

64	65	66	67	68	69				
獣医師	代議士	獣医師	計理士	愛犬家	社員				
千葉縣船橋市海神町東一七六二	東京都中央区京橋二ノ一五	鎌倉区下石神井三ノ二二	在野倉区東三川町一五八	北沢町二ノ一三二	新倉区大井町二ノ				
横山宗市	官腰喜助	平沼不三男	横山莊太郎	喜代吉三	中村彰				

63	62	61	60	59	58	57	56	55	54	53	52	51
理生研 事	獸医 師	学 校 長	重 役	教 授	自 働 部 員	宅 職	電 會 社	銅 鉄	電 職	會 社 員		
ス	ス	ス	ス	ス	ス	ス	ス	ス	ス	ス	ス	ス
東京 都 豊 島 区 千 歳 船 橋 町	横 濱 市 金 沢 区 堀 口 谷 津 坂		横 濱 市 磯 子 区 大 山 町	横 濱 市 磯 子 区 大 山 町	横 濱 市 磯 子 区 大 山 町	横 濱 市 磯 子 区 大 山 町	横 濱 市 磯 子 区 大 山 町	横 濱 市 磯 子 区 大 山 町	横 濱 市 磯 子 区 大 山 町	横 濱 市 磯 子 区 大 山 町	横 濱 市 磯 子 区 大 山 町	横 濱 市 磯 子 区 大 山 町
東 南 川 町 一 五 六			七 一 八	七 一 一	七 一 一	九 一 三	五 五	八 二	三 一 七	三 一 七	三 一 七	三 一 七
岸 田 興 業 有 限 公 司	西 郡 伊 豆 之 助	黒 土 四 郎	ガ イ カ シ ト ロ ツ ク	吉 子 日 ト ロ ツ ク	佐 木 眞 太 郎	志 村 栄 三 郎	池 上 雪 枝	大 塚 篤 次 郎	林 本 千 代 子	岡 本 千 代 子	渡 崎 高 次 郎	

HEADQUARTERS
KANTO CIVIL AFFAIRS REGION
APO 500

GEP/jy

KPH 700

12 June 1950

MEMORANDUM THRU: Kanto Liaison and Coordination Office

FOR: The Governors
Chiba Prefecture
Gunma Prefecture
Ibaraki Prefecture
Kanagawa Prefecture
Nagano Prefecture
Saitama Prefecture
Shizuoka Prefecture
Tochigi Prefecture
Tokyo-To
Yamanashi Prefecture

SUBJECT: Veterinary Reporting

1. In order to formulate and establish a wide range program in public health and livestock veterinary affairs and food sanitation, it is requested that the following sections or divisions submit a complete three (3) month schedule of activities and planned programs.

- a. Veterinary Section or Division (Public Health)
- b. Veterinary Section or Division (Livestock)
- c. Food Sanitation Section or Division (Public Health)

2. The information contained in this plan should include; area of activity, date consecutively for each activity, project, method of approach to project and objective to be obtained.

3. Inasmuch as a knowledge of activities carried on within the prefecture is essential in planning veterinary activities at this headquarters, it is requested that the schedule of activities and planned programs for July, August and September be submitted on or before 1 July 1950.

4. It is further requested that allocated budgets and subsidies which has been approved for the fiscal year 1950 be submitted with a breakdown showing what each part of the total budget is to be utilized for; including equipment maintenance of existing facilities,

775 013

KPH 700
SUBJECT: Veterinary Reporting

12 June 1950

special programs, and salaries of all personnel in each section or division of public health veterinary, livestock veterinary, and food sanitation. It is requested that this report be submitted on or before 1 July 1950.

JULIAN DAYTON
Colonel, Infantry
Chief

(1)

May 17th, 1949

To Lieutenant Colonel M. W. Scothorn

Public Health And Welfare Section, G. H. Q.

P E T I T I O N

Since our feed condition are taking a favorable turn, sometime raw milk price raised August 1948, our milk production increased tremendously, naturally since last September dairy products production made wide range of jumping and month of November, produced 164,886 cases (production of same month of previous year were 88,079 cases) while required monthly rationing cases are 83,900 cases and this made month production almost double of rationing use.

To meet with above circumstances, since December 1948 Agriculture-Forestry Ministry started to simplify all regulation for rationing dairy products which used to be under strict control by past inadequate production. To relieve the situation of supply and demand, and to make products to reach to the consumers without much troublesome redtape, Ministry abolished required doctors certificate regulation since January 1949, also by raising limited age of infant from 6 month to one year.

Following these Ministry's plan, our G. D. K. are trying hard to dispose of our stock, but it will take sometimes for completion of this measures.

At the sametime, consumers are getting wise to make their strict choice on the quality and containers of these products, because products are easily find and obtainable on the market.

Products in larger can which manufactured at the time when shortage of sheet metal, were almost neglected by consumer and dealer on the grounds of it is hard to handle for dealers and very unsanitary for the consumer. In considering of such general trend, manufacturers demand smaller can for products, but volume of actual production are way above planning

(3)

amount and those small containers not adequate to fill production, therefore some factories have compelled to use larger can.

At present our G. D. K. have to distribute mostly smaller can of concentrated products to meet consumers demand, therefore piled stock of undesirable products at G. D. K. are as follows- as at April 25th, 1949.

Condensed milk in 54 pounds can	264,114 pounds (4,891 cans)
Powdered milk in 28 pounds can	1,190,000 pounds (42,505 cans)
Powdered milk in larger can contains 24 of 1 pound paper bag	645,240 pounds (26,885 cans)

For disposal of above concentrated products, Agriculture-Forestry Ministry were planning some measures some time ago, but somehow they did not reach definite conclusion, therefore our stock piled up to such tremendous amount.

At last recently they took final measures on the above material and to make special distribution among infants whose age are under 6 years old. To meet above measure, our G. D. K. are planning to use above concentrated products according to the following way, i.e.

Approximate amount of this special rationing use are 1,400,000 pounds, for which we will use 645,240 pounds of powdered milk which packed in paper bag and 754,760 pounds in 28 pounds cans, ^{For rest of 435,200 pounds in 28 pounds can} any tangible way to dispose of them not determined yet, nor received any definite instructions, but all of above products are filled into containers which are not standard nor suitable for longer preservation in warehouse, beside seasonal rainy season are nearing very close at hand, so if we are not receive any definite instruction on time, we afraid all of these products surely will be spoiled.

We heard that Agriculture-Forestry Ministry are planning to use condensed milk in larger can as " Infant Food A and B " for 1949 and if we

(3)

can dispose of above products as quick as possible, this way " Infant Food " made from above materials will be good quality and fulfil purpose of utilization as dairy products.

This will save us from present embarrassed situation and from enormous financial loss of G. D. K.

Once more we like to emphasize that this is only chance for us relieving from pressure of perplexed circumstances.

In viewing of the foregoing reason, we would like to ask for your kind consideration on this matter and will give us favorable decision in your earliest convenience.

Yours cordially

Director Of Dairy Products Bureau, G. D. K.

(1)

An Explanation Of The Present Work Of Our
Inspection Bureau

9th, May, 1949

Dairy Products Dept. Of Inspection Bureau, G. D. K.

We like to explain our present exact procedure which conducted by
Main Laboratory Of Dairy Products Dept. Of Inspection Bureau Of Grocery
Distributing Kodan.

(A)

Testing method of dairy products, you will find on the separate sheets
of our " A Programme Of Enforcement Of Dairy Products Inspection ".
Actually at present there are about 90 factories all over Japan, where are
manufacturing monthly about 140,000 cases (1 case contains 1 dz. of 1 pd
can) condensed and powdered milk, but it is almost impossible for us to
take samples and make test every one from every factories with our present
inspectors which consist only 25 men (Regular staff are 23 men.)
Therefore we divided all factories in 3 classes of A. B. C. and we mostly
concentrate our stress upon these C class factories products and tried to
improve their quality.

(B)

As you note on the separate sheet of our " Inspection Standard ", we
grade products to 6 grades according to the result of our test.
Up to the present, from 1st to 3rd grade products we called " Passable
products " which fit for ration as infant food. From 4th to 6th grade pro-
ducts we called " Not passable products " which unfit for ration as infant
food and we used to be called " No Good ", but this term exactly does not
mean products which are unfit for human consumption, but simply meant un-
fit for ration as infant food.

Actually samples for our testing purpose at the time of purchase are

mostly within one month after manufactured and none of them belong in grade of " Unfit for human consumption".

If there are any, it is limited only to the products which stored over one year in warehouse or returned products from retailers or damaged products (for example : Powdered milk packed into paper container and damaged by vermin, or leaky can).

Unfortunately we found about 3,000 cases of condemned condensed milk recently, but most of these we can classify as 4th, 5th, 6th grades according to our inspection standard.

Of course there are some products which totally unfit for human consumption like Welfare Ministry's decision, but we believe that most of them belong to 4th and 5th grade and only unfit for ration as infant food but good enough for human consumption when it mixed as ingredient of bakery products for infant food.

Up to the present, we used to be given term of " No Good " carelessly to the products " unfit for ration as infant food ", therefore we are mighty regretting that it made much confusions and misrepresentation. Consequently this time all technical terms we used past on our inspection standard, we have to revise as follows to eliminate above difficulties. The term " No Good " will be used only on 6th grade products which are unfit for human consumption. Below standard products of 4th and 5th grade we will give term of " Unfit for ration as infant food " or " unfit ".

Now, as long as we are receiving imported sugar by American's " Good Will ", we feel mighty shame and wasteful to us to destroy entire condemned cases which we have on hand.

After all in the first place we should not produce such defective products, but unfortunately it happened at some factories, so if permission is given by P. H. W. authorities, we like to carefully go over again on

(3)

those 3,000 cases of condemned products and make strict selection according to Japanese Welfare Ministry's decision in presence of Kodan's inspectors, and if possible we wish we can utilize these milk as biscuit or cookies for baby food to feed babies whose age are from 2 years to 6 years. Of course decision given by Welfare Department as unfit for human consumption, we will dispose of them accordingly.

Moreover, there are some amounts of products which filled in larger can at the time when sheet metals were very scarce and even now some factories where unable produce good quality products or small can milk, we let them fill larger can and expect to use as ingredient for baking products as mentioned previously and like to dispose of them as quick as possible before they are going bad at the warehouse.

In conclusion, we like to pledge that if there are any factories which produce such condemned products or have possibility to produce inferior products in the future, we will take best care of them under our strict supervision and inspection by keeping in closest touch with Public Health Department of Ministry of Welfare and every prefectures, and will try to improve every manufacturing facilities, handling method of raw materials, technical method of processing etc. to produce superior quality of products.

