Disposition Nil.

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

None applicable.

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

1. Thorough enforcement of Insect and Rodent Control.

2. Cleaning up of containers and implements.

3. Complete storing of raw and processed meat.

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

Yes, there is.

C. DAIRIES AND MILK PROCESSING PLANTS

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

(1) Special Milk

Number of inspections	0
Samples examined	0
Over bacteria standards (50,000 per cc)	0
Under butterfat standards (3,3 percent)	0
Number of plant inspections	0
Samples examined	0

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(2) Ordinary Milk

Number of farm inspections	456
Samples examined	122
Over bacterial standards (2,000,000 per cc)	13
Under butterfat standards (3.0 percent)	8
Number of plant inspections	28
Samples examined	56

(3) Goat Milk

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

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

Type of Milk	No.of Farms	No. of Cows and Goats	Amount Produced
Special	None applicable.		
Ordinary	954	1,141	251,424 lb.
Goat	None applicable.		

(5) Amount of Milk Bottled in Milk Plants

Type of Milk	No. of Plants	Raw Milk (kgs)	Pasteurized (kgs)	Sterilized (kgs)
Special	None applicable.			
Ordinary	28	-	48,798 lb.	41,436 lb.

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

Recombined Milk	0	L.	
Whole powdered milk	212.5	kgs.	
Modified powdered milk - (15% added sugar)			0 kgs.
Modified powdered milk (35% added sugar)			0 kgs.
Sweetened condensed milk	0	kgs.	
Evaporated milk	0	kgs.	
Butter	849.4	kgs.	
Cheese	0	kgs.	

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

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

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

Type of Milk	No.of Farms	No. of Cows and Goats	Amount Produced
Special	None applicable.		
Ordinary	954	1,141	251,424 lb.
Goat	None applicable.		

(5) Amount of Milk Bottled in Milk Plants

Type of Milk	No. of Plants	Raw Milk (kgs)	Pasteurized (kgs)	Sterilized (kgs)
Special	None applicable.			
Ordinary	28	-	48,798 lb.	41,436 lb.

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

Recombined Milk	0 L.	
Whole powdered milk	212.5 kgs.	
Modified powdered milk - (15% added sugar)		0 kgs.
Modified powdered milk (35% added sugar)		0 kgs.
Sweetened condensed milk	0 kgs.	
Evaporated milk	0 kgs.	
Butter	849.4 kgs.	
Cheese	0 kgs.	

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

None applicable.

---

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

None applicable.

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

None applicable.

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

None applicable.

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

None applicable.

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

1) In order to keep the temperature of the milk under 10°c.

   a. Complete refrigerating of milk at the milk plant.
   b. Distributing milk as soon as possible.
   c. Converting milk car. (Fixing hood top)

2) Guiding how to refrigerate milk at milk plant.

3) Guidance upon the handling of milk containers and steriliza-tion.

Amount of seafood examined	79,981	kgs.
Amount of seafood condemned	8,811	kgs.
Cause for condemnation	Rotting.	kgs.

Disposition. Manure.

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

Number of establishments 0

Number of establishments 0

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

None applicable.

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

1) In order to keep the temperature of the milk under 10°c.

a. Complete refrigerating of milk at the milk plant.
b. Distributing milk as soon as possible.
c. Converting milk car. (Fixing hood top)

2) Guiding how to refrigerate milk at milk plant.

3) Guidance upon the handling of milk containers and sterilization.

Amount of seafood examined 79,981 kgs.
Amount of seafood condemned 8,811 kgs.
Cause for condemnation Rotting. kgs.
Disposition. Manure.

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

Number of establishments 0
Number of establishments inspected 0
Condition:----------Good 0
Fair 0
Poor 0

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

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

Refrigerator-cars were all used for the transportations of herring from Hokkaido (1), mackerel from Ishimaki (2) and mackerel from Shizuoka (1).

As rapid transportation, 7 trucks carried mackerel and tunnies with ice lump in 8 hours from Yokosuka City to the prefecture.

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

None applicable.

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

a. Cleaning-up trucks and freight-cars used for shipment.

b. Cleaning-up fish markets completely.

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

Raw fish Nil. Processed fish Nil.

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

None applicable.

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

None applicable.

4. What improvements have been made in the

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

a. Cleaning-up trucks and freight-cars used for shipment.

b. Cleaning-up fish markets completely.

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

Raw fish Nil. Processed fish Nil.

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

None applicable.

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

None applicable.

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

Expecting that storage amount to be trusted will increase as summer is near at hand, we are encouraging people concerned to clean up the storage facilities and we check up whether they maintain the correct refregirating temperature.

