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Description of contents

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DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775/)/3 WAGE/ym HEADQUARTERS KANTO CIVIL AFFAIRS REGION APO 500 27 March 1950 KPH 700.8 The Chief MEMORANDUM FOR: Tokyo-To Health Department Tokyo-To Liaison Office THRU: Regulation of Food Stalls SUBJECT: 1. Recently we have held conversation; with your Sanitary Bureau concerning the regulation and licensing of food stalls. Information on this matter appears to be in a state of confusion. 2. You are therefore requested to provide us with a general discussion of the subject, including the following specific points: a. Number of licensed and non-licensed food stalls under your jurisdiction. b. Names of departments responsible for issuing Construction and Staple Foods permits. c. Copies of correspondence on notices to food stall operators in the process of being closed. d. Copies of official notices to police departments to close such food stalls. It has been reported to us that Tokyo police hesitate to carry out closure orders of Sanitary Bureau in these matters. e. Results of above efforts and reasons thereto. f. Specific related plans for the future. 3. Your immediate response in this matter is desired so that some constructive program may be mutually carried out. FOR THE CHIEF! Myracia Meaning the the throughthe GEO. B. NIBLOCK JR. Major, Infantry
Deputy Chief

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Tokro-To Health Department

TERMS #

Tokyo-To Liaison Office

EDB9ECL:

Regulation of Food Stalls

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onastructive program may be untually carried out.

The program may be untually carried out.

Note odded!

(The above refers to foodstalls which require liceus for the consulption of food and the premier.)

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 7750/3

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阳边 0 R 0 -The state of the s 区外 建 見を会り 地位 かり小 133 加加 15/4 いったのの方 上 松性 店院 祥 0 R 以後ききれたい。一般的な老見きちになるからなり、 据 一日後のなるなる大男は後出一年し後を東をを元 ちんかりはるとうなったかられたかするよう 一般後属の規則及び許の 医の治界及びその理由. 一个 沙文学 11 ---のは外外の対点 一年在 人 一及び不此門飲を変形の数 72 17 E. 100 7 本 情が必然 件 からからいた かくびみからのこれかし 北北 という る。主体に対象 7 你任 THE STATE OF

15/-

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 77.5/)/3 SUBJECT & SPANNELATION OF INCAIL RULES ON MERILIN OF FOOD SEALING Subject. Definition , this rules are differted for small chaps and movehile shape which do not require and application to construction laws. PLAND Most of the street chops emeans are repairletes and fire refuges the opened business as a means of Livehood, This is my if we store up selding at estauent teers a succe tit might coour a great trouble in public policy. But if we leave these stalls slong, such unsemitery could ties servefore we will give immediate permission for a while to persons w send berry feedlity and construction of stops, the aim of this set of rules to to improve the conitory condition of these food catalitishments. to le permitted for inchases at procent 31 May 49. He may 1 2. Permission or license is issued for a two period, according to this rub 3. Loos Pelies Chief will have authority to issue license to shope located cres cates of Police before 31 May 49 111. STANDARD PAGILIZIES According to the Food Senitation Detail Rule Article 18, will be explica to the case as interpertation on the fellowing, this stendard is not recitor than orginal rule, but it is provided for certain senitation cash different business and construction, H cases it should be investigated strictly for prestices purpose, le For the hitches. Mend proper partations and do not use hitches for other purposes. Must not be too small in comparison to ent. of pustomers. (Interpertation, It could be appareted with counter between quotemers and hitselses. East be prepared so as to be dust and thy proct.) 2. A toilet must be set up for employees and employees not toe close to the (antemperation, it is an ideal each shop has em tollet, but if you can't a Public tollet may be set up provided it is big enough and has proper facilities for the encunt of persons using it. But be proper distance from nearest cocking place.)

Interperation, Food, Bishes, and Food containers should t Shot be kept in proper place, Rumple servened shelves or emploant.)

6. Lighting, tentileties and drainegs must be adequite.
(Interporation, Erainege must be eleved, Emmyle tile est.)

is chall be in a 8 6mb. sembainer with valve below, in enter to make it come to bleam property/Ship container must be kept covered.)

6. A week besin must be provided for employees and ensteners, Renning unter will be used in Basin. (INt. Eiteben should be equipped with

Equipment for Minner mare (Efferperation, hurdle (duckboard) or employed)

Cartesperation, Such shap should have our garbogs out or stagusto number of bublic bonne for garbage.)

11. Shoots shelves will be provided for binner ware.

12. Employees elething. (Illies pareties. Inch employee may use our box)
13. Food, Esterials and Professe will be kept in proper place so as to protect then from fly, rat end duct.

like Ico home will be provided for perchible food.

2. Conduct physical exemination of all Food handlers.
3. Fut sign on the tiblet and assign person to be held responsible for 4. Denot neglect water supply.