(1)

INSPECTION STANDARD REGULATION

6th, May, 1949 revised

Dairy Products Dept. Of Inspection Bureau, G. D. K.

Inspection results will be expressed as follows, and by putting together all testing results decide their grades.

If comes below more than 2 defects, considering their degree of defects and can be demote its grade.

Class	1	2	3	4	5	6	
Remark	Very Good	Good	Fairly Good	Fair	Unfit for Baby Food	Unfit for Baby Food	No Good
Decision	Passed	Passed	Passed	Passed	Below Standard	Below Standard	Not Passed
Usage	For Baby Feeding	For Baby Feeding	For Baby Feeding	For Baby Feeding Required Quick Consumption	For Remanufacturing or Bakery Products for Infant Use		Unfit for Food For Animal Food or Manure

(A) Condensed Milk

Class	1	1	2	3	4	5	6
(a) Color	Very Good	Good	Fairly Good	Fair	Unfair Bad	Unfair Bad	No Good
(b) Flavor	"	"	"	"	"	"	"
(c) Texture	"	"	"	"	"	"	"
(d) Fat Separation	—	±	less than +	less than ++	more than +++	more than +++	more than +++
(e) Lactose Crystallization	"	"	"	"	"	"	"

Class	1	1	2	3	4	5	6	
(f)Content	small can	more than	net weight	printed on label	less than -2 g	more than -2g	more than -2g	more than -2g
	large can	more than 55tt	more than 55tt	more than 55tt	more than 55tt	less than 55tt	less than 55tt	less than 55tt
(g)Moisture	below 28 %	below 27 %	below 27 %	below 28 %	over 28 %	over 28 %	over 28 %	
(h)Fat(unsweetened)	over 7 %	over 7 %	over 7 %	over 6.8%	below 6.8 %	below 6.8 %	below 6.8 %	
	(sweetened)	over 8 %	over 8 %	over 8 %	over 7.8 %	below 7.8 %	below 7.8 %	below 7.8 %
(i)Total(un-Milk sweet-Scidened)	over 25 %	over 25 %	over 25 %	over 25 %	over 25 %	below 25 %	below 25 %	below 25 %
	(sweetened)	over 28 %	over 28 %	over 28 %	over 28 %	below 28 %	below 28 %	below 28 %
(j)Sugar	over 52 %	over 52 %	over 52 %	over 52 %	over 52 %	over 52 %	over 52 %	
	below 55.5%	below 55.5%	below 55.5%	below 55.5%	below 55.5%	below 55.5%	below 55.5%	
(k)Acidity	less than 5	less than 5	less than 5	less than 5	more than 5	more than 5	more than 5	

(Remarks) :-

- (1) (a)--(e) In principle it required one week incubation at 40° C.
- (2) (g)--(j) Under decimal point will be recorded as counting 5 and higher fraction as units and disarding the rest.
- (3) Texture decided by judge putting together its degree of lactose crystallization and fat separation.

	Very Good	Good	Fairly Good	Fair	Unfair Bad	No Good
Lactose crystallization	—	±	+	++	more than +++	more than +++
Fat separation	"	"	"	"	"	"

(3)

	VERY Good	Good	Fairly Good	Fair	Unfair	No Good
Body	Good	Good	Fairly Good	Fair	Unfair	No Good
Lumps	--	--	--	±	+	more than +
Partial Coagulation	--	--	--	±	+	"
Thickening	--	--	±	+	++	more than +++

(4) (Unfit for Food) Product shows alkaline decomposition (putrifaction), or suspicious product which might contaminated with disease germs owing to filthiness or damaged by vermins.

(B) Powdered Milk

Class	1	2	3	4	5	6	
(a)Color	Very Good	Good	Fairly Good	Fair	Unfair Bad	Unfair Bad	No Good
(b)Flavor	"	"	"	"	"	"	"
(c)State of powder grain	"	"	"	"	"	"	"
(d)Solubility	"	"	"	"	"	"	"
(e)Storch Reaction	more than +	more than +	more than +	more than ±	--	--	--
(f)Iod Reaction	less than ++	less than ++	less than ++	less than ++	more than ++	more than ++	more than ++
(g)Content (small can)	more than net weight printed on label			less than -2 g	more than -2 g	more than -2 g	more than -2 g
(large can)	more than prescribed weight			more than net weight printed on label			

Class		1	2	3	4	5	6	(4)
(h)Moisture	less than 2 %	less than 5 %	less than 5 %	less than 5 %	more than 5 %	more than 5 %	more than 5 %	
(i)Fat								
(whole milk)	more than 25 %	more than 25 %	more than 25 %	more than 24.8 %	less than 24.8 %	less than 24.8 %	less than 24.8 %	
(15 % added sugar)	more than 21.5 %	more than 21.5 %	more than 21.5 %	more than 21.3 %	more than 21.3 %	less than 21.3 %	less than 21.3 %	
(35 % added sugar)	more than 16.5 %	more than 16.5 %	more than 16.5 %	more than 16.3 %	less than 16.3 %	less than 16.3 %	less than 16.3 %	
(j) Sugar								
(15 % added sugar)	over 12 % below 15 %	over 12 % below 15 %	over 12 % below 15 %	over 12 % below 16 %	below 12 % over 16 %	below 12 % over 16 %	below 12 % over 16 %	
(35 % added sugar)	over 32 % below 35 %	over 32 % below 35 %	over 32 % below 35 %	over 32 % below 36 %	below 32 % over 36 %	below 32 % over 36 %	below 32 % over 36 %	
(k)Acidity								
(whole milk)	less than 160	less than 160	less than 160	less than 160	more than 160	more than 160	more than 160	
(15 % added sugar)	less than 136	less than 136	less than 136	less than 136	more than 136	more than 136	more than 136	
(35 % added sugar)	less than 104	less than 104	less than 104	less than 104	more than 104	more than 104	more than 104	

(Remarks) :-

(1) (g)--(j) recorded as counting 5 and higher fractions as units and disregarding the rest except 2 positions below decimal point.

(2) (Color) Grade

"Good": Products have somehow cream color (very light to heavy)

"Fairly Good" : Products have somehow different color than "Good" grade.

"Fair" : Products have different color more than "Fairly Good" grade.

(5)

"No Good" : Products have difinitely peculiar color or marked color spot.

(3) (Flavor) Above grading applies correspondencingly on flavor grading.

When graded below "Fair", should describe all causes, for instances, ("Fair":faint reddish) or ("Unfit": light reddish brown) etc.

(4) (State of powder grain)

Grading putting together state of powder grain, color, foreign matter, lumps etc.

Class	1	2	3	4	
	Very Good	Good	Fairly Good	Fair	Unfair
	fine	fine	somehow coarse	coarse	very coarse
	very fine	very fine	very fine	extra fine	more than extra fine irregular powder grain size
Coarse grain	—	—	little	more than little	many
Soft lump	—	soft lump	lumpy	lumpy	lumpy
Lump	—	—	—	lump	many lump
Solidification	—	—	—	trend to solidifying	solidified
Best Dirt	—	few	little	much	very much

(5) (Solubility) judged by putting together all resulting insoluble matter, floating matter, fat separation, degree of solubility after made solution with warm or hot water.

(6)

Class	1					2				3			4		
	Very Good	Good	Fairly Good	Fair	Unfair	Very Good	Good	Fairly Good	Fair	Unfair	Very Good	Good	Fairly Good	Fair	Unfair
Insoluble matter	—	±	+	+±	more than	—	±	+	+±	++	—	±	+	+±	"
Cream separation	—	±	+	+±	"	—	±	+	+±	"	—	±	+	+±	"
Fat separation	—	—	±	+	"	—	—	±	+	"	—	—	±	+	"

(6) At present through Storch test shows below ±, Iodine reaction ++, but if there is no any other defects, we consider as "Passed".

(7) (Acidity) Acidity shows above 160, when converse as whole milk powder, but if hot water solubility is below +, we grade as "3rd Class".

Dairy Products Dept. Of Inspection Bureau, G. D. K.

R E F E R E N C E I

A Programme Of Enforcement Of Dairy Products Inspection

A programme of dairy products inspection of year of Showa 24 are as follows :-

Dairy products manufacturing factories classified as three divisions of A. B. C. in considering of their facilities and the results of inspection of their products.

- A :- Produce almost always very good quality of products and as a matter of fact it is not necessary to inspect sample before shipment.
- B :- Produce fair grade quality of products and it is necessary to inspect before each shipment.
- C :- Produce irregular quality of products and it is necessary to inspect each time whenever products manufactured.

Inspection Method are as follows :-

Inspection of factories :-

A Class	B Class	C Class
(a) Testing forward samples from factories more than twice a month on every kind of products	Testing forward samples from factories more than 5 times a month	Testing sample of every batches they run in a month.
(b) Packing inspection at least 4 times a year	In principle at each shipment	At each shipment
(c) Samples picked up from factories at least 4 times a year	In principle at each shipment	At each shipment

Inspection after shipped-out :-

A Class	B Class	C Class
(d) Samples which picked up from intermediate warehouse stock more than once a month	more than once a month	more than once a month
(e) Sample which picked up from wholesalers stock more than 4 times a year	more than 4 times a year	more than 4 times a year

A Class	B Class	C Class
(f) Sample which picked up from retailers stock more than 4 times a year	more than 4 times a year	more than 4 times a year

(g) Special inspection :-

Testing for research or investigation purpose whenever it required.

Remarks :

- (1) (b) and (c) test will be conducted at the same time.
- (2) Picking up sample inspection will be conducted on the stock in considering of factories and kind of products.
- (3) Picking up from wholesalers sample, will be conducted from more than 25 stores samples at one time, and from retailers stock will be over 50 stores samples at one time and if possible test will be conducted at the regional sample when products directly shipped from factories to dealer.

Dairy Products Dept. Of Inspection Bureau, G. D. K.

R E F E R E N C E I

A Programme Of Enforcement Of Dairy Products Inspection

A programme of dairy products inspection of year of Shows 24 are as follows :-

Dairy products manufacturing factories classified as three divisions of A. B. C. in considering of their facilities and the results of inspection of their products.

- A :- Produce almost always very good quality of products and as a matter of fact it is not necessary to inspect sample before shipment.
- B :- Produce fair grade quality of products and it is necessary to inspect before each shipment.
- C :- Produce irregular quality of products and it is necessary to inspect each time whenever products manufactured.