E. GENERAL INFORMATION

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

We gathered veterinarians and chiefs of Health Centers and made consultations with them concerning rabies prevention measures.

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

1) We gathered chiefs of dairy-farming associations numbering 60 in the prefecture and held a short course concerning the improvement of milk quality.

2) We held short courses and friendly-talk meetings at 15 dairy-farming associations in the prefecture. And together with leaders of the Associations, we guided people concerned upon the relation between milk and bacteria, and sanitary handling thereof.

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

Storage capacity of refrigeration factories is satisfactory at present as each dealer has his own electric refrigerator at his shop.

However, as it is anticipated that storoge amount to be trusted will increase, we are encouraging the concerned to clean up refrigration factories, checking up frequently the condition of factories, especially storage temperature.

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

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

b. None applicable.

c. None applicable.

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

To prevent slaughtered carcasses from being touched by insect during transportation, the carcasses are covered with clean sheets, and to prevent them from being spoiled, boards are laid on the cars for transportation.

To prevent the temperature of milk from being increased during transportation, the milk-cars have the hood which shades the milk and they are ventilated. When we transport milk to Tokyo, we use refrigerator-cars and keep the temperature of the milk at 8°c - 9°c all the way.

Seafoods, (2) Fruits and vegetables.

Number of food establishments 0

Number of food establishments inspected

Number of food establishments 0
Number of food establishments inspected 0

c. None applicable.

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

To prevent slaughtered carcasses from being touched by insect during transportation, the carcasses are covered with clean sheets, and to prevent them from being spoiled, boards are laid on the cars for transportation.

To prevent the temperature of milk from being increased during transportation, the milk-cars have the hood which shades the milk and they are ventilated. When we transport milk to Tokyo, we use refrigerator-cars and keep the temperature of the milk at 8°c - 9°c all the way.

Seafoods, (2) Fruits and vegetables.

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

Signed _____

Veterinary Division

Yamanashi Ken

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YAMANASHI PREFECTURE

Recurring Report
KCAR 319.1 5 Jan. '50

Section VIII.

No. 15 Monthly Report Schedule of Public Health Activities.
(For the month of July)

A. Expected Program

During the period	Area
3rd Equine Encephalomyelitis Vaccination. (Those horses under 4 years old, not vaccinated last year 3 times and those expected to be shipped.)	Vaccination will be performed through-out the Pref.

B. Others

Nothing to be mentioned.

RT/am

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

PREFECTURAL GOVERNMENT
of
YAMANASHI

Sho No 107

31 May 1950

SUBJECT: Special Report - Rabies Prevention

THRU: Kanto Liaison & Coordination Office

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

Attached herewith is the Special Report on, "Plans for Rabies Prevention measures in Yamanashi Prefecture," which is forwarded for your information.

Katsuyasu Goshie

KATSUYASU YOSHIE
Governor

1 Incl:
Indicated as above.

Received
K.L.C.O.
25. 6. -3
TIME

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Page

YAMANASHI PREFECTURE

Special Report

Essential Points of the Enforcement of Rabies Prevention.

During the Taisho era (1912 - 1926), rabies broke out so often in our country. In 1918, the rabies overcame the area around the Kofu Basin covering Kofu City, Higashiyamanashi, Higashiyatsushiro and Nishiyamanashi-gun, but it disappeared and mass outbreak was never seen since then.

After the war end, however, rabies explosively broke out again all over the Kanto District, figuring 141 cases in 1948 and 614 cases of outbreak and 76 persons who died from rabies in 1949. Entering 1950, 286 dogs were found to be rabid and 20 persons died from hydrophobia up to May 6 and the tendency is still showing rapid increase.

Fortunately, no cases of rabies have been found yet in this prefecture. But as the prefecture is adjacent to Tokyoto, Kanagawa and Saitama Prefecture where rabies is now prevailing, there is no knowing when the germs may invade here.

The attached SCAP Memorandum dated March 6, 1950 and the Notifications of Welfare Ministry and Agriculture & Forestry Ministry which were issued on April 6 based on the said Memorandum, ordered all the prefectures in Kanto District to stampout rabies completely and simultaneously throughout.

Therefore, based on above directives, this prefecture will thoroughly enforce control of dogs, disposition of stray dogs, prevaccination, and medical examination of biting dogs, by applying the Law concerning Prevention of Infectious Diseases of Domestic Animals.

Thus, we intend to prevent the invasion of the germs and to exterminate the cause of the prevalence of rabies.

For the above purpose, we shall enforce rabies prevention as follows.

1. Control Area.

All over the Yamanashi Prefecture.

Emphasis will be laid upon those cities, towns and villages where the population is thick, with busy streets and where the number of dogs kept is large and that of stray dogs is consequently thought to be also great.

