nov., date of confirmation-27 Nov., date of disposition (killed)-23 Nov., date of vaccination-6 Aug. Name & address of the owner: Ginzo Funaki of 313, Minamiohta, Minami-ku, Yokohama. 9 victims (bitten)

12. How many animals were vaccinated by private practitioners ?

319 dogs

13. Any remarks pertinent to the rabies control program. (detailed)

Throughout the Prefecture, registration and vaccination of all dogs are now being conducted with co-operation of private practitioners, and as of the present, a good tendency can be seen by which the number of dogs presented to this project is comparatively large than that of the last year.

B. Meat Inspection

1. What were the total number of animals slaughtered during the period covered by this report ? (by anti-mortem & post-mortem)

	cattle	calves	horse	swine	sheep	goat
No. of animals slaughtered:	1,190	200	246	5,034	39	22
Weight (whole) units-kilogram	478,908	6,932	88,273	433,582	1,599	801
Weight (meat) units-kilogram	251,475	3,485	42,157	276,548	702	366

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	cattle	calf	horse	swine	sheep	goat
condemned in anti-mortem insp.						
condemned in post-mortem insp.						
wholly condemnation	62 (3 heads)					
partial condemnation	38 heads 305	1 head 28	1 head 14	1 head 14 h	32 heads 81	
visceral condemnation	502	10	74	3,158		4

Remarks: Figures representing visceral condemnation show number of animals, not number of viscera condemned.
Units-kilograms.

2. No. of "tuberculosis" and "brucellosis" reactors referef to slaughter.

Tuberculosis-4 Brucellosis-0

3. What disposition was made of all tuberculosis reactors ?

1 suspect cow — it was found that this suspect was positive of open tuberculosis by autopsy, therefore whole carcass was condemned.
2 positive " — viscera found to be infected locally, so all viscera was condemned
1 positive " — viscera was infected and it was progressive tuberculosi so, all ca cass was condemned.

4. List all disease diagnosed in anti-mortem inspection.

disease	cattle	calf	sheep	goat	swine	horse
Gastritis	13	2			13	2
Hepatitis	12	1			46	11
Uteritis	9					
Pregnancy	25				72	
Mastitis	6					
Vaginal Prolapsus					2	
E.E, Anemia						1
Pneumonia	46			1	140	14
Enteritis	10	2			16	4
Pericarditis	13					1
Nephritis	1	1			8	
Contusion	17				21	
Hydropsia	6				1	
Fracture	1				9	1

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diseases	cattle	calf	sheep	goat	swine	horse
Acute Tympanitis	6	1				
Puerperal Paralysis	2					
Luxation	1					
Metrocele	1					
Mascle Stagnation	1				1	

5. What disposition was made of animals found to be diagnosed on anti-mortem inspection ?

   Seriously infected parts of the above (previous paragraph) mentioned diseases.

6. How many post-mortem inspections were made during this period ?

   a. General: 6
   b. Local: 1,770

7. For what conditions were the animals slaughtered ?

diseases General	Local	animal	heads	pathology
Acute Tympanitis		cattle	6	Enterigastritis
"		calf	1	"
Puerperal Paralysis		cattle	2	Uteritis
	Fracture	cattle	1	Fracture in vertebrae lumbales
	Luxation & Contusion	cattle	1	fracture in joint & bleeding, muscle wound & muscle bleeding.

8. What post-mortem conditions (generalized or localized) were observed and passed as fit for human consumption ?

CATTLE

Pathology		Extent	
Hepatic Fasciola	170	Liver	170
Eurytrema Pancreaticum	2	Pancreas	2
Paragonimus Westermanii	6	Lungs	6
Enteritis	10	Intestines	10
Gastritis	13	Stomach	13
Pneumonia	46	Lungs	46