Inspection Method are as follows :-

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A Class	B Class	C Class
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(b) Packing inspection at least 4 times a year	In principle at each shipment	At each shipment
(c) Samples picked up from factories at least 4 times a year	In principle at each shipment	At each shipment

Inspection after shipped-out :-

A Class	B Class	C Class
(d) Samples which picked up from intermediate warehouse stock more than once a month	more than once a month	more than once a month
(e) Sample which picked up from wholesalers stock more than 4 times a year	more than 4 times a year	more than 4 times a year

A Class

B Class

C Class

(f) Sample which picked up from retailers stock more than 4 times a year

more than 4 times a year

more than 4 times a year

(g) Special inspection :-

Testing for research or investigation purpose whenever it required.

Remarks :

- (1) (b) and (c) test will be conducted at the same time.
- (2) Picking up sample inspection will be conducted on the stock in considering of factories and kind of products.
- (3) Picking up from wholesalers sample, will be conducted from more than 25 stores samples at one time, and from retailers stock will be over 50 stores samples at one time and if possible test will be conducted at the regional sample when products directly shipped from factories to dealer.

HEADQUARTERS
KANTO CIVIL AFFAIRS REGION
APO 500

HGG/rk

KPW 370.1

29 March 1950

MEMORANDUM FOR: The Governor
Chiba Prefecture
Gumma Prefecture
Ibaraki Prefecture
Kanagawa Prefecture
Nagano Prefecture
Saitama Prefecture
Shizuoka Prefecture
Tochigi Prefecture
Yamanashi Prefecture
Tokyo-To

THRU: Kanto Liaison & Coordination Office
Tokyo-To Liaison Office

SUBJECT: Disaster Reports

1. Disasters involving 50 or more households will be reported to this headquarters by telephone, and confirmed thereafter by written copy as soon as possible.

2. Disaster reports will include the following data:

a. Type of disaster

(1) Location (name of city, town, or village and area affected)

(2) Date and time of disaster

b. Casualties (Japanese and Occupation Forces, including foreign nationals)

(1) Dead

(2) Injured

(3) Missing

(4) Homeless

775 013

KPW 370.1
Subject: Disaster Reports

29 March 1950

c. Damage

- (1) Number of homes destroyed - other buildings
- (2) Number of homes damaged - other buildings
- (3) Damage to public utilities
- (4) Damage to roads, railroads, bridges, crops and agricultural lands, etc.

d. Action taken to provide relief by (give amount of supplies and kinds of services provided)

- (1) Prefectural government
- (2) Local government
- (3) Japan Red Cross
- (4) Other relief agencies and individuals

GEO. B. NIBLOCK JR
Major, Inf
Chief

775 013

HEADQUARTERS
KANTO CIVIL AFFAIRS REGION
APO 500

GBN/vk

KA 319.1

28 February 1950

MEMORANDUM FOR: The Governor
Tokyo-To
Chiba Prefecture
Gunma Prefecture
Ibaraki Prefecture
Kanagawa Prefecture
Nagano Prefecture
Saitama Prefecture
Shizuoka Prefecture
Tochigi Prefecture
Yamanashi Prefecture

THRU: Kanto Liaison & Coordination Office
Tokyo-To Liaison Office

SUBJECT: Recurring Reports

Page 4, Section VIII of Inclosure 1 to Memorandum, this headquarters, file and subject as above, 5 January 1950 is rescinded and Inclosure 1 hereto, substituted therefor.

FOR THE CHIEF:

1 Incl
Page 4, Sec VIII
(Revised 28 Feb 50)

GEO. B. NIBLOCK Jr.
Major, Infantry
Deputy Chief

- 5 -

- 34 b -

16. DAILY RABIES REPORT

- a. By whom submitted: Prefectural Health Department
- b. When submitted: Daily
- c. Nature of contents: A daily telephonic report to the Public Health Section, phone 26-7375, giving the following information.
 - (1) Number of cases
 - (2) Number of suspect (clinically diagnosed) cases.
 - (3) Number of confirmed (laboratory) cases and an accumulative total of all cases since 1 January 1950.
- d. Negative reports will be submitted in writing. One report will cover each negative period; for example, if there is nothing to report for a period of 30 days, one negative report will cover the entire period. Telephonic reports will not be submitted during such negative periods.

(Revised 28 Feb. 50)

775 013

HEADQUARTERS
KANTO CIVIL AFFAIRS REGION
APO 500

25
23 March 1950

Honorable James B. Lindsay
Vice Consul
American Consulate
A.P.O. 343

Dear Mr. Lindsay:

In compliance with your request of 23 March 1950, the following information on tuberculosis, in Yokohama City, for the period 2 November to 22 November 1947, is hereby submitted:

Cases Reported: 304
Case Rate / 100,000 / annum: 690.7

Report of deaths from tuberculosis, for this particular period, is not available.

If further information is desired, please so advise.

Sincerely yours,

GEO. B. WIBLOCK JR.
Major, Infantry, USA
Deputy Chief

775 013

11 March 1950

To: Dr. Pegg Kanto Civil Affairs Region
From: Inspectors' Room Central Wholesale Market
Subject: Report on the survey of the classified business
and it's responsible persons in Central Market.

In reference with your requisition, we hereby report on the above mentioned subject on the attached sheets.

The list of the wholesalers

- | | | | |
|-----|--|--|--|
| 1. | Dowa Suisan Kabushikikaisha
Dowa Seafood Co, Ltd. | Chief Director
Abe Kojiro | Wholesale of fish &
it's processing |
| 2. | Toto Suisan Kabushikikaisha
Toto Seafood Co, Ltd. | President
Taguchi Tatsuzo | Wholesale |
| 3. | Tsukiji Uo Ichiba Kabushiki
-kaisha
Tsukiji fish Market Co, Ltd. | President
Abe Kichinosuke | Wholesale |
| 4. | Chuo Gyorui Kabushikikaisha
Chuo Fish Co, Ltd. | President
Kikuchi Choemon | Wholesale |
| 5. | Tokyo Gyorui K.K.
Tokyo Fish K.K. | President
Higuchi Totaro | Wholesale |
| 6. | Taiyo Suisan K.K.
Taiyo Seafood K.K. | Managing Director
Shiratsuchi Shinji
-ro | Wholesale |
| 7. | Tokyo Kita Uo Ichiba K.K.
Northern Tokyo Fish Market
Co, Ltd. | Chief Director
Nakajima Moritoshi | Wholesale |
| 8. | Nihon Gyorui K.K.
Japan Fish Co, Ltd. | President
Takano Genzo | Wholesale |
| 9. | Shokuyasu Suisanbutsu K.K.
Shokuyasu Seafood Co, Ltd. | President
Kashiwabara Hyota
-ro | Wholesale |
| 10. | Chusui Uo Ichiba K.K.
Chusui Fish Market K.K. | President
Sasaki Tokizo | Wholesale |
| 11. | Tokyo Kaisanbutsu K.K.
Tokyo Marine Products Co, . | President
Sotoyama Genzo | Wholesale |
| 12. | Nitto Suisan K.K.
Nitto Seafood Co, Ltd. | Chief Director
Kaizuka Keiichiro | Wholesale of fish &
it's Processing |
| 13. | Taisei Uo Ichiba K.K.
Taisei Fish Market Co, Ltd. | President
Matsuda Tatsuzo | Wholesale |
| 14. | Daiichi Suisan K.K.
Daiichi Seafood Co, Ltd | President
Takashina Jutaro | Wholesale |
| 15. | Sogo Shokuhin Niuke K.K.
Joint Foodstaff Wholesale
Co, Ltd. | President
Makino Ryoza | Wholesale of fish &
it's Processing |

- | | | | |
|-----|---|---------------------------------|--|
| 16. | Tokyo Uo Ichiba Saihan K.K.
Tokyo Fish Market Wholesale
& processing Co.,Ltd. | President
Horie Yoshizo | Wholesale of fish &
it's processing |
| 17. | Daito Gyorui K.K.
Daito Fish Co.,Ltd. | Chief Director
Hayashi Seiji | Wholesale |

Processing Plants(mainly seafood)

- | | | | |
|----|--|---|--------------------------------------|
| 1. | Tokyo Suisan Renseihin Kigyo
Kumiai
Tokyo Seafood Manufacturing
Enterprisers Association. | Kaneko Sentaro
(representative) | Seafood Manufactur
-ing(paste) |
| 2. | Tokyo Uo Ichiba Kako K.K.
Tokyo Fish Market Process
-ing Co.,Ltd. | Miyasaka Saburo
(representative) | Whalen& octopus pro
-cessing |
| 3. | Tokyo Gyoran Ugen Kaisha
Tokyo Fish Eggs Limmited
Co. | Arai Saiki
(representative) | Seafood Manufactur
-ing(paste) |
| 4. | Taiyo Suisan K.K. Kakobu
Processing Division of Taiyo
Seafood Co.,Ltd. | Shiratsuchi Shin
-jiro
(representative) | Seafood processing |
| 5. | Denkayaki Shokuhin Kogyo K.K.
Electric Grilling Foodstaff
Industry Co.,Ltd. | Nakada Seiichiro
(representative) | Seafood manufacturi
-ng(paste) |
| 6. | Tokyo Shokuryo K.K.
Tokyo Food Staff Co.,Ltd. | Ogawa Gunichi
(representative) | Whale & other seafo
-d processing |
| 7. | Taiyo Shokuhin K.K.
Taiyo Foodstaff Co.,Ltd. | Nakanishi Shigeyo
-shi | Seafood manufacturi
-ng |

Dealers of fatilizer & feed

- | | | | |
|-----|--|--|---|
| 1. | Gyochokotsu Seiso Shori Ku
-miai
Fish viocera & bone Collecti
-tion & disposal Associati
-on | Otake Gunichi
(representative) | Manufacturing of fa
tilizer & feed |
| 2. | Gyohikonyu Kumiai
Fish fatilizer Dealers Ass
-ociation | Kinoshita Seiji
(representative) | Dealing of fatilizer
& feed |
| 3. | | Nishijima Takachi | Dealing of fatilizer |
| 4. | | Yamamoto Kenichiro | Manufacturing & deal
-ing of fatilizer &
feed |
| 5. | Chiho Nogyo Kyoryokukai
Local farmers Association | Sato Yunosuke
(representative) | Dealing of fatilizer
& feed |
| 6. | Tokyo Yuhi K.K.
Tokyo Oily fatilizer Co, Ltd | Kondo Mitsumasa
(representative) | Dealing of feed &
fatilizer |
| 7. | Otake Seihijo
Otake Fatilizer Processing
Plants | Otake Gunichi
(representative) | Dealing of feed &
fatilizer |
| 8. | Kanto Yuhi Sangyo K.K.
Kanto Oily Fatilizer Indust
-ry Co, Ltd. | Koyano Daijiro
(representative) | Dealing of feed &
fatilizer |
| 9. | Tokyo-chiku Kobairiyo Kumiai
Rengokai
Purchase Associations Federa
-tion in Tokyo Area. | Matsudaira Akimi
-tsu
(representative) | Dealing of feed &
fatilizer |
| 10. | Tokyo Suisanbutsu Kako K.K.
Tokyo Seafood Chemical Indu
-stry Co, Ltd. | Umetani Michitora
(representative) | Dealing of feed &
fatilizer |
| 11. | Gokei Kyokai
Mutual Association | Sataka Heichi
(representative) | Dealig of feed &
fatilizer |
| 12. | Tokyo-to Seikatsu Kyodo Kumi
-ai Rengokai <i>livelihood cooperative</i>
Tokyo-to Daily life Mutual
Associations Federation | Morimoto Masao
(representative) | Dealing & manufactur
-ing |
| 13. | Saitama Gyosei Shori Kumiai
Saitama Fish garbage Dispos
-al Association | Arai Fusakichi
(representative) | Dealing & manufactur
ing |
| 14. | Tokyo-to Kobai Riyo Kumiai
Tokyo-to Purchase Associati
-ons Federation. | Ishiguro Takeshige
(representative) | Dealing & manufactur
-ing |