2. Control Period.

For 1 year from April 1, 1950 to March 31, 1951.

The mopping-up of stray dogs can be enforced all the time through the period, but from viewpoint of budget and others, it is difficult to carry it out thoughout the year.

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Therefore, chiefs of Health Centers, designating proper period, will carry on stray dogs rounding-up in cooperation with chiefs of each city, town and village under the jurisdiction, for several times during the period and thorough measures and steps will be taken each time.

3. During the period, enlightenment and propaganda shall be made through newspapers, radio, posters and other reportorial organs concerning the condition of harms from rabies, report of unregistered dogs, thorough enforcement of prevaccination, rounding-up of stray dogs and report of persons who were bitten by dogs.

4. As to the enforcement of this rabies prevention, each city, town and village will be made an unit and chief of each Health Center and mayor of each city town and village will be the central body

5. In order to achieve the aims of the prevention, the attached prefectural regulations shall be made public concerning the strict observations of keeping dogs on a leash, rounding up stray dogs and reporting unregistered dogs and also concerning the prohibition of holding dogs exhibition during the control period.

6. In accordance with the provisions of Article 17 of the Law concerning Prevention of Infectious Diseases of Domestic Animals, committee for the prevention of domestic animals epidemics, will command the laborers, to capture stray dogs wandering about streets, parks, shrines, temples, cemetries and other places. As to the capturing of stray dogs, cooperation of young men's association can be asked for, if necessary.

7. If the owners or keepers of the captured dogs are found, it will be notified to them and the dogs will be handed back to them. If not, the kind, sex, age, colour, feature of the dogs, when and where they were captured and the place where they are being retained will be announced publicly. (refer to attach list 2.)

8. The place where dogs are to be retained will be provided with equipments enough to prevent dogs from escaping. Name plate stating minutely therein the place and date when the dog was captured will be fixed to the dog, and at the same time, it will be entered in the detailed list of captured dogs by the attached form 1.

9. The retention period of the captured dogs will be for a day in accordance with Article 17 of the Law concerning Prevention of Infectious Disease of Domestic Animals and Article 21 of the Enforcement Regulations for the above Law.

If the owner or keeper report during the period, the dog will be returned to him in exchange for the receipt. In that case, if the dog is not prevaccinated, it will be vaccinated before it is returned to the owner or keeper, who will pay 80 yen the fee of prevaccination there.

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10. When the retention period has passed without report of possessors or keepers of the dogs, they should be disposed in accordance with Article 17 of Law concerning Prevention of Infectious Diseases of Domestic Animals.

In that case, poisoning will be used to kill them with attention not to make it ill-treatment.
(By injecting 20cc of saturated solusion of sulphate of magnesium into the heart of the dog, it should be killed without feeling any pain)

The poisoning will be done by veterinarian of the health center.

11. The carcass will be stuffed or burnt down or buried.

It should never be used for the table. (in accordance with the notifications of the chief of Public Health Bureau, Eihatsu- No. 598 dated June 8, 1949 which was issued based on the P.H.W. Memorandum.)

12. Rabies prevaccination is to be enforced 2 times for dogs in the prefecture. In order to complete the 1st prevaccination from the beginning of June to the end of September, the date of prevaccination will be officially announced and it will be notified to the owners of dogs.

The technicians for the prevaccination will be dispatched from the prefecture.

The 2nd prevaccination will be done from October 1950 to March 31, 1951.

13. Expenses necessary for the enforcement of these preventive measures will be defrayed by each city, town and village.

14. The chiefs and staffs in charge of Health Center, mayors and officials in charge of public health of city, town and village will be appointed domestic animals epidemics prevention committee.

15. In accordance with Article 9 of the Memorandum No. 124 issued by SCAP on March 6, 1950 to the Welfare, and Agriculture & Forestry Ministries, the enforcement of the rabies prevention has already been notified to the Yamanashi Headquarters, N.R.P. each district and autonomous police station in the prefecture. Therefore, the cooperation of the police station, where the city, town or village belongs, will be asked for, if necessary.

16. Districts adjacent to Tokyo-to, Kanagawa and Saitama Prefectures (such as Uenohara-cho, Uzurihara, Nishihara, Kosuge, Tanbayama, Shimada, Akiyama and Doshi-mura) are exposed to dangers. Therefore, emphasis should be specially laid upon these districts. keeping dogs on leash, rounding up stray dogs, prevaccination and reporting unregistered dogs should be strictly and thoroughly observed there.

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17. Chief of each health center, calling mayors and officials in charge of public health of cities, towns and villages under the jurisdiction, will make conference with them based on this prevention plan and make straneous efforts to achieve the aims of this prevention by carrying out the projects strongly and strictly.

