

Swine

| <u>Disease</u> | <u>Prohibited</u> | <u>Complete</u> | <u>Partial</u> | <u>Internal organ</u> |
|-------------------------|-------------------|-----------------|----------------|-----------------------|
| Stain from Inflammation | | 1 | 8 | 310 |
| Tuberculosis | | | 2 | |
| Hydropsy | | | | 10 |
| Tumour Others | | | | 75 |
| Distomiasis | | | | 6 |
| Deterioration | | | | 160 |
| Others | | | | 1,751 |
| <u>Total:</u> | | <u>1</u> | <u>10</u> | <u>2,315</u> |

Horse

| | | | | |
|-------------------------|--|--|----------|-----------|
| Distomiasis | | | | 3 |
| Stain from Inflammation | | | 3 | 16 |
| Deterioration | | | 4 | |
| Others | | | 2 | 33 |
| <u>Total:</u> | | | <u>9</u> | <u>52</u> |

B-8

| <u>Kind of animal</u> | <u>Prohibited</u> | <u>Complete</u> | | <u>Partial</u> | | <u>No. of animals whose internal organs were disused</u> |
|-----------------------|-------------------|-----------------------|-----------------------|-----------------------|-----------------------|--|
| | | <u>No. of animals</u> | <u>Amount of meat</u> | <u>No. of animals</u> | <u>Amount of meat</u> | |
| Cattle | | 1 | 190kgs. | 1 | 2 kgs. | 174 |
| Calf | | | | | | 5 |
| Sheep | | | | | | 2 |
| Goat | | | | | | 1 |
| Swine | | 1 | 49 kgs. | 12 | 44 kgs. | 2,390 |
| Horse | | 1 | 188 kgs. | 9 | 40 kgs. | 52 |

- 3 -

B-12

| Kind of animal | Injured | Unrecoverable condition owing to the accident | Hard labor | Paralysis after delivery | Acute tympantitis | Total |
|----------------|---------|---|------------|--------------------------|-------------------|-------|
| Cattle | 1 | - | - | 4 | 9 | 14 |
| Calf | - | - | - | - | - | - |
| Sheep | - | - | - | - | - | - |
| Goat | - | - | - | - | - | - |
| Swine | 4 | - | - | - | - | 4 |
| Horse | 5 | - | - | - | - | 5 |

B-18

- (1) Cares are taken that meat processing place is apart from dirty places.
- (2) Place where meat is cooked or processed is separated from other places by some proper means. It must not be jointly used with dwelling-house, kitchen or business room.
- (3) The ground and side-wall must be water-tight and well-drained.
- (4) Washing-stand of flowing water for the use of workers must be installed in the work shop.
- (5) Sanitary water-closet must be 4.5 meters apart from the place where meat is processed or disposed and must be kept clean.
- (6) Containers with lids must be installed to put the wastes in.

C-7

Concerning the handling of milk, test is executed periodically or as occasion calls and as to the milk unfit to be used, the improper points are pointed out at the milk disposal places. Milk inspectors make visits periodically or as often as possible to the milk disposal places and inspecting the equipments, they give instructions that the work may be carried on under the Detailed Executive Law of the Foodstuffs Sanitation Law. We are achieving good results.

D-2. Concerning the fish and shell-fish transportation car and trucks, instructions are given in the name of the chief of Sanitation Sect. to the chief of Health Center and Food Inspectors are paying special attention to the following points.

- (1) When fish and shell-fish are loaded or unloaded the inside of the cars must be washed clean with water.
- (2) Foods must be covered with clean sheets.
- (3) Loaded goods are inspected as occasion calls and the freshness of the foods is examined.

D-4. In big fish markets, the Food Inspectors of each Health Center are giving following instructions after inspection.

- a. The ground must be water-tight.
- b. Work-place must be lighted and ventilated well.
- c. Ample flowing-water must be supplied to the work-place.
- d. Equipments for controlling of insects and flies.

D-8. The storage facilities in the prefecture are still imperfect, especially, the inside of the refrigerators is mostly dirty. We are giving instructions in this respect, and are achieving good results. As to processing plant, permission is given after assuring the equipments are fit to the provisions of the Foodstuffs Sanitation Law. Concerning fresh fish, attention is paid as mentioned above to the fish markets and the following instructions are given to fish-sops.

- a. Containers of fish and shell-fish must be so equipped as to keep off flies and dust.
- b. Cooking-room must be equipped.
- c. Refrigerator must be furnished.
- d. Waste-box must be furnished.
- e. Washing-stand of flowing water must be equipped.

✓ E-4 Food processing establishments desiring license must submit the following documents to the Governor through the Health Center concerned.

- (1) Name, address and date of birth of the applicant.
- (2) The place where the enterpriser lives.
- (3) Name, shop-name and trade-mark of the enterprises.
- (4) Kind of business.

(5) Outline of business equipments.

When Health Center receives the application showing the above items, it dispatches Food Inspector to inspect the actual condition and ascertain if the statement is correct or not. If he thinks it correct, he will submit the report to the chief of Pref. Sanitation Sect.. When the Sanitation Sect. receives this report, the Section will dispatch the inspector to the spot and when he thinks it proper, license is given through the chief of the Health Center concerned.