- | | | | |
|-----|--|-----------------------------------|-------------------------------|
| 15. | Kaneshin Gyosai Kakojo
Kaneshin Fish garbage Proce-
-ssing Co, Ltd. | Ohashi Shinji
(representative) | Dealing & manufactur-
-ing |
| 16. | Tokyo-to Suisan Renseihin
Kigyo Kumiai.
Tokyo-to Fish-paste Enter-
-prisers Association | Mizuno Tatsuhide
(member) | Dealing & manufactur-
-ing |
| 17. | | Okada Shinji
(member) | |
| 18. | | Otake Kichiji
(member) | |

March 6, 1950.

Ei-Hatsu, No. 180.

To : Governors of Tokyo, Kanagawa, Chiba, Saitama, Ibaraki
and Gumma.

From : Chief of Public Health Bureau, Ministry of Welfare.

Subject: Control of Hydrophobia.

As it is regrettable for public health that recently the cases of the outbreak of hydrophobia tend to be remarkably increased, the measures for the control of hydrophobia will be taken, in the fiscal year of 1950, on the basis of the following points, and the thorough and final extermination of this disease will be aimed at.

Points of Enforcement of Control of
Hydrophobia for the Fiscal Year of 1950

I. Aim.

The thoroughness of preventive injections to dogs and clearing the country of ownerless dogs shall be aimed at.

II. Points

1. Thoroughness of preventive injection.

The preventive injections to one and all of the house-dogs under Art. 7 of Domestic Animals' Infectious Diseases Control Law is aimed at, which shall be carried out on the following plans.

- a. Strict enforcement of the reporting of house-dogs.
- b. Injections shall be carried out twice each year, in

April and in October.

c. During the period for the injection, not only all of the staff of Metropolitan or prefectural health veterinary surgeons shall be mobilized, but the veterinary practitioners shall be employed, and, thus, the injections shall be carried out in groups in every city, town and village.

d. The injection may be charged for in the fiscal year of 1950, because of the budget, but the sum thereof shall not exceed \$100.

e. The veterinary ^{practitioners} ~~surgeons~~ shall be nominated as the domestic animals' epidemic prevention commissioners at ordinary times, the preventive injections done by them shall be approved as the preventive injections done according to the Law, and, during the period for injection, the injections by means of house-to-house visit shall be enforced by them.

f. To the dogs that have completed their preventive injections, the suitable certificate medal or other shall be sticked.

g. At the time of the injections in groups and the house-to-house visit, the co-operation (accompanying) of city, town or village officials shall be asked for, and the reporting of the dogs that are not yet reported shall be enforced by them.

h. Besides the above, the injections shall be carried out in the case of the outbreak of hydrophobia or as occasion calls.

2. Thoroughness of the clearing the country of ownerless dogs.

Together with the preventive injection, the clearing the country of ownerless dogs shall be carried out thoroughly

according to the following plans (in relation to (e) and (f) of (1) of this paragraph)

a. The ownerless dogs clearing groups shall be composed, which shall go into action in masses about the end of the period for injection as far as practicable, and, thus, the seizure of ownerless dogs shall be carried out.

b. The head of the group shall be the responsible officials, accompanied by more than one veterinary ^{practitioners} surgeons and more than one city, town or village officials. The members of the group shall be previously given sufficient instructions, and shall denote their identity with the given arm-bands or others. As to the illegal actions of the members, satisfactory measures shall be taken for the control thereof, and, also, the system of rewards shall be taken into consideration.

c. When any dog that is not yet reported or any dog that has not yet received injection is found, the preventive injection and/or the reporting shall be enforced.

d. When the return of the dog that has been seized as the ownerless dog is demanded by the owner thereof, the reporting shall be enforced before the return thereof in the case of the dog that is not yet reported, and the injection shall be enforced before the return thereof in the case of the dog that has not yet received the injection.

e. The disposal of the dog after the period of seizure done according to Art. 17 of the Law shall be done by sale to

the research institute or by killing, and the dead body shall be allowed to be utilized only for rendering purpose.

f. Besides the above, the clearing of ownerless dogs shall be enforced, according to the above, at any time, of the outbreak of hydrophobia, etc.

3. Prohibition of the removal of house-dogs, etc.

Hereafter, for the time being, the removal of dogs into other prefectures shall be strictly restricted, and such as the exhibition of dogs shall be prohibited.

4. Thoroughness of chaining of house-dogs.

Hereafter, for the time being, the chaining of house-dogs shall continued, and measures shall be taken for the thoroughness thereof.

5. Information activity.

The enlightening propaganda on the control of hydrophobia shall be carried out on every available opportunity through radio, newspapers and by means of posters slides, etc.; co-operation of schools shall be asked for, and propaganda shall be made to the school children.

III. Measures.

1. The enforcement of the reduction of the dog tax shall be powerfully urged.

2. The national subsidy for the expenses for clearing of ownerless dog for the fiscal year of 1950 shall be taken measures for, so as to be granted preferentially.

3. For the enforcement of this affair, if need be, the budgetary measures such as the appropriation of the additional budget and others shall be taken into consideration.

Remarks:

The person responsible for the enforcement of this affair shall be the governor of each prefecture, but, as to (5) of 2 and (1) of 3, Ministry of Welfare, too, shall exert itself strongly; (2) and (3) of 3 shall be carried out by Ministry of Welfare.

Hi-Batsu No. 180

March 6, 1950

To : Governor of Do, Fu and Prefectures (except
such in Kanto District).

From : Chief, ^{Health} Public Sanitation Bureau, Ministry of Welfare.

Subject : Hydrophobia Control.

In view of the actual conditions of sudden increase of hydrophobia dogs, we, indicating "Outlines for Conduct of Measures for Hydrophobia Control for 1950-51" as attached herewith, have instructed the Governors of Tokyo-to and other six prefectures in Kanto District where hydrophobia has broken out, for the purpose of stamping out such a disease permanently and completely. However, it is under such a circumstance as may spread to other areas at any time, and therefore we with you will take a measures along with a line of the said outline as far as possible, for the purpose of sufficient control of the said disease.

775 013

HEADQUARTERS
KANTO CIVIL AFFAIRS REGION
APO 500

CBF/yn

KPH 728

21 February 1950

MEMORANDUM FOR: The Governor
Tokyo-To
Shizuoka Prefecture
Gunma Prefecture
Tochigi Prefecture
Ibaragi Prefecture
Kanagawa Prefecture
Saitama Prefecture
Chiba Prefecture
Nagano Prefecture
Yamanashi Prefecture

THRU: Kanto Liaison & Coordination Office
Tokyo-To Liaison Office

SUBJECT: First National Meeting of Veterinarians

1. Request the number and names of veterinarians who will attend the First National Meeting of Veterinarians in Osaka during the period of 27 - 29 of March 1950.

2. This information should be telephoned into this office not later than 27 February 1950.

FOR THE CHIEF:

GEO. B. NIBLOCK JR.
Major, Inf.
Deputy Chief

775 013

HEADQUARTERS
KANTO CIVIL AFFAIRS REGION
APO 500

CEP/yn

KPH 728

21 February 1950

MEMORANDUM FOR: The Governor
Tokyo-To
Shizuoka Prefecture
Gunma Prefecture
Tochigi Prefecture
Ibaraki Prefecture
Kanagawa Prefecture
Saitama Prefecture
Chiba Prefecture
Nagano Prefecture
Yamanashi Prefecture

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FOR THE CHIEF:

GEO. B. NIBLOCK JR.
Major, Inf.
Deputy Chief

GENERAL HEADQUARTERS
SUPREME COMMANDER FOR THE ALLIED POWERS
Civil Affairs Section
APO 500

17 FEB 1950

080 (28 Jan 50)CAC-PH

SUBJECT: Convention of Japanese Veterinary Medical Association

TO: Chief, Hokkaido Civil Affairs Region, APO 7
Chief, Tohoku Civil Affairs Region, APO 309
Chief, Kanto Civil Affairs Region, APO 500
Chief, Tokai-Hokuriku Civil Affairs Region, APO 710
Chief, Kinki Civil Affairs Region, APO 25
Chief, Chugoku Civil Affairs Region, APO 248
Chief, Shikoku Civil Affairs Region, APO 1050
Chief, Kyushu Civil Affairs Region, APO 24-5

1. The national convention of the Japanese Veterinary Medical Association is scheduled to be held in the city of Osaka 26, 27, 28, and 29 March 1950. This convention has the active support of this headquarters.

2. It is desired that all regional Civil Affairs veterinarians attend this meeting. The following pertinent information is furnished for their guidance:

a. Practically all papers will be presented by Japanese veterinarians with American participation in this respect largely limited to discussion periods scheduled after each presentation.

b. In instances where American veterinarians are named on the programs as advisors for various clinical demonstrations the following are suggested to avoid loss of time and encourage the Japanese veterinarians to assume more leadership:

- (1) Select the most capable Japanese veterinarians known in the region to assist in the demonstration and train him to carry it out in a creditable manner. If a competent Japanese veterinarian is not available to perform the demonstration, it is desirable that the Civil Affairs veterinarian do it.
- (2) Prepare a condensed explanation of the demonstration, step by step and have it translated. Select another Japanese to announce the detailed progress of the

080 (28 Jan 50)CAS-PH

SUBJECT: Convention of Japanese Veterinary Medical Association

demonstration as the original man accomplishes it. This will require coordination and practice, but is believed to be necessary to attain full benefit of each clinical demonstration.