18. Each city, town and village should be provided with proper retention pens to prevent stray dogs captured from running away, if any stray dogs are captured there.

19. The results of executing the rounding-up of stray dogs which was mentioned in above preventive measures should be reported from time to time within 5 days after the enforcement, according to attached form 3.

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Form No.1

Detailed List of Captured Dogs

Type	Sex	Age	Fur's Colour	Speci-ality	Place Captured	Date Captured	Name of Captor	Remarks

Form No.2

Public Notice

In conformity with Par.1, Art.17 of the Law concerning Prevention of Infectious Disease of Domestic Animals, we captured the under-mentioned dogs.

So their owners or keepers shall request to return them at the place holding dogs by_____.

If not, we will dispose of them under Par.3, Art.17 of the said Law.

Type	Sex	Age	Fur's Colour	Speci-ality	Place Captured	Date Captured	Place holding dog.

Form No.3

Record of Capturing Stray Dogs

Date captured	No. of heads captured	No. of heads disposed Returned	Killed	Place captured	Name of captor	Remarks

Yamanashi Prefectural Regulation No.34.

Date: 22 May '50.

In conformity with the Law concerning Prevention of Infectious Disease of Domestic Animals, no body shall bring the dog into or out of the Prefecture, open the fair & exhibition of dogs or set the other facilities which gathers many dogs, for some time.

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The dogs' owners or keepers shall always keep their dogs with the leashes, excepting the case when they are taking their dogs muzzled with them.

Governor. K. Yoshie.

Additional Rule

This Regulation shall be put in force as of the date of promulgation.

Yamanashi Prefectural Regulation No.57, dated September, '49 shall be rescinded.

Extract from the Law concerning Prevention of Infectious Desease of Domestic Animals.

Art 7, Art 16 and Art 17.

(The texts are omitted.)

Extract from Enforcement Rule of the Law concerning Prevention of Infectious Desease of Domestic Animals.

Art 5, Art 20 and Art 21.

(The texts are omitted)

GENERAL HEADQUARTERS, SCAP

Public Health & Welfare Section
APO 500

PHMTG 124

6 March '50.

MEMORANDUM FOR: The Ministry of Welfare and the Ministry of Agriculture & Forestry, Japanese Gov't.

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

SUBJECT: Establishment of Preventive Measures for Rabies.

(The texts are omitted.)

Notification No.7 of Vice-Ministers of Welfare and Agriculture & Forestry Ministries dated April 5, 1950.

(The Texts are omitted.)

Notification No.598 of director of Public Health Bureau dated June 8, 1949.

(Remarks: Same as the P.H.W. Memorandum directed to prefectures in Kanto District where rabies has broken out).

(The Texts are omitted.)

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Receipt of Dog.

Name:

Address:

Sex_____ Colour_____ Age_____

Feature_____.

I held my dog mentioned above in leash, but it ran away biting off the rope. While wandering, it was captured and retained here by you. But as it is my dog correctly, I take it back with me.

Date. Signature.

AH/sy

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

VETERINARY INFORMATION SHEET

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

A. RABIES CONTROL

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

Area	No.	Area	No.

None applicable.

2. Number of rabies cases. Nil

3. Number of specimens submitted to the laboratory. Nil

4. Number of rabies cases diagnosed.

a. Clinically Nil b. Laboratory Confirmations Nil

5. Number of animals remaining to be vaccinated 2,685

6. Number of stray dogs collected. Nil

7. Disposition of all stray dogs:

None applicable.

8. Number of retention pens available and locations.

Pens	Location
2	Kofu H.C.
2	Kusakabe H.C.
2	Nirazaki H.C.
2	Ogasawara H.C.

3. Number of specimens submitted to the laboratory. Nil

2 Nirazaki H.C.
2 Ogasawara H.C.

3. Number of specimens submitted to the laboratory. Nil

4. Number of rabies cases diagnosed.

a. Clinically Nil b. Laboratory Confirmations Nil

5. Number of animals remaining to be vaccinated 2,685

6. Number of stray dogs collected. Nil

7. Disposition of all stray dogs:

None applicable.

8. Number of retention pens available and locations.

Pens	Location
2	Kofu H.C.
2	Kusakabe H.C.
2	Nirazaki H.C.
2	Ogasawara H.C.
2	Yoshida H.C.
2	Yamura H.C.
2	Minobu H.C.

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

None applicable.

10. Is there sufficient vaccine available in prefecture for the rabies control program? (Yes or No) How many c.c.. 4,700

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

Incl 4

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

The Pref. Rabies Prevention Regulations are being amended according to the notification from Welfare Vice-Minister which is based on SCAP's Memorandum concerning Rabies Prevention.