HEADQUARTERS KANTO CIVIL AFFAIRS REGION PUBLIC HEALTH SECTION APO 500

	. 14 March 1950
SIIR.IECT. Poport of Piola Main to	Date .
SUBJECT: Report of Field Trip to Tokyo-To	., Health Bureau
TO: Chief, Kanto Civil Affairs Region, APO 500	Section
and of the first are surfaced and some surfaced are surfaced as the surfac	
1. The undersigned, accompanied by Miss Hense	el & advs. arrived at
	au auva au
on 1300 hours and depar	rted 1500 hours
Authority, Hq. Kanto Civil /	Affairs Region, dated
Order No.	
2. Purposes of the Trip:	
Discussion of and planning for sanitary con	+
stalls.	TOT OF SO-CHIEG TOOG-
3. Brief Statement of Findings and Results:	
In conference with Dr. Kobyashi and other	officials of Tokyo-To
Health Bureau, this information regarding food	stalls was elicited:
1. A total of 2000 foodetelle eriet :- 1	
l. A total of 2000 foodstalls exist in kn about 1600 are licensed by the Health Bureau.	own locations; or these
2. Licensing requires:	
a. Building permit from Construction	Bureau
b. Economics permit regarding staple	foods.
c. Sanitation permit certifying minim	um health requirements have been
met. If (a) and (b) are present,	the absence of (c) prohibits the
operation of a food stall and is a	legal basis for its closure by
Police Department under guidance	of said Health Bureau.
3. Definition	
3. Definition of food stalls differ: Police Department come " condend to the land of the l	
Police Department says "a food stall in on an "official" street: Health Bureon does no	s a moveous eating establishment
on an "official" street; Health Bureau does not and adds "houses with approximately 2 meter square"	use movability as a criterion
type".	and Proof shace V of partacks
4. There are two types of food dealers in	this category.
a. One which requires license by Healt	th Bureau and diamenses
pared lood for consumption on the	premises.
o une which sells packaged foods, fac	ctory prepared and which require
no license.	Name

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775/)/3 5. Printed notices are distributed for these stalls to display, which indicate that the stall owner possesses the required license. 6. Time limits for meeting deadlines on minimum sanitary requirements

- are not in force. Actually no stalls have been permanently closed during the past year. Some few have been temporarily closed for periods ranging from 10 days to 3 months.
- 7. This Health Bureau believes the police may not cooperate in enforcing these regulations.
- 8. It was agreed that members of our Section would accompany Japanese Health Bureau officials on daily tours of foodstalls selected at random; and that together we would discover their deficiencies. The Japanese will point out methods for remedy and we will revisit some of these on spot checks; this to be followed by another meeting on the matter in about one month. At that time we will evaluate the effort and results.

This group appears interested and sincere and, we believe will cooperate in this undertaking.

Some additional local legislation and some further clarification may be necessary, but this will be met as we come to review the preliminary results.

W.G.A. EDELMAN, M.D.

PETITION.

To:Chief, Public Health, Kanto Civil Affairs Team.

From:Ginshichi, Yajima
Representing Nishiguchi Shinjuku Kai,
No.765 1 chome Shinjuku-ku, Tokyo

Subject:Petition as to the abolishing of Open Door Eating Places.

Dear Sir;
We. 65 operators of open door eating places at the West side entrance hinjuku Station, have been operating since October 1948.

At the time of an all out inspection of February 24th, several shors ere found unhealthy in its maintenance of the shop. At the same time all the shops are said to be operating without proper license. As the result of these offences, we received your advise to close down the whole district through the District Health Office.

We, hereby, express our great regret as to the happenings of the unhealthy operation. Since March of 1949 we have been operati without the license. The very reason i that at that time the new regulation as to the operation of Private Bating Drinking Act. Said act does not include the open door operations and at t the same time, the building were not permitted. Since that time we have doing our best to bring our condition such that it makes the situation more suitable to obtain due licenses. In order to secure cleanliness of the place, with very slight amount of money even then very difficult for us the operators, in maintaining water services and ice-box s with other facilities of sterlizing utensils with hot water methods. e firmly believed th at our condition was much better as to the cleanliness of the set up. e are very ashamed to have some of the lazy ones were operating without due cares. As to the conditi n of the buildings, we have been carrying out the necessary talks with due authority to rebuild the present ones. But with good will and cooperation of the owner Mr. Akinobu Yasuda, that it is decided that we are to carry out the rebuilding at December 1949. Since then we have been trying our best in obtaining enough fund to start the building. After the formation of the association of the legalized union, our prospect of getting fund became much brighter and present condition is wait the permit to start the building. Then the proper building is made the question of the operation license ill be solved.

Our economic background of the pesent is depending on our builsness. With the e meager income e are paying our taxes and supporting our family.

Most of our customers are how-level income wokrers, from these customers it is very difficult to make big profit. With 65 operators their family inall is 350. ith this small income we are supporting our family members. If all thees shops are closed now, all of us will very desperate situation. Building and cleanliness of the business were not left alone to take its course, as we already mentioned we have been doing our best in improvement.