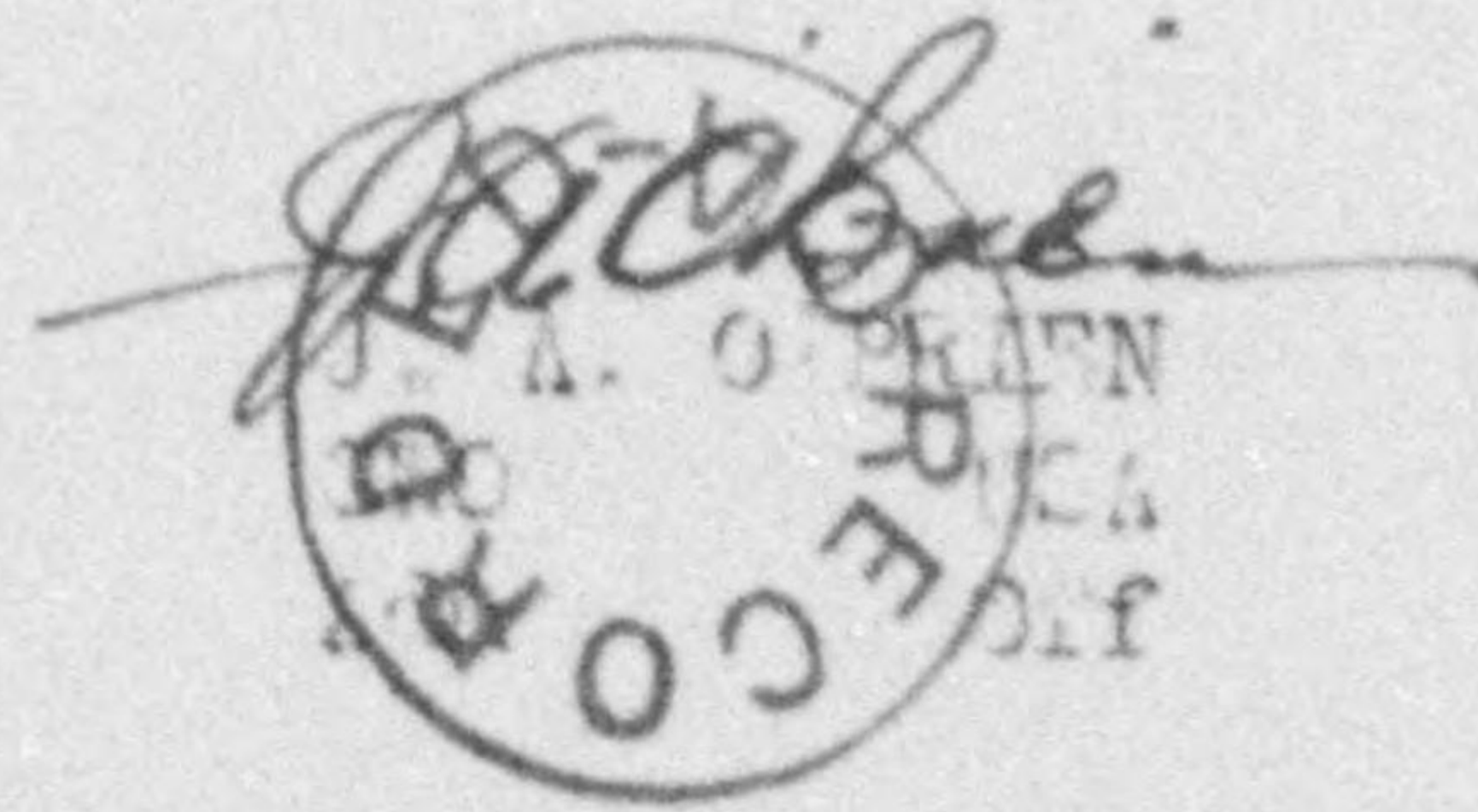
- (3) Submit the names of the Japanese selected and copies of the explanations mentioned above (with sketches where indicated) written in Japanese for later publication in the JWMA Journal. It is desirable that such explanatory material be duplicated by regional facilities, if available, for distribution at the convention.

c. Each American advisor is charged with the responsibility for presenting a creditable demonstration and will bring all instruments and special equipment necessary (tables, animals, large equipment will be furnished by Osaka Committee). In each case, it is left to the judgment of the American advisor whether he should perform or rely on a Japanese for the lecture or demonstration. Arrangements are being made for news-camera men to take moving pictures of the demonstrations so a smooth coordinated performance is essential. It is to be noted that time allotted to most demonstrations is limited to fifteen minutes.

d. The Ministry of Transportation regulations permit a discount of 10% on railroad fares for parties of 30 or more, traveling together from same station to identical destination on a group ticket (see local station master). The local committee in Osaka has arranged for 20% discount on Japanese hotel accommodations in designated hotels as listed in the next JWMA Journal.

FOR THE CHIEF, CIVIL AFFAIRS SECTION.

Incl
1. Program



THE FIRST NATIONAL MEETING OF VETERINARIANS

Public Hall, Nakanoshima, Osaka City
March 26-29, 1950

Official Program

(Note - Subject to Minor Changes)

The First Day (Sunday, March 26)

900-1200: Meeting of the Japanese Society of Veterinary Science.
Dean H. Morita, Osaka Veterinary College, sponsor.
Papers on scientific research to be presented.

1300-1700: Conference of local VMA presidents and the Board of
Directors, JVMA

The Second Day (Monday, March 27)

930-1200: (1) Opening - Governor of Osaka Prefecture
Col. O'Mohundro, C.O. Kinki Civil Affairs Region
Mayor of Osaka City

(2) J.V.M.A. President's Address - Dr. Shimamura

(3) Distinguished Guests:

1. Prime Minister of Japan
2. Minister of Agriculture and Forestry
3. Minister of Welfare
4. General C. F. Sams, Chief, PH&W, GHQ, SCAP
5. President, Agri. Mutual Aid Ins. Association
6. President, Federation of Agricultural Cooperation
7. President, Japan Animal Husbandry Association
8. Lt. Col. M. W. Scothorn, Chief, Veterinary Affairs
representing American veterinarians
9. Dr. Asamura, Chief, Veterinary Section, Welfare Ministry
10. Dr. K. Saito, Chief, Animal Disease Control, Ministry
of Agriculture and Forestry.

(4) Official Announcements

1300-1400: Lectures on Atomic Casualties in Animals
Dr. Bush, Chugoku Region

1400-1700: General Session. Presentation of subjects to be discussed.

1700-1900: Motion Picture Show.

The Third Day (Tuesday, March 28)

- 900-1700: Section Meetings and Symposia
1. Section on Clinical Medicine
 2. (Section on Public Health
 3. (Section on Education
 4. (Section on Biological Products
 5. (Section on Code of Ethics
 6. Symposium on Veterinary Public Health
 7. Symposium on Modern Chemotherapy

Incl 1

- 2 -

1700-1830: Dinner Party

The Fourth Day (Wednesday, March 29)
900-1000: General Session (final)

1000 -1300: The Second Annual Meeting of the J.V.M.A.

1300 -1545: Clinical Demonstrations (Refer to attached paper.)

1600 - - : Inspection of Pharmaceutical Factories

Close

Public Exhibit under auspices of the Osaka press: From March 25 to 29,
in front of Osaka Station.

Technical Exhibits by companies: From March 26 to 29 at the Public Hall,
Nakanoshima, Osaka City.

PROGRAM COMMITTEE

Dr. Torai Shimamura, Chairman
President, JVMA
2 Daikancho, Chiyoda-ku, Tokyo

OSAKA LOCAL COMMITTEE

Dr. Yoshikazu Ebara, Chairman
President, Osaka Pref. VMA
1-31, Sakurazuka Hondori, Toyonaka City
Osaka Prefecture

CLINICAL DEMONSTRATION

(Dr. Kimata, Chairman - Tel: Setagaya-5359)

1300 - 1545, 4th Day, 29 March 1950

1300 - Canine Clinic - Maj. H. Magens, Advisor

- a. Methods of restraint
 - 1. Head lasso
 - 2. Nose tape
 - 3. Holding for intravenous injection
- b. "Barbital" anaesthesia

1315 - Poultry Clinic - Dr. Charles Pegg

- 1. Prick vaccination
- 2. Tuberculine test
- 3. Pullorum techniques

1330 - Equine Clinic - Lt. Col. Scothorn, Advisor

- a. Methods of restraint
 - 1. Wagner's War Bridle
 - 2. Restraint of one foreleg
 - 3. Rope to prevent striking or kicking
 - 4. Rope sling
- b. Trephining Sup. Max. Sinus - Dr. H. Kimata
(Chloral hydrate anaesthesia)
- c. Liver Puncture for Infectious Anemia - Dr. Kimata

1435 - Swine Clinic - Dr. C. Stengel, Advisor

- a. Castration
- b. Vaccination techniques

1445-1545 - Bovine Clinic

Advisors

- | | |
|--|-------------------|
| a. Intradermal T. B. test | - Maj. K. Willers |
| b. Examination for health certificates | - Dr. Beechwood |
| c. Methods of restraint | - Dr. Barngrover |
| d. Epidural anaesthesia | - Dr. H. E. Luke |
| e. Rumenotomy | - " " |

Needs: Loud Speaker	3-4 pigs (40-60 lbs)
2 dogs	1 Holstein cow
1 horse (quiet)	Straw mats (floor protection)
10 chickens	

1st Opt

/nt

~~CP~~

From: Chief of Health Bureau, Yokohama Municipal Office.

To: Dr. Pegg, Public Health Section, Kanto Civil Affairs Region.

Subject: Violations of the Slaughter House Law, Food Sanitation Law & Dead Animal Disposition Law.

1. Discovery of the case:

The Showa Livestock Company (Mr. K. Murai, representative) of 15, Kawabe Cho, Hodogaya-Ku, Yokohama is in operation of meat processing and hog breeding.

On 10th December last year, the company bought 8 piglets of 45 days old from an Okinawian (name unknown) of Naka-dori, Tsurumi-Ku, Yokohama. In the end of the last December, those 8 piglets were presenting a symptom like epilepsy and lost appetite with slight fever, in the meantime on 5th January, one of the 8 died, therefore the Prefectural Livestock Section was contacted for diagnosis of those animals. Prefectural veterinarians autopsied the piglet and one of the worst conditional piglets, and sent them to the Central Laboratory; however, no confirmation could not be obtained.

On 19th January, the company increased 2 more piglets in their barn (from a pig farm of Totsuka-ku).

On 23rd January, 6 piglets involving 2 from Totsuka-ku died, therefore an employee, Mr. T. Hashizume dressed them in front of the barn and skinned them and stored them in the refrigerator which is used for processed meats, and he burnt all viscera.