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Pathology		Extent	
Hepatitis	12	Liver	12
Nephritis	1	Kidney	1
Pleuritis	20	Lungs	20
Pericarditis	13	Heart	13
Uteritis	9	Uterus	9
Hepatic Abscess	20	Liver	20
Pulmonary "	10	Lungs	10
Mastitis	6	Udders	6
Pulmonary Infiltration	19	Lungs	19
Pulmonary Hyperemia	24	Lungs	24
Pulmonary Emphysema	3	Lungs	3
Hepatic Hyperemia	2	Liver	2
Myocarditis	1	Heart	1
Myohydropsia	6	Muscle	6
Overycyst	6	Overy	6
Hepatic Chalicosis	9	Liver	9
Pregnancy	25	Uterus	25
Pulmonary Chalicosis	2	Lungs	2
Hepatic Teleangiectasia	16	Liver	16
Hepatic Anemia	6	Liver	6
Interstitial Hepatitis	34	Liver	34
Metrocele	1	Uterus	1
Intestinal Hydropsia	1	Intestine	1
Contusion	16	Muscle	16
Luxation	1	Joint	1
Wound	1	Muscle	1

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SWINE

Pathology		Extent	
Metastrongylus elengatus	1,979	Lungs	1,979
Pleuritis	13	Lungs	13
Pulmonary Abscess	4	Lungs	4
Hepatic Abscess	5	Liver	5
Pneumonia	140	Lung	140
Hepatitis	46	Liver	46
Interstitial Hepatitis	30	Liver	30
Gastritis	13	Stomach	13
Enteritis	16	Intestine	16
Nephritis	8	Kidney	8
Pulmonary Infiltration	60	Lungs	60
Pulmonary Hyperemia	329	Lungs	329
Pulmonary Emphysema	27	Lungs	27
Hepatic Hyperemia	5	Liver	5
Hepatic Anemia	11	Liver	11
Vaginal Prolapsus	2	Uterus	2
Pregnancy	72	Uterus	72
Myohydropsia	1	Muscle	1
Pulmonary Hydropsia	3	Lungs	3
Paragonimus Westermanii	1	Lung	1
Hepatic Teleagiectasia	1	Liver	1
Hepatic Chalicosis	2	Liver	2
Hepatatrophia	1	Liver	1
Ascarid	387	Intestines	387
Muscle Stagnation	1	Muscle	1
PulmonaryHepatisation	1	Lung & Liver	1
Fracture	9	Muscle	9
Contusion	21	Muscle	21

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HORSE

Pathology		Extent	
Pleuritis	2	Lungs	2
Pnemonia	14	Lungs	14
Hepatitis	11	Liver	11
Pulmonary Infiltration	7	Lungs	7
Pulmonary Hyperemia	14	Lungs	14
Hepatic Hyperemia	8	Liver	8
Hepatic Anemia	6	Liver	6
Enteritis	4	Intestine	4
Peritonitis	1	Peritoneum	1
Pulmonary Hydropsia	1	Lung	1
Hepatic Chalicosis	1	Liver	1
Gastritis	2	Stomach	2
Pericarditis	1	Heart	1
Fracture	L	Muscle	1

CALF

Pathology		Extent	
Enteritis	2	Intestine	2
Gastritis	2	Stomach	2
Hepatitis	1	Liver	1
Nephritis	1	Kidney	1
Muscle Stagnation	1	Muscle	1
Pulmonary Hyperemia	4	Lung	4

GOAT

Pathology		Extent	
Pneumonia	1	Lung	1
Pulmonary Hyperemia	2	Lung	2
Overycyst	1	Overy	1

9. Are records kept on all post-mortem findings ?

All findings are carefully kept in each slaughter houseamd Prefectural Office.

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10. Are all carcasses properly stampted after being passed by inspectors ?

Immediately upon passing inspections, all carcasses are properly stampted by inspectors.

11. Are inspectors always present during inspections ?

Yes, they are always present.

12. How many emergency slaughtering was done during the period covered by this report, and for what conditions ?

Conditions	cattle	calves	sheep	goat	swine	horse
Accidental injuries	1					
Helpless states due to accidents	1					
Distokia						
Puerperal Paralysis	2					
Acute Tympanitis	6	1				
Total:	10	1				

13. How many slaughtered meats are delivered to meat processing plants ?

cattle: 2,965 kg calf: 217 kg

goat: 250 kg swine: 5,155 kg

horse: 1,320 kg

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

a. Ham: 2,663 kg b. Sausage: 1,780 kg

c. Bacon: 506 kg

15. What quality control are maintained on processed meats ?

Lab. examinations on H_2S, NH_3, PH and B Coli on processed meats are continually conducted at the Yokohama Central Lab.. (monthly activities)

16. How many samples were collected during this period and what were the Laboratory findings ?

As the result of examinations conducted on B Coli, NH_3, PH, and H_2S, all confiscated samples were recognized to be fit for human consumption, except several cases recognized not to be fit for human consumption.