In order to invigorate the information activities, rabies prevention posters were printed and short course was held for chiefs in charge of every town and village at every H.C. under the jurisdiction.

B. MEAT INSPECTION

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

	Cattle	Calves	Horses	Swine	Sheep	Goats
Number slaughtered	65	6	189	698	0	0
Body wt.:	17,516 kgs.	1,162	58,338	52,511	0	0
Dressed wt.	8,340 kgs.	476	28,072	29,392	0	0
Condemned Ante-mortem	0	0kgs.	3	0	0	0
Condemned Post-mortem	37	1kgs.	51	255	0	0
Wholly	0	0 kgs.	0	0	0	0
Partial	0	0 kgs.	2	0	0	0
Viscera	37	1 kgs.	49	255	0	0

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

Nil.

---

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

None applicable.

4. List number of diseases diagnosed on antemortem inspection 6

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

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antemortem inspection?

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

	Cattle	Calves	Horses	Swine	Sheep	Goats
Number slaughtered	65	6	189	698	0	0
Body wt.:	17,516 kgs.	1,162	58,338	52,511	0	0
Dressed wt.	8,340 kgs.	476	28,072	29,392	0	0
Condemned Ante-mortem	0	0kgs.	3	0	0	0
Condemned Post-mortem	37	1kgs.	51	255	0	0
Wholly	0	0 kgs.	0	0	0	0
Partial	0	0 kgs.	2	0	0	0
Viscera	37	1 kgs.	49	255	0	0

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

Nil.

---

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

None applicable.

4. List number of diseases diagnosed on antemortem inspection 6

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

Disease		Disposition
1 horse	Lumbal paralysis	As it was found not to fit for human consumption due to malnuturition its slaughtering was prohibited.
1 "	Choronic Catarrh of stomach and bomels	As it was found not to fit for human consumption, its slaughtering was prohibited.
1 "	Catarrhalis jaundice	Do.
3 horses	Lumbal fracture	Their slaughtering was prohibited.

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

a. Complete Nil b. Partial 153

7. For what conditions were condemnations made.

Complete Nil.

Partial	Pathology
25 cattle	Fasceoliasis hepatis
3 cattle) 4 horses)	Schistosomiasis
8 horses	Chalicasis Nodularis Hepatis
110 swine	Strongylus paradoxus.
3 horses	Lumbal fracture.

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

Pathology		Extent
Fasceoliasis hepetis	25 cattle	The livers condemned
Schistosomiasis	(3 cattle (4 horses	Do.
Chalicasis nodularis hepatis	8 horses	Do.
Strongylus paradoxus	110 swine	The lungs condemned.
Lumbal fracture	3 horses	Muscles of the flactured part condemned.

9. Are records kept on all postmortem findings? Yes, they are.

10. Are all carcasses properly stamped after being passed by inspectors? Yes, they are.

---

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

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

3 horses Lumbal fracture.

110 swine
3 horses
Chalicasis Nodularis Hepatis
Strongylus paradoxus.
Lumbal fracture.

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

3 horses Lumbal fracture.

3 horses Strongylus paradoxus.
Lumbal fracture.

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Pathology		Extent
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Lumbal fracture	3 horses	Muscles of the flactured part condemned.

9. Are records kept on all postmortem findings? Yes, they are.

10. Are all carcasses properly stamped after being passed by inspectors? Yes, they are.

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

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

3 horses Lumbal fracture.

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

427 kgs.

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

Ham and Sausage.

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15. What quality controls are maintained on processed meats?

Examined twice during the period by food inspectors. Good

16. Sanitary inspections of meat processing establishments to include

Number of establishments 2
Number of establishments inspected ... 2
Condition ----------Good ... 1
Fair ... 1
Poor ... 0
Amount of meat and meat food products examined ..... 427 kgs.
Amount of meat and meat food products condemned ..... 0 kg.
Cause for condemnation -

Disposition -

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

None applicable.

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

1. Health exam. was performed for plant-workers at H.C. under the jurisdiction on April 6.

2. To keep overalls clean.

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

Yes, there is

Disposition -

Disposition -

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

None applicable.

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

1. Health exam. was performed for plant-workers at H.C. under the jurisdiction on April 6.

2. To keep overalls clean.

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

Yes, there is

C. DAIRES AND MILK PROCESSING PLANTS

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

(1) Special Milk

Number of inspections -
Samples examined -
Over bacteria standards (50,000 per cc) -
Under butterfat standards (3,3 percent) -
Number of plant inspections -
Samples examined -

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(2) Ordinary Milk

Number of farm inspections	355
Samples examined	132
Over bacterial standards (2,000,000 per cc)	10
Under butterfat standards (3.0 percent)	0
Number of plant inspections	28
Samples examined	56

(3) Goat Milk

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

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

Type of Milk	No.of Farms	No. of Cows and Goats	Amount Produced
Special	-	-	-
Ordinary	895	1,082	193,248
Goat	-	-	-

Amount Produced

(5) Amount of Milk Bottled in Milk Plants

Type of Milk	No. of Plants	Raw Milk ~~(kgs.)~~	Pasteurized ~~(kgs.)~~	Sterilized ~~(kgs.)~~
Special	-	-	-	-
Ordinary	28	-	-	124,992 li.