On 22nd January, there was a suspicion in the statement made by Mr. E. Mari, managing director of the company who visited the Prefectural Livestock Section concerning intermediation (recommendation) for purchasing some piglets: therefore, the Livestock Section got contact with Public Health Section to offer cooperation in investigating the happening in the background. On 24th January, two prefectural veterinarians each from Livestock Section and Public Health Section and a municipal veterinarian of Hodogaya Health Center were dispatched to the company.

2 piglets were still alive at the time of inspection and the one was autopsied and confirmed as Hog Cholera, and then killed the other and the both were buried.

5 and a half carcasses of piglets were discovered in the refrigerator, and upon interrogation, it was found that those carcasses were the ones that died on 23rd. The rest of half carcass was used for the material of soap, the company stated.

- page 2 -

At the time of inspection, there were cattle carcasses (one head and a half). Hog carcass (one head) 2 hog-heads and 26 sausages in the same refrigerator. (The company stated that no hogs had been raised before they bought the above mentioned 8 piglets.

2. Measures taken up:

- a) 5 and a half carcasses of piglets which were discovered in the refrigerator and collected from the rest of half carcass were burnt, a small amount of fat was sent to the Central Laboratory for identification.
- b) Disinfection was made with 5% compound solution of cresol to barns, the place where autopsy was conducted, and oven.
- c) A half carcass of cattle and a half carcass of hog which was being touched with the piglet-carcasses were burnt and buried.
- d) The rest of the officially stamped carcasses and 26 sausages which were not having possibilities of being contaminated and touched with the piglet-carcasses in question were transferred to other place after being boiled for 30 minutes.
- e) Inside of the refrigerator was disinfected with heated 5% caustic soda solution.
- f) Inside of processing room was also disinfected with 5% compound solution of cresol and heated 5% caustic soda solution.
- g) ^{Entrance} Instance and exit and environmental area of the plant were also disinfected with 5% compound solution of cresol.
- h) All equipments and implements were once boiled and disinfected with 5% caustic soda solution.
- i) All uniforms (white cloth) were also boiled and disinfected.
- j) Oral notification of prohibiting use of the entire plant (refrigerator involved) was given to the company, and entering the plant was also prohibited.
- k) The violations was recognized under Art. 4 & 5 of the Food Sanitation Law, Art. 3 of the Slaughter House Law and Art. 3 of the Dead Anima Disposition Law, therefore, a request was made by the director of the Hodogaya Health Center to the Hodogaya Police Station for a strong action ~~be~~ taken up to the above described company. *be*

3. Measures be taken up in future:

It was decided to suspend their operation of meat processing ^{for} 10 days in order to prevent hazards to people according to the provision of Art. 22 of the Food Sanitation Law, as a marked violations of Art. 4 & 5 of the same law.

4. Others:

In order to prevent marketing of dead animal's meats & illegally slaughtered

775 013

- page 3 -

animal's meats, a volley inspection^{was} ~~are started to be~~ conducted to all
butcher's shops and meat processing plants within the Municipal Area from
26th January 1951.

/nt

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- c) A half carcass of cattle and a half carcass of hog which was being touched with the piglet-carcasses were burnt and buried.
- d) The rest of the officially stamped carcasses and 26 sausages which were not having possibilities of being contaminated and touched with the piglet-carcasses in question were transferred to other place after being boiled for 30 minutes.
- e) Inside of the refrigerator was disinfected with heated 5% caustic soda solution.
- f) Inside of processing room was also disinfected with 5% compound solution of cresol and heated 5% caustic soda solution.
- g) Instance and exit and environmental area of the plant were also disinfected with 5% compound solution of cresol.
- h) All equipments and implements were once boiled and disinfected with 5% caustic soda solution.
- i) All uniforms (white cloth) were also boiled and disinfected.
- j) Oral notification of prohibiting use of the entire plant (refrigerator involved) was given to the company and entering the plant was also prohibited.
- k) The violations was recognized under Art. 4 & 5 of the Food Sanitation Law, Art. 3 of the Slaughter House Law and Art. 3 of the Dead Anima Disposition Law, therefore, a request was made by the director of the Hodogaya Health Center to the Hodogaya Police Station for a strong action he taken up to the above described company.

3. Measures be taken up in future:

It was decided to suspend their operation of meat processing 10 days in order to prevent hazards to people according to the provision of Art. 22 of the Food Sanitation Law, as a marked violations of Art. 4 & 5 of the same law.

4. Others:

In order to prevent marketing of dead animal's meats & illegally slaughtered

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- page 3 -

animal's meats, a volley inspections are started to be conducted to all
butcher's shops and meat processing plants within the Municipal Area from
26th January 1951.

15-Dept
/nt

From: Karagawa Prefectural Health Department

To: Dr. Pegg, Public Health Section, Kanto Civil Affairs Region

Subject: Violations of the Laws regarding slaughtering, disposition and food sanitation.

1. Discovery of the case:

There was a doubtful point in the statement made by Mr. Mori, managing director of the Showa Livestock Co., of 15, Kawabe-cho, Hodogaya-Ku, Yokohama, who visited Livestock Section of this prefecture on 22 January regarding request for recommendation of purchasing piglets; therefore, Livestock Section decided to investigate what was happening in the background and requested Public Health Section to cooperate with them on investigation of the case.

2. Investigation findings:

On 24th January 1951, Dr. Nakajima from Health Department, Dr. Maruyama from Agricultural & Forest Department and Dr. Arakawa from Hodogaya Health Center were sent to the Showa Livestock Co. (Hodogaya Health Center official was requested to go with the prefectural officials, since the case was happening in it's jurisdiction).

Showa Livestock Company is in operation with meat selling, meat processing and hog breeding in the operating capital of ¥ 1,100,000 at the above mentioned location; however, hog-breeding has voluntarily been suspended since the last October due to shortage of feed and inadequate environmental condition, and also meat processing is in the stage of suspension due to dullness of operation, therefore, meat selling is mostly stressed at present time.

The inspection was first made in the refrigerator and found officially stamped cattle carcass of 200 kgs-weight and a hog carcass of 40 kgs. and 5 and a half carcasses of piglets of approximately 2 months old (average 7 kgs. each). The 5 and a half carcasses of piglets were dressed and not officially stamped for inspection.

The responsible persons were all out, so that an interrogation was made on an employee, Mr. T. Hashizume, and learned that the company was requested by a broker of Niigata Prefecture in the end of the last December for intermediation (recommendation) for purchasing piglets, so that the president of the company, Mr. Murai bought 8 piglets in Tsurumi Area and 2 piglets in Totsuka Area and kept them in the barn until the transportational procedures be gone through; however, those piglets were suffering from malnutrition at the time of purchasing and 2 of those piglets died in the early part of January and also the rest died on 22nd and 23rd January in succession. Mr. T. Hashizume also stated that his master was absent at the time that those piglets died, therefore he dressed the piglets and stored them in the refrigerator.

However, judging from the fact that the piglets were depilated and skinned by hot water, it goes without saying that the killing was conducted with the

- page 2 -

Purpose of placing them for human consumption.

3. Confirmation for Hog Cholera:

According to the statement made by Hashizume, There were 2 more alive piglets, therefore Dr. Maruyama diagnosed those 2, and studied that they were highly weakened and had the temperature of 39.5°C. with deep suspension of "Hog Cholera." Those 2 were autopsied by the veterinarian and confirmed them as suffering from Hog Cholera in the autopsy-findings. The previously dead 6 piglets were also possessing same symptoms.

4. Disposition taken:

The stored 5 and a half carcasses of piglets which had symptoms of Hog Cholera and the two piglets killed by the prefectural veterinarians were buried with strict disinfection.

The temperature in the refrigerator was kept at 5° C. below zero, however, there were other carcasses of cattle & hog as previously noted and also there was a possibility of contamination by Hog Cholera virus to those carcasses, Dr. Arakawa sealed the refrigerator so that no one could open the refrigerator.

5. Measures taken up regarding violations of the laws:

The location of offense is in the jurisdictional area of the Yokohama Municipality, therefore the Municipality is now taking up measures according to the report written by Dr. Arakawa for strict punishments.

/nt

From: Kanagawa Prefectural Health Department
To: Dr. Pegg, Public Health Section, Kanto Civil Affairs Region
Subject: Violations of the Laws regarding slaughtering, disposition and food sanitation.

1. Discovery of the case:

There was a doubtful point in the statement made by Mr. Mori, managing director of the Showa Livestock Co., of 15, Kawabe-cho, Hodogaya-Ku, Yokohama, who visited Livestock Section of this prefecture on 22 January regarding request for recommendation of purchasing piglets: therefore, Livestock Section decided to investigate what was happening in the background and requested Public Health Section to cooperate with them on investigation of the case.

2. Investigation findings:

On 24th January 1951, Dr. Nakajima from Health Department, Dr. Maruyama from Agricultural & Forest Department and Dr. Arakawa from Hodogaya Health Center were sent to the Showa Livestock Co. (Hodogaya Health Center official was requested to go with the prefectural officials, since the case was happening in it's jurisdiction).

Showa Livestock Company is in operation with meat selling, meat processing and hog breeding in the operating capital of ¥ 1,100,000 at the above mentioned location: however, hog-breeding has voluntarily been suspended since the last October due to shortage of feed and inadequate environmental condition, and also meat processing is in the stage of suspension due to dullness of operation, therefore, meat selling is mostly stressed at present time.

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The responsible persons were all out, so that an interrogation was made on an employee, Mr. T. Hashizume, and learned that the company was requested by a broker of Niigata Prefecture in the end of the last December for intermediation (recommendation) for purchasing piglets, so that the president of the company, Mr. Murai bought 8 piglets in Tsurumi Area and 2 piglets in Totsuka Area and kept them in the barn until the transportational procedures be gone through: however, those piglets were suffering from malnutrition at the time of purchasing and 2 of those piglets died in the early part of January and also the rest died on 22nd and 23rd January in succession. Mr. T. Hashizume also stated that his master was absent at the time that those piglets died, therefore he dressed the piglets and stored them in the refrigerator.

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5. Measures taken up regarding violations of the laws:

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Final Rept 2nd Feb. 51 /nt

To: Dr. Pegg, Public Health Section, Hq. Kanto Civil Affairs Region
From: Chief of Health Bureau, Yokohama Municipal Office
Subject: Reference to the previous report on violations of laws

In reference to the previously reported case happened at the Showa Livestock Co. on 24th January 1951, the following measures were taken up.

1. Suspension of entire operation and improvement of the plant during suspension-period:

10 days suspension on meat processing operation from 24th January to 2nd February was held and a frequent inspection and guidance by food inspectors from the jurisdictional Hodogaya Health Center were conducted and found that all directions made by this office were being carried out. Also the following measures for improvements during the suspension-period were conducted:

- a) Cleanliness of both internal and environmental areas.
- b) All contaminated shelves in the refrigerator were removed and repainting by enamel was done on door and walls.
- c) Breakages of floor and walls were repaired.
- d) Rearrangement of all movable equipments was done.