Ham (sample collected):	13
Sausage:	9
Bacon:	7
total	29

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Exceptional Cases:

over PH standard	over NH_2 standard	B Coli positive
8 samples (ham)		5 samples (ham)
3 samples (sausage)	4 samples (sausage)	3 samples (sausage)
5 samples (bacon)	4 samples (bacon)	5 samples (bacon)
TOTAL 16 samples	8 samples	13 samples

Remarks: care for repetition on the number of samples listed above. (Total samples collected-29)

17. Is there any fraudalent activities in meat processing plants ?

No.

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

Continual activities of grading and scoring, and confiscating of samples for laboratorial examinations are done.

No. of plants	Amount of meat examined (kg)	graded A plant	graded B plants	C	D	E
13	370	0	2	3	1	0

19. Is there a list (detailed) of all formulas used in sausage meats available at the Prefectural Government Office ?

The list of formulas is now being composed, as the old list might be wrong with actual formulas now being used in sausage meats.

C. Dairies and Milk Processing Plants.

1. Sanitary inspections on dairy farms, milk processing plants and milk products manufacturing plants.

a) Special Milk:

No. of dairy farms inspect d:	23
No. of samples examined (collected from farms)	every morning
No., above bacteria standards	7
No., under butterfat standards	6
No. of spcial milk plants inspected	1
No. of bottled special milk examined	23

b) Ordinary Milk (City milk)

No. of dairy farms inspected	550
No. of samples examined (collected from farms)	every morning

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No., above bacteria standards 31
No., under butterfat standards 61
No. of plants inspected 397
No. of samples (bottle) examined 397

c) Goat Milk:

No. of dairy farms inspected 13
No., above bacteria standards 3
No., under butterfat standards 1

d) Amount of milk produced during November.

types of milk	No. of dairies	No. of cows & goat	Amount of milk produced
Special Milk	1	53	16,183
Bottled Milk	5,289	8,428	2,423,771
Goat Milk	47	128	5,064

e) Amount of Milk bottled at the processing plants.

types of milk	No. of plants	amount of raw milk sold	milk pasteurized at low temprature	milk pasteurized at high temperatu
Special Milk	1	16,183	0	0
Bottl	48	0	1,997,597	408,016

Remarks:

Amount of milk figured on the lines are showing units as litres.
386,320 litres out of the milk pasterized at low temprature and 14,580 litres of raw milk were delivered to Tokyo District during this period, and 11,772 litres out of the milk pasterized at low temprature was sent to Atami during this period, and also 32,455 litres of raw milk was sent in this prefecture from Chiba Prefecture during the period covered by this peport.

f) Amount of milk-products produced during November.

Recombined Milk:	9,360 litres.
Whole powdered milk:	22,500 kg.
prepared powdered-milk (15% sugar)	10,870 kg
prepared powdered-milk (35% sugar)	46,100 kg
Condensed milk:	21,800 kg
Butter:	225 kg

2. Amount of raw milk (special milk) used un-processed.

16,183 litres

3. What is the result of bacterial analysis for this period ?

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types of milk	No. of analysis	Fit	Unfit	B Coli Index
Raw Milk	53	28	25	Most probable number 54 -of B Coli
Pasteurized Milk	86	78	8	" " " " 20 " "

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

Due to difficulties of obtaining medical supplies used in this test, no Phosphatase test was conducted during this period.

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

No evidence recognized during this period.

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

No laboratorial examinations on any dairy utensils were conducted in this period.

7. Discuss in detail programs of improvements in handling milk and equipments.

Butterfat content was remarkably risen during this period, and this fact evidenced that delution of milk as it was rumoured has been denied. A continual guidance to milk retailers will further conducted.