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

Recombined Milk	-	L.
Whole powdered milk	299	kgs.
Modified powdered milk - (15% added sugar)	-	kgs.
Modified powdered milk (35% added sugar)	-	kgs.
Sweetened condensed milk	-	kgs.
Evaporated milk	-	kgs.
Butter	495.7	kgs.
Cheese	-	kgs.

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

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Cheese - kgs.

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

Type of Milk	No.of Farms	No. of Cows and Goats	Amount Produced
Special	-	-	-
Ordinary	895	1,082	193,248
Goat	-	-	-

Amount Produced

(5) Amount of Milk Bottled in Milk Plants

Type of Milk	No. of Plants	Raw Milk	Pasteurized	Sterilized
Special	-	-	-	-
Ordinary	28	-	-	124,992 li.

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

Recombined Milk - L.
Whole powdered milk 299 kgs.
Modified powdered milk - (15% added sugar) - kgs.
Modified powdered milk (35% added sugar) - kgs.
Sweetened condensed milk - kgs.
Evaporated milk - kgs.
Butter 495.7 kgs.
Cheese - kgs.

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

Nil.

---

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

None applicable

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

None applicable.

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

None applicable.

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

None applicable.

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

1. To collect raw milk and distribute pasteurized milk as quick as possible.

2. To complete the refrigerating facilities of milk shops.

3. To guide milk plants regarding how to refrigerate milk.

D. SEAFOOD PROCESSING

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

Number of establishments 10
Number of establishments inspected. ..... 11 (No. of inspection, inspected one place twice.)
Condition----------Good 1
Fair 8
Poor 1
Amount of seafood examined 583,110 kgs.
Amount of seafood condemned 258 kgs.
Cause for condemnation Spoiled kgs.
Disposition. Used as fertilizer.

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

Number of establishments -
Number of establishments inspected -
How often is this accomplished?

Number of establishments -
Number of establishments ~~inspected~~
How often is this accomplished?

None applicable.

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

1. To collect raw milk and distribute pasteurized milk as quick as possible.

2. To complete the refrigerating facilities of milk shops.

3. To guide milk plants regarding how to refrigerate milk.

D. SEAFOOD PROCESSING

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

Number of establishments		10	
Number of establishments inspected.		11	(No. of inspection, inspected
Condition----------Good		1	one place twice.)
Fair		8	
Poor		1	
Amount of seafood examined	583,110	kgs.	
Amount of seafood condemned	258	kgs.	
Cause for condemnation Spoiled		kgs.	
Disposition. Used as fertilizer.			

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

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

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

All perishable food came to be carried by refrigerator-cars; they were used both for cuttle fish from Hokkaido district and salted herring from Niigata Pref.

Mackerel were carried from Shimiza City to this pref. by 8 trucks with ice lumps due to perishable fish.

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

None applicable.

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

1. To clean trucks for conveyance.

2. To clean completely fish markets.

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

Raw fish Nil Processed fish Nil

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

None applicable.

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

None applicable.

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

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

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

1. To clean trucks for conveyance.

2. To clean completely fish markets.

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

Raw fish Nil Processed fish Nil

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

None applicable.

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

None applicable.

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

We examined the temperature of storage facilities and cleaned them, expecting that storage-amount to be trusted will increase in the coming rainy season.

E. GENERAL INFORMATION

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

Consultation and short course about the sanitation of meat, milk and seafood was held for H.C. veterinary surgeons and food inspectors.

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

None applicable.

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

Same as the previous monthly report.

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

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

b. 1 Milk plant 1 butcher.

c. None applicable.

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

Same as the previous monthly report.

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

None applicable.

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

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

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Seafoods, (2) Fruits and vegetables.

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

b. 1 Milk plant 1 butcher.

c. None applicable.

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

Same as the previous monthly report.

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

None applicable.