List of Establishments in SaitamaMILK PROCESSING PLANTS

| <u>Name</u> | <u>Location</u> |
|--|--|
| 1. Suzuki M.P.P. | Aoki-cho, <u>Kawaguchi</u> |
| 2. Matsumoto M.P.P. | Onari-cho, <u>Omiya</u> |
| 3. Yabe M.P.P. | Haraichi-machi, <u>Kitadachi-Gun</u> |
| 4. Muraoka M.P.P. | Yono-machi |
| 5. Nomin Kodokan | Yono-machi |
| 6. Saitama Dairy Company | Okubo-mura |
| 7. Shiozumi M.P.P. | Yamato-cho |
| 8. Masuda M.P.P. | Asaka-cho |
| 9. Kanto Agricultural Products Processing Company | Shimizu-cho, <u>Kawagoe</u> |
| 10. Kurihara M.P.P. | Kishi-machi |
| 11. Yumiba | Yamada-mura, <u>Irima-Gun</u> |
| 12. Numazaki | Mizutami-mura |
| 13. Shimizu | Toyooka-mura |
| 14. Seibu Dairy Association | Koma-mura |
| 15. Yoshida M.P.P. | Ogawa-cho, <u>Hiki-Gun</u> |
| 16. Yoshida M.P.P. | Tamagawa-mura |
| 17. Kuwajima M.P.P. | Matsuyama-cho |
| 18. Oyama | Minamiyoshimi-mura |
| 19. Takaño M.P.P. | Okawara-mura, <u>Chichibu-Gun</u> |
| 20. Miyamoe M.P.P. | Chichibu-cho |
| 21. Toda M.P.P. | Ojihano-cho |
| 22. Tobe M.P.P. | Honjo-machi, <u>Kodama-Gun</u> |
| 23. Suda M.P.P. | Nagahata-cho |
| 24. Horigome M.P.P. | Tanso-mura |
| 25. Kobari M.P.P. | Kodama-cho |
| 26. Tachibana M.P.P. | Akidaira-mura |
| 27. Yoshida M.P.P. | Yorii-cho, <u>Osato-Gun</u> |
| 28. Osawa M.P.P. | Yorii-cho |
| 29. Morinaga Dairy Company- | Yorii-cho |
| 30. Otani M.P.P. | Tsumanuma-cho |
| 31. Osawa M.P.P. | Hirato, Kumagaya City |
| 32. Takada M.P.P. | Kasugabe-cho, <u>Minamisaitama-Gun</u> |
| 33. Hirano M.P.P. | Seisen-mura, <u>Kitasaitama-Gun</u> |
| 34. Kawanabe M.P.P. | Kasu-machi |
| 35. Mori M.P.P. | Shinobu-machi |

SLAUGHTER HOUSE

| | |
|-------------------|-------------------------------|
| 1. Shirako S.H. | Yamoto-machi, Kita Adachi-Gun |
| 2. Kawaguchi S.H. | Kiyoke-machi, Kawaguchi City |

| <u>Name</u> | <u>Location</u> |
|---------------------|--------------------------------------|
| 3. Omiya S.H. | Omiya City |
| 4. Kawagoe S.H. | Takazawa-machi, Kawagoe City |
| 5. Tokorozawa S.H. | Tokorozawa-machi, Iruma-Gun |
| 6. Chichibu S.H. | Chichibu-machi, Chichibu-Gun |
| 7. Honjo S.H. | Honjo-machi, Kodama-Gun |
| 8. Kumagaya S.H. | Hikida-machi, Kumagaya City |
| 9. Fukuya S.H. | Fukuya-machi, Osato-Gun |
| 10. Kazo S.H. | Kazo-machi, Kitasaitama-Gun |
| 11. Koshigaya S.H. | Koshigaya-machi, Minamisaitama |
| 12. Kamitakano S.H. | Kamitakano-machi, Kitakatsushika-Gun |
| 13. Yorii S.H. | Yorii-machi, Osato-Gun |

SEA-FOOD PROCESSING PLANT

| | |
|--------------------------------------|------------------------------|
| 1. Saitama Sea food Processing Plant | Omiya City |
| 2. Fukoku Sea Food Processing Plant | Warabi-machi, Kitaadachi-Gun |
| 3. Kamato | Yono-machi, Kitaadachi-Gun |

MEAT PROCESSING PLANT

| | |
|--------------------------------|------------------------------|
| 1. Akaba Meat Processing Plant | Yamato-machi, Kitaadachi-Gun |
| 2. Hashimoto " " | Kumagaya City |
| 3. Imai " " | Kumagaya City |
| 4. Uchida " " | Takekawa-mura, Osato-Gun |
| 5. Oka " " | Kumagaya City |

FISH MARKET

| | |
|----------------------------------|---------------------------------|
| 1. Saitama F.M. | Omiya City |
| 2. Omiya F.M. | Omiya City |
| 3. Saitama Fuji F.M. | Tokiwa-cho, Urawa City |
| 4. Saitama F.M. Co. Ltd. | Tokiwa-cho, Urawa City |
| 5. Kawaguchi F.M. | Kawaguchi City |
| 6. Tokorozawa Fish Company | Tokorozawa Irumi-Gun |
| 7. Chichibu F.M. | Chichibu-City |
| 8. Saitama Sea Product Company | Kawagoe City |
| 9. Kawagoe Sea food Company | Kawagoe City |
| 10. Musashi Sea food Association | Kawagoe City |
| 11. Higashimusashi F.M. | Kasugabe-cho, Minamisaitama-Gun |
| 12. Toyokuni F.M. | Iwatsuki-cho, Minamisaitama-Gun |
| 13. Takara F.M. | Fukaya-machi, Osato-Gun |
| 14. Kumagaya F.M. | Kumagawa City |