D. 1. a) Sanitary inspection of wholesale sea foods market.

No. of existing wolesale sea foods markets: 45
No. of wholesale sea foods markets inspected: 24
Sanitary conditions of the inspected markets:

A	1
B	1
C	16
D	4
below D	2

Amount of sea foods examined: 3,084,028 kg
Amount of sea foods condemned: 375 kg
Cause of condemnation: reduced freshness
Disposition of condemned sea foods: turned to fertilizer plants

b) Sanitary inspection of processing plants.

No. of existing plants: 665
No. of plants inspected: 414
Sanitary conditions of the plants:

A	3
B	44
C	123
D	224
below D	20

Amount of seas foods & sea food products: 232,008 kg
Amount of sea foods & sea food products condemned: none

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2. Discuss in detail all conveyances used in shipment as to sanitation & refregiration.

Kinds of conveyances:	conditons of sanitation & refregiration:
large sized fishing boat (over 50 tons)	refregiration facilities equipped, condition is generally good, handling is fair. arrangement of sea foods is fair.
small sized fishing boat	adequate refregiration facilities equipped, condition is fair
freight-car (refregiratory-car)	in some cases, cleanliness of entire car anti- & post utelization of the car is poor.
freight-car (ordinary freight-car)	a good tendancy of improvement of handling sea foods recognized
Truck	in entire activities by truck transportation, sanitation is still greatly needed.

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

Reduced freshness of all seafoods transported from parts with long distance was still noted; however, there were no condemnations declared on any sea foods due to contamination or spoilage in the state of reduced freshness at everytime of inspection.

4. What improvement have been made during this period in large fish market ?

1) rodent and insects control.
2) floor (ground) and walls of the building repaired.

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

Raw fishes: 55
Processed fishes: 368

6. Are fish canning factories maintaining sanitary standards ?

Sanitary conditions at the active factories were well, but drainages were ~~were~~ noted to be unrepaired.

7. What improvements have been made in seafoods processing plants ?

Latrine facilities were repaired by the Hachitora Fish Cake Processing plant.

The Ohawara plant of the Nippon Sea foods Co. is now being remodell -ed.

8. Discuss storage facilities for sea foods, both processed and raw.

A regretable state of insanitation in the storage which was reported on the previous report has been fairly correcte, and sanitary conditions both in retail's and processor's storage were fairly good.

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E. General Information:

1. What training programs were accomplished for prefectural veterinarians ?

Movies on milk-processing and milking was shown on 7 November to all prefectural veterinarians and milkers and processors withing the prefecture. (film rent from the International Dairy Supply Co.) and after the movies, sanitary guidance for handling, milking, care of cows and processing was given.

2. What educational programs were conducted to processors of foodstuff?

none

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

Generally sanitary conditions both in cold storages and refregiration plants were remarkablly increased, but there were some cold storages with poor facilities of processing in which guidance was given to.
As to storage capacity, each compartments are still more or less confused when a large amount of sea foods is harvested, and there noted a tendancy that the owners or operators are trying to enlarge the capacity.

4. What licence procedures are followed in the licensing of new food processing establishments ? How many of such plants have been licensed ? and how many plants have had licence revoked? and for what reasons ?

3 newly established plants have been licensed during this period, through the inspections made by each Health Centre in the locality.

5. Discuss recent method of transporting slaughtered carcasses, raw milk, etc., and outline tends towards improvement.

A written notice was sent out, so that all slaughtered carcasses shall be covered completely, in any transportation.
Refregiratory car or box-styled car was notified to be used in any transportation of milk.

6. Discuss anyother programs relevent to veterinary (P.H.) programs.

A program is now being carried out regardingincrease of the limit given of personnel.

" " " " " " " regaraing increase of milk inspectors.

A request for increase of foods inspectors was submitted.

The above mentioned three programs are now inactive due to the budget limited, so the application is to be sent again.

7. Veterinary and food sanitation inspections of canning plants. (sea foods, meats, fruits, vegitable)

No. of existing plants:	4
No. of plants inspected:	2
No. of cases of violation indicated:	none