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

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

Signed _____

Veterinary Division

Ken

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VETERINARY INFORMATION SHEET

Public Health Section Yamanashi Prefecture Period 1 Mar. to 31 Mar. 1950

A. RABIES CONTROL

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

Area	No.	Area	No.
Kofu City	1,728	Minamikoma-gun	27
Higashiyamanashi-gun	25	Kitakoma-gun	70
Nishiyatsushiro-gun	17	Minamitsuru-gun	67
Nakakoma-gun	68	Kitatsuru-gun	149

2. Number of rabies cases. Nil.

3. Number of specimens submitted to the laboratory. Nil.

4. Number of rabies cases diagnosed.

   a. Clinically Nil. b. Laboratory Confirmations Nil.

5. Number of animals remaining to be vaccinated 2,685

6. Number of stray dogs collected. Nil.

7. Disposition of all stray dogs: None applicable.

8. Number of retention pens available and locations.

Pens	Location
2	Kofu H.C.
2	Kusakabe H.C.
2	Nirasaki "
2	Ogasawara "
2	Minobu H.C.

3. Number of specimens submitted to the laboratory. Nil.

2 Ogasawara "
2 Minobu H.C.

3. Number of specimens submitted to the laboratory. Nil.

4. Number of rabies cases diagnosed.

a. Clinically Nil. b. Laboratory Confirmations Nil.

5. Number of animals remaining to be vaccinated 2,685

6. Number of stray dogs collected. Nil.

7. Disposition of all stray dogs: None applicable.

8. Number of retention pens available and locations.

Pens	Location
2	Kofu H.C.
2	Kusakabe H.C.
2	Nirasaki "
2	Ogasawara "
2	Minobu H.C.
2	Yamura H.C.
2	Yoshida "

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

None applicable.

10. Is there sufficient vaccine available in prefecture for the rabies control program? (Yes or No) How many c.c.. 4,700

11. How many animals were vaccinated by private practitioners?

None applicable.

Incl 3

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

764 house-dogs were reported as unregistrated dogs as the result of the round-up of stray-dogs carried out during the previous month, and the vaccination were urgently performed toward 1,728 dogs in total including the said dogs and the unvaccinated house-dogs that had been registrated.

B. MEAT INSPECTION

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

	Cattle	Calves	Horses	Swine	Sheep	Goats
Number slaughtered	80	4	205	777	0	0
Body wt.:	21,592 kgs.	600	65,666	61,316	0	0
Dressed wt.	10,290 kgs.	285	29,887	34,248	0	0
Condemned Ante-mortem	1	0kgs.	0	0	0	0
Condemned Post-mortem	38	1kgs.	63	300	0	0
Wholly	0	0kgs.	0	0	0	0
Partial	0	0kgs.	2	0	0	0
Viscera	38	1kgs.	61	300	0	0

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

T.B. 1 Brucellosis 0

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

The lungs, Lun. Bronchiales, Lun. Mediastinales and other infected parts were buried after boiling-sterilization and the slaughter-house was disinfected, too.

4. List number of diseases diagnosed on antemortem inspection 6

	Cattle	Calves	Horses	Swine	Sheep	Goats
Number slaughtered	80	4	205	777	0	0
Body wt.:	21,592 kgs.	600	65,666	61,316	0	0
Dressed wt.	10,290 kgs.	285	29,887	34,248	0	0
Condemned Ante-mortem	1	0kgs.	0	0	0	0
Condemned Post-mortem	38	1kgs.	63	300	0	0
Wholly	0	0kgs.	0	0	0	0
Partial	0	0kgs.	2	0	0	0
Viscera	38	1kgs.	61	300	0	0

4. List number of diseases diagnosed on antemortem inspection 6

	Cattle		Calves	Horses	Swine	Sheep	Goats
Number slaughtered	80		4	205	777	0	0
Body wt.:	21,592	kgs.	600	65,666	61,316	0	0
Dressed wt.	10,290	kgs.	285	29,887	34,248	0	0
Condemned Ante-mortem	1		0kgs.	0	0	0	0
Condemned Post-mortem	38		1kgs.	63	300	0	0
Wholly	0		0kgs.	0	0	0	0
Partial	0		0kgs.	2	0	0	0
Viscera	38		1kgs.	61	300	0	0

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

T.B. 1 Brucellosis 0

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

The lungs, Lun. Bronchiales, Lun. Mediastinales and other infected parts were buried after boiling-sterilization and the slaughter-house was disinfected, too.

4. List number of diseases diagnosed on antemortem inspection 6

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

Disease	Disposition
1 cattle - Pericarditis traumatica	The autopsy of the carcass was permitted and the heart was condemned.
1 horse - Tibia Fracture	The autopsy of the carcass permitted and the muscle (7.5 kgs) condemned.
1 " - Choronic Catarrh of stomach and bowels	Its slaughter was prohibited: It was found not to fit for human consumption.
1 cattle - Difficult delivery	The autopsy of the carcass permitted and the uterus and lungs condemned.
1 " - Acute Dropsy of the Tympanic Peritoneum	The autopsy of the carcass permitted and the stomach, bowels and lungs condemned.
1 swine - Hernia Uteri	The autopsy of the carcass permitted and the uterus condemned.