2. Prosecution to police authorities:

On January 26th, the director of Hodogaya Health Center sent a letter of prosecution to the Chief of Hodogaya Police Station. The police station has lately been referred concerning legal procedures taken by the police authorities regarding this matter; however, it was learned that the investigation on this case had been postponed because of the fact that the police authorities were pressed by other investigations on serious cases of homicides and robberies, etc. The Police authorities stated that they would start the investigation of this case from 5th January.

3. Valley inspections made to all butcher's shops in the Municipal Area:

In the light of this case, a valley inspection to all butcher's shops and meat processing plants was made from 26th January in order to prevent marketing of illegally slaughtered animal's meat and dead animal's meats, and according to the report by inspectors to the chief of Health Bureau, 273 butcher's shops were inspected in the Municipal area as of 2nd February, and no illegally slaughtered animal's meats and dead animal's meats were discovered. Further to add, this valley inspection is continuing.

/nt

26 January 1951

LETTER OF PROSECUTION

From: Mr. S. Taniyama, Director of Hodogaya Health Center.

To: Mr. I. Kase, Chief of Hodogaya Police Station.

I hereby prosecute the below mentioned person for violations of the Slaughter House Law, Food Sanitation Law, Law regarding disposition of dead animals and others.

Letter:

At 2 P.M. on 24th January 1951, prefectural officials, Dr. Nakajima and Dr. Ogure from Health Department, Dr. Maruyama and Dr. Naoi from Agricultural and Forest Department and a municipal official, Dr. Arakawa from this Health Center were sent to the Showa Livestock Co. of 15, Kawabe-cho, Hodogaya-Ku, Yokohama and inspected the company. It was learned that there were 2 sick piglets in the barn, and five and a half carcasses of piglets which were not officially stamped for inspection in the refrigerator. Upon interrogation made by municipal officials on 24th and 25th (Mr. Shimazu, Chief of Food Sanitation Division, Dr. Tamada from the same division, and Mr. Tokue, Chief of Livestock Breeding Division, and Dr. Inouye from the same division), it was found that Mr. Mori, managing-director of the company bought 8 piglets (45 days old) on 10th December 1950 from an unknown Okinawan of Nakadori, Tsurumi-ku, Yokohama; however, one of the 8 died on 5th January 1951, therefore the Prefectural Livestock Section was contacted for judgement of the course of death. Autopsy was made by the prefectural livestock veterinarian on the dead piglet and one more alive piglet which was in the same symptoms with the former, but no confirmation was obtained at that time. In the morning of 23rd January, 6 piglets died, therefore, T. Hashizume, an employee of the company dressed those piglets in the barn and burnt all viscerae in the oven and also a half carcass of a piglet was used for collection of fat, as the responsible persons were out. There was a deep suspicion of happening livestock infection since 6 piglets ~~in the barn~~ was autopsied for judgement of the disease by Dr. Maruyama, prefectural official, and confirmed them as suffering from Hog Cholera. Accordingly, the other alive piglet was killed and burnt with 5 and a half non-officially stamped piglet carcasses, and sealed the refrigerator.

Therefore, this case is to be prosecuted on charge of violations of Article 5 of the Food Sanitation Law (recognition: dressed carcasses for human-use.), Art. 3 of the Slaughter House Law (slaughtering of animals for the purpose of human consumption conducted other than the place of Slaughter-House) and Art. 2 of the law concerning Disposition of Dead Animals & others (Disposition of animal without approval). Further to add, a rumor has it that illegal slaughtering is often conducted by the same company.

died in incubator, one of the 2 alive piglets

/nt

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三六衛字三三三号

昭和二十六年二月三日

横浜市衛生局長村田四郎

関東民事部長殿

10ヶ月傳へ殿

弊死蔵内に対する取締について

横浜市保土谷区川辺町十五番地に於てハムソーセージベシの類の製造業を営む昭和畜産株式会社にて弊死蔵を冷蔵庫内に貯蔵し、そのと一月廿四日発見し、その概要についてはつきに報告いたしました。其の後採取処置は左記の通りであり、専ら報告いたしました。

記

一 営業の停止及び工場の改善

ハムソーセージベシ又はそれら類似品の製造業に対して 別紙一の通り一月廿四

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日より二月二日までに十日間の営業の停止を命じ、所轄保土谷保健所食品衛生監視員により昼夜監視及び指導を行い、命令の遵守を促していることを確認した。

営業停止間工場に於ては次の如き改善措置を実施した。

一、工場内外の清掃に努めた。
 二、冷蔵庫内の汚染をれた棚を除去し、冷蔵庫扉及び及び部のエナメル(銀色)塗り換えを実施した。

三、工場内床及び側壁の破損部位の補修を行った。

四、工場内の清掃と便をうしめるための可動施設と一隅に整頓した。

五、警察署への告発

一月二十六日保土谷保健所長より保土谷警察署署長に対し別紙より通り出の発状と申交した。

其の後同警察署の検査処置に付照会し、同警察署は現在殺人強盗等重犯罪の捜査に忙殺され、本件の審議取り調べを行うに及ばず

のなまき、速かに処理を命ずる旨申入れたところ、二月五日には取調べを開始すると
云うこと。

三、食肉関係店舗に対する一斉検査の実施

この事件に鑑みて、弊獣肉、密殺肉の販売を防止するため、市内の食肉販
売店、食肉加工場等の販売店に三月一日より一斉検査と行い、摘発
に努む。二月二日までの報告によると検査軒数三七三軒（食肉販売店三三
軒、食肉加工場三軒、惣菜製造業一三軒）にして弊獣肉、密殺肉は全く
認められなかった。

尚この取締は今後とも持續して実施する計である。

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別紙一 (寫)

二天衛才四号

營業停止指令書

營業の種類 公ニシヤベシ又ハ此ラノ類似品ノ製造業

營業の場所 横浜市保志区川辺町十五番地

營業者氏名 昭和産業株式会社 代表者 村井 菊次郎

右は食品衛生法ヲ平ニ條ノ規定ニヨリ昭和平六年一月三十四日ヲ二月
二日までの十日間との營業の停止を命ずる

昭和平六年一月三十四日

横浜市長 石河 京市

行

別紙ニ(寫)

ニ大保衛チ一七八号

昭和十六年一月廿六日

保赤谷保健所長 谷山 幸男

保赤谷警察署長 加勢 一郎殿

告発にツキ

添付資料の通り屠場法、食品衛生法、ハツ殺処理場等に関する法律
各違反事件発覚の爲悪質業者として告発す

頁
第
二

告発状

一月五日午後三時、県公衆衛生課中島、小暮西技師並びに農林部畜産課丸山、直井西技師と共に、保土谷区川辺町十五番地、昭和多畜産株式会社（社長村井菊次郎、明治三十八年八月三日生）に赴き、当会社を検査せし。豚舎に二頭の豚豚（仔豚）更に冷蔵庫に世檢印豚豚五頭半（全部仔豚）と糞を見せり。依る三十四、三十五日（此の日は横浜市環境衛生課島津食品衛生係長、玉田食品衛生並視員 並びに畜産課徳江係長井上技師、吏員のみ）の両日に渡り此の豚の件について遡究せし。其の豚豚は常務森栄治が昨年十二月十日、鶴見と仲通り沖繩人（氏名不明）より八頭仔豚（生右早音）と購入飼育せる中、本年一月五日一頭斃死。其の爲、県畜産課に連絡病名の鑑定を依頼し、飼育中の同症状の仔豚一頭と、県畜産課の技師が解剖した結果、病名は判定せず、其の右更に早音の朝六頭斃死、それと橋爪卓雄が責任者不在の爲に独断で豚舎にて調理解切し、その肉は之を電場にて焼却、又半丸の肉は油脂を取るとの事である。以上の言に依り、

責 任 者

六頭一時に殺死せる故豚の伝染病の疑ひ充分なると以て豚舎に残れる病豚二頭中一頭と病名確定の爲、三四日丸山技師が解剖、其の結果豚コレラと判定せり。従て冷蔵庫内の惣検印豚肉全部並びに豚舎に残れる病豚一頭と殺し計七頭半を焼却し冷蔵庫内を封印せり。故に本件は食品衛生法第五条（豚コレラ肉を食品として販賣に供する爲に調理貯藏ししものと認められし）と場法第三条（と場以外の地にて食用に供する目的を以てと殺解体せること）並びに一の獣処理場等に関する法律第三条（無許可の獣処理の爲）に該当し且、前より当会社は密殺の仄聞ありし事及び告発の事とす。

三衛ヲニ一号

昭和二十六年一月二十七日

横滨市衛生局長 村月四郎

関東民事部

公衆衛生課長 殿

屠場法、食品衛生法等の違反につき

一月三十一日横滨市保志谷三川辺町十五番地に於て公ソーセージ、ベーコンの類の製造業及び養豚業と宮玉昭和畜産株式会社にて豚コレラにて致死死した仔豚六頭を解体して冷蔵庫内に貯藏して居るのを発見し、その概要別紙の通りでありますので報告いたします。

頁 行

一 発見にいたるまでの概要

横浜市保土谷区川辺町五番地昭和畜産株式会社(代表者村井兼次郎)は同番地にハムソーセージベーコンの類の製造業と共に隣接して養豚業を經營してゐるが、昭和十五年十月十日頃横浜市鶴見区仲通リ沖繩人某(氏名不詳)より生後約早五日の仔豚八頭を購入し、同所養豚場にて飼育中十月末頃より全般に食欲不振、微熱を認め、類痛様症状を呈するにいたり、一月五日一頭が激死し、直ぐ是畜産課に連絡し、保員の派遣を求め、他の重症一頭と共に剖検し、更に是を中央衛生研究所にて検査したが、病名決定するに到らなかつた。

一月十九日、同社經營にかはる石塚区の養豚場より仔豚二頭を同畜舎に搬入した。

一月二十日朝、石塚区より搬入した前記仔豚二頭を含む六頭が激死した。同日同社従業員橋本卓雄は畜舎前より於て解剖し、外臓を除き、養豚場権外飼育用舎にて湯むきし、ハムソーセージベーコンの製

頁 四 行

造工場冷蔵庫に入れ、尸體は前記の處にて焼却した。

一月三十一日果畜産課におき、同社常務鈴木栄治の言に不審と抱いた同課では公衆衛生課に連絡し、一月三十一日畜産課丸山道井係員、公衆衛生課中島、小暮係員と現場に派遣し、その場で連絡により本市保志谷保健所荒川食品衛生監視員が現場に同行した。