If you could understand our present situation and give us another chance to operate until we could start the new building and let us prove ourselves that we are law abiding citizen, we appreciate your kindness very much.

at the same time, those shops that were violating the public health regulation will do our best in improving the conditions nd voluntary improvement will prove that they are very will to make the place clean.

Sincerely Yours,

Sign:

Akinobu. Yasuda chairman 太多领土 Ginshichi Yajima vice chairman 批本技术 Tokutaro. Suyuki. Vice chairman Jasunaute. Orunama Mh Brito vice charman Zenkachi Nagashuma Killing

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 77.5/ PETITION. To: Chief, Public Health, Kanto Civil Affairs Team. From: Ginshichi, Yajima Representing Nishiguchi Shinjuku Mai, No.765 1 chome Shinjuku-ku, Tokyo Subject: Petition as to the abolishing of Open Door Eating Places. Dear Dir: We, 65 operators of open door eating places at the lest side entrance hinjuku Station, have been operating since October 1948. At the time of an all out inspection of February 24th, several shors ere found unhealthy in its maintenance of the shop. At the same time all the shops are said to be operating without proper license. As the result of these offences, we received your advise to close down the whole district through the District Health Office. We, hereby, express our great regret as to the happenings of the unhealthy operation. Since March of 1949 we have been operati without the license. The very reason i that at that time the new regulation as to the operation of Private Eating Drinking Said act does not include the open door operations and at t Act. the same time, the building were not permitted. Since that time we have doing our best to bring our condition such that it makes the situation more suitable to obtain due kicenses. In order to secure cleanliness of the place, with very slight amount of money even then very difficult for us the operators, in maintaining water services and ice-box-s with other facilities of sterlizing utensils with hot water methods. We firmly believed th at our condition was much better as to the cleanliness of the set up. We are very ashamed to have some of the lazy ones were operating without due cares. As to the condition of the buildings, we have been carrying out the necessary talks with due authority to rebuild the present ones. But with good will and cooperation of the owner Mr. Akinobu Yasuda, that it is decided that we are to carry out the rebuilding at December 1940. Since then we have been trying our best in obtaining enough fund to start the building. After the formation of the association of the legalized union, our prospect of getting fund became much brighter and present condition Then the proper is wait the permit to start the building. building is made the question of the operation license ill be solved. Our economic background of the pesent is depending on our With the e meager income we are paying our taxes and supporting our family.

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Sign:

来的教师。 Akinobu. Yasuda Chairman 人生地上 Ginshichi. Yazima Vice Chairman 华 排水 Jokutoro. Suzuki Vice chairman Yasunauke. Oringama Martin 200 Vice chairman Zenichi. Nagashima. Killing & meber, Ship

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FOOD STALL CHECK LIST

No.		
Name	Address	Date
Date of Establishing		Date of License
ing to the official let	ter from Welfar	r of interpretation of standards accorde Ministry 20 June 1949. (Enter brief-wed by date agreed for remedy).
Item 1.		
Item 2.		
Item 3.		
Item 4.		
Item 5.		
Item 6.		
Item 7.		
Item 8.		
Item 9.		
Item 10.		
Number of items found d	eficient	
Inspected by	J.N.	K.C.A.R. P.H.
Action and Remarks:		

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775/)/3 20 June 1949 Tokyo-To Health Bureau has decided on the standards of sanitary guidance and inspection towards food stalls as follows: As inspection does not differ whether a stall is large or small, any installation will not be approved unless it meets the standards of Food Sanitation Law. The following is the interpretation of the standards, according to the official letter from Welfare Ministry. Of course it is clear that Law and Regulations themselves should not be changed. However, such dealers as will be approved according to the minimum standards based on this interpretation will be limited only to those who were running the stalls on 31 April 1949. As a general rule new stalls that was opened after that date will not be approved. The term of validity of the approval for the business is for two years from the date of approval. 1. If city water is not available as water to drink, covered tank of running water with capacity of at least two "to" (about 8 gallons) must be provided and water must be supplied without running out. 2. Washing stand for dishes and utensils shall be provided and they shall be washed with running water after each time they are used. They must be sterilized with hot water as much as possible. 3. Facility for drainage must specially be complete. 4. In order to keep dishes dry, shelf or container with hurdle boards shall be provided. 5. Floor must be of water-proof material and it must be always kept dry. 6. Refrigeration must be installed in order to store raw materials and products, cooked foods and products. 7. In order not to contaminate or display raw materials and products be exposing, containers must be provided and they must always be covered by glass or screen covers. 8. If containers for waste, odds and ends are covered and complete, common facility may be all right. 9. Benjos may be used in common. But hand-washing facilities with running water must be provided. They must have enough number of benjos for people who use them. Responsible man must be appointed and the benjos must always be kept clean. 10. An owner and his employees must have physical examination and stool examination.