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

a. Complete 0 b. Partial 180

7. For what conditions were condemnations made.

Complete Nil.

Partial	Pathology	Partial	Pathology
25 cattle	Fasceoliasis hepatis	1 cattle	Difficult delivery
		1 "	Acute Dropsy of the tympanic peritoneum
4 cattle) 7 horses)	Schistosomiasis	1 horse	Tibia Fracture
12 horses	Chalicasis nodularis hepatis	3 swine	Actinomy cosis
		1 "	Hernia uteri
123 swine	Strongylus paradoxus.		
1 cattle	Lung T.B.		
1 "	Pericarditis traumatioa.		

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

Pathology		Extent
Fasceoliasis hepatis	25 cattle	The livers condemned
Schistosomiasis	4 "	- do -
	7 horses	
Chalicasis nodularis hepatis	12 horses	- do -
Strongylus paradoxus	123 swine	The lungs condemned
Lung T.B.	1 cattle	- do -
Pericarditis traumatioa	1 "	The hearts condemned
Actinomy cosis	3 swine	The tonsils condemned
Hernia uteri	1 "	The uterus condemned
Tibia fracture	1 horse	7.5 kgs of muscle condemned.
Difficult delivery	1 cattle	The uterus and lungs condemned
Acute dropsy of the tympanic peritoneum	1 "	The stomach, bowels and lungs condemned.

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

1 cattle	Difficult delivery
1 "	Acute dropsy of the tympanic peritoneum.
1 cattle	Lung T.B.
1 "	Pericarditis traumatioa.

1 cattle — Difficult delivery
1 " — Acute dropsy of the tympanic peritoneum.
1 cattle — Lung T.B.
1 " — Pericarditis traumatica.

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

Pathology		Extent
Fasceoliasis hepatis	25 cattle	The livers condemned
Schistosomiasis	4 "	- do -
	7 horses	
Chalicasis nodularis hepatis	12 horses	- do -
Strongylus paradoxus	123 swine	The lungs condemned
Lung T.B.	1 cattle	- do -
Pericarditis traumatica	1 "	The hearts condemned
Actinomycosis	3 swine	The tonsils condemned
Hernia uteri	1 "	The uterus condemned
Tibia fracture	1 horse	7.5 kgs of muscle condemned.
Difficult delivery	1 cattle	The uterus and lungs condemned
Acute dropsy of the tympanic peritoneum	1 "	The stomach, bowels and lungs condemned.

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

1 cattle — Difficult delivery
1 " — Acute dropsy of the tympanic peritoneum.
1 horse — Tibia fracture.

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

717 kgs.

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

Ham and Sausage.

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15. What quality controls are maintained on processed meats?

Examined twice during the period by H.C. physicians. Good

16. Sanitary inspections of meat processing establishments to include:

Number of establishments	.....	2
Number of establishments inspected	.....	2
Condition ----------Good	.....	1
Fair	.....	1
Poor	.....	0
Amount of meat and meat food products examined		717 kgr.
Amount of meat and meat food products condemned		0 kgr.
Cause for condemnation		-
Disposition		-

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

None applicable

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

1. The infectious prevention for the warm season.
2. To keep the freshness of materials.
3. To keep the plant clean.
4. To wash and sterilize the utensils.

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

Yes, there is

Cause for condemnation -

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Cases for condemnation -

Disposition -

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

None applicable

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

1. The infectious prevention for the warm season.
2. To keep the freshness of materials.
3. To keep the plant clean.
4. To wash and sterilize the utensils.

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

Yes, there is

C. DAIRES AND MILK PROCESSING PLANTS

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

(1) Special Milk

Number of inspections	-
Samples examined	-
Over bacteria standards (50,000 per cc)	-
Under butterfat standards (3,3 percent)	-
Number of plant inspections	-
Samples examined	-

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(2) Ordinary Milk

Number of farm inspections	349
Samples examined	118
Over bacterial standards (2,000,000 per cc)..	10
Under butterfat standards (3.0 percent)	3
Number of plant inspections	31
Samples examined	55

(3) Goat Milk

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

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

Type of Milk	No.of Farms	No. of Cows and Goats	Amount Produced
Special	-	-	-
Ordinary	837	1,033	179,856
Goat	-	-	-

~~Amount Produced~~

(5) Amount of Milk Bottled in Milk Plants

Type of Milk	No. of Plants	Raw Milk (~~Kgs~~)	Pasteurized (~~Kgs~~)	Sterilized (