以上を有しては仔豚は二頭、いよその一頭と剖検の結果豚コレラと判定され、他の一頭を殺処分し共に埋却した。

次に豚肉と臨検した結果工場冷蔵庫より前記の三首に致死した豚肉中三頭半分と発見し、追及した結果肉密に処理した三首の致死豚であることを判明した。

残余の半頭分は石炭と原料とするため油脂と採るると会社側では云つてゐる。

当時冷蔵庫内には半枝肉にて一頭半、豚枝肉一頭、豚の頭二、ソーセージ二十六本が認められた。

尚同養豚場は九月末前記八頭屠入まで全く豚を飼育してゐた
かゝるといふ。

ニ発見後現在まで採るる処置

- 一、発見された豚及び其半丸より採つた豚脂は焼却処分した。
豚脂の一部は程々釜の中央部を研ぎ出し、
二、豚舎、解体場、お霊場及びその附近と5%クレゾール石鹼液にて
消毒した。

三、冷蔵庫内の肉類は次の区分に依り処分した。

（一）整豚に直接接觸した豚半丸、中半丸各一は焼却処分した。

（二）整豚と同室に冷蔵されてゐる肉の中接觸汚染の疑ふ所の牛

肉一頭分、豚半丸一豚の頭二、を細切して、ソーセージ、牛乳、共に三分

間煮沸し食用を許し他所に搬出せしめた。

四、冷蔵庫は熱苛性ソーダ液(5%)にて消毒した。

五、工場内は5%クレゾール石鹼液及び熱苛性ソーダ液(5%)により消毒した。

六、工場出入口及び周用は5%クレゾール石鹼液にて消毒した。

青 白 行

ク器具(肉刀、肉用鉋、鋸、ハシ、桶等)及び器械類は煮沸又は熱苛性ソーダ液(5%)にて消毒した。

8. 作業に用いた自水は煮沸消毒を行う。

9. 工場(冷蔵庫を含む)の使用を停止すると共に出入したるよう口頭にて指示した。

10. 食品衛生法第5条及び第5条、屠場法第5条への款処理場等に関する法律第3条違反と認められるので、保土谷保健所長より保土谷警察交番署に連絡、処置を依頼した。

三、今後採るべき処置

食品衛生法第4条及び第5条違反として危害防止のため同法第5条の規定により、十日間のハムソーセージ、ベーコン類の製造事業の営業を停止する事案である。

四、其の他

この事件に鑑み、販売肉の販売を防止するため市庁全

775 013

食料販売店及び食料加工場の一斉検査を指示し一月五日より実施中で
ある。

食
料
販
売
店

昭和二十六年一月二十七日

神奈川県衛生部長

関東民事部衛生福祉局

公衆衛生課長 殿

食品衛生法違反について

一月二十四日横浜市保土谷区内に発生した食品衛生法違反の件につき別紙の通り報告します

記

一、違反事実発見の動機

最近高座郡の一部及び横浜市戸塚区保土ヶ谷区方面に豚コレラ流行の徴があり、病豚の密殺が行われ、この真相調査防疫事務担任の県畜産課は当課に対しこの真相調査に協力方申出があつた。

当課は屠場検査員や食品衛生監視員を智勵し警戒中であつたから快諾した。

か内畜産課の内偵中の左記場所之調査に行くことになり、その他は横浜市立保土ヶ谷保健所の管轄になつてゐるのをこの係員にも同行するよう連絡した。

一、調査日

昭和二十六年一月廿四日午後

中 系 書

市 立 八 景 屏

一 調査場所

横浜市保土ヶ谷区川辺町一五 昭和畜産株式会社

代表者 村井 菊次郎

一 調査従事者

県庁 衛生部 公衆衛生課 中島 技師 外一名

農林部 畜産課 丸山 技師 外一名

横浜市立保土ヶ谷保健所 荒川 食品衛生監視員

一 調査状況

昭和畜産株式会社はその事業として食肉販賣業、

ハム、ベーコン、ソーセージ類の製造業及び豚事業を

合番地で行つてその資本金百十萬円の会社であるが養

豚事業はその場所の環境衛生上不適切な飼料不足

のため昨年十月以降休止し公ハム、ソーセージ等の製造も不振を

食肉販賣業に重点を置き、現況である。

一月二十四日午後二時三十分一行が現場に臨検し工場内の冷死
庫（電冷式にて相当大なるもの）を用扉検査すると正規屠場
の検印ある牛枝肉約二〇〇kgと豚枝肉一頭分約四〇kgが
貯蔵された外、生絡二首、生平均七kgの子豚五頭半
分が内蔵を摘出し湯割し（熱湯に浸漬し脱毛したもの）
となしたものが樹けられあり無検印は押入れとなした。
責任者が不正なるに従業員橋川卓雄（四十九才）につ
き調査すべし次にどうに答へた

この豚は昨年十二月末新潟縣の取引先より子豚の幹
施を依頼され、主人が横濱市鶴見区四方田より八頭
に塚区より二頭を購入し輸送手傭等がすむに
空豚舎の一房に飼育し、それが初めから栄養不良

市三ノ果屋

で一月下旬ニ頭配死ニ至リ三日に於テ相次ぎ六頭
死んだが主人子死つたため自分から内臓を抜き野尿とあせると
言ふが湯剥き脱毛の処理がとあせ以上明ふに言用
の目的であつたことが肯された

一、豚コレラの決定

雇人橋元の話では尚残りニ頭の仔豚が生まれてくると言ふを
これに技術が検査すると既に衰弱して元気がなく体温 39.5°C で
豚コレラの疑が充分であり殺処分は附一割検査すると内臓
所見にあそけ豚コレラであること診断し、さき死んだ六頭
も全病であること決定した

一、衛生処理

昨既の仔豚五頭半分は豚コレラにかゝる豚であり又屠場法が三條
食品衛生法が五條、違反に該当するものであつた殺処分は附いた二頭の

仔豚屍体と共に嚴重に消毒を施し安全な場所にて埋却した。

冷蔵庫内の温度は5℃の低温に保たれ、水が在庫中の牛及び豚の肉は相当時局同一場所にて貯藏され、この不病毒汚染のおそいがあるものと認め、荒川監視員の手により封印の付いた水持ち出し及び人の出入を禁止した。

一、邊 及に對する処分

現地における行政的処分は、当該法規により管轄地たる横浜市が行ふことになり、荒川監視員の報告に基づき、令市衛生局が、県の要望もあり、嚴重な処分となすべく目下手續中である。

January 23, 1950

Hatsu Ei No. 4

From: Vice minister, Welfare Affairs

To: Governors of To, Do, Fu, and prefectures

Subject: Enforcement of Ministerial Ordinance concerning standards for ingredients of Milk, Milk products and similiar dairy products.

Ministerial ordinance concerning standards for ingredients of milk, milk products and the similiar milk products was promulgated with the Welfare Ministerial Ordinance No. 58 dated October 16, 1950 and had came into orce as from the same day.

Milk and milk products etc. have suddenly raised their utilizing degree as food-stuff since the termination of the last war, accordingly depending upon its quality, it has greatly increased fear which will harm to people on the food sanitation. The enforcement regulation based on the Food Sanitation Law and the other provisions are the ones which are concerned the general foods and there were few detailed regulations regarding the special foods like milk and milk products and they were considered inadequate as to prevention of damage from the standpoint of the public health. This Ministerial Ordinance was enacted as enforcement regulation of the Food Sanitation Law concerning milk and ilk products etc. separating the enforcement regulation of the Food Sanitation Law taking consideration of the deficiency mentioned above in order to systematize the regulation on the public health concerning this phase, prevent trouble caused by milk and milk products, etc. promote the public health at the same time, and plan the sound development of this business.

Fitness of the administration of this ministerial ordinance affects greatly upon security of the nation's perfect public health as well as the business concerned therefore, attention should be paid to following items in order to carry it out completely.

Note:

1. Matters which have extremely changed so far.
 - (1) The utilizing standard has been established concerning milk to be used as specified material.
 - (2) Number of milk products items were increased establishing the standards respectively and as to the necessary items, especially the preserving standard, regulations were set up concretely.
 - (3) As to milk products and the similiar milk products, name of ingredients, the waight, percentage and the analysis table of ingredients have been shown newly.

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- (4) Milk has been determined not to be sold to anyone except the specified dealers unless it is processed at the processing plant.
- (5) A self-registering thermometer has been put on in order to make accuracy of pasteurization.
- (6) The measures which is necessary to preserve sanitation vehicles etc. have been requested.
- (7) The milk collecting business has been authorized.
- (8) The standard for the goat-milk has been established.

2. Administration:

1. Standard

- a. Unhealthy cattles or goats stated in (a) of paragraph 1 of the annexed paper means cattles and goats that have been attached by diseases provided in 1 of the annexed paper No. 1 of the Food Sanitation Law, the reinforcement regulation which had not been amended, or other diseases affect on milk. As to the T.B. examination of (e), it should be cooperated closely with the authorities concerned engaging in administration of the law concerning the Prevention of Infectious Disease of Domestic Animals (Law No. 290 of 1924)
- b. Ingredients of the cow-milk has a little differences depending each cattle like constitution, species, the period of lactation and the administrative situation of cattle, therefore, it should be tried to be produced the good quality of milk which fits the standard as well as instructed not to use the milk which doesn't fit the standard cooperating with the authorities concerned always.
- c. Temperature stated in the preserving standard of milk and milk products means temperature until that is delivered to consumers or anyone who is regarded as consumer, therefore, it should be instructed such a way.
- d. "Within an hour after pasteurization" stated in the preserving standard of the city milk or the special milk means that cooling must be carried out as soon as the pasteurizing operation has completed not exceeding an hour, however, late it may be.

2. Reading

- a. The pasteurizing temperature of the city milk, the special milk and the pasteurized goat milk and reading of time should be taken the following method.

When it is heated for 30 minutes at 62°-62° 30'

- b. As for reading of the cow-milk, milking businessman and milk collecting businessmen will be regarded as the manufacturer respectively therefore, those two businessmen should be men of responsibility of reading of the raw milk.

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3. Business

a. As for people who had been licensed the ice-candy manufacturing business and been running manufacturing of the frozen emulsion and has not been received license of manufacturing of milk products, he shall be allowed license of manufacturing of milk products newly.

b. Business of the goat-milk concerned had not been authorized at this time, but the business has also a important influence on sanitation as well as that of the cattle-milk concerned therefore, the efficient instruction should be given.

4. Others

The pasteurizing method provided in the standard of processing or manufacturing is heating on each part of mil completely, therefore facilities and establishment which are able to satisfy this request should be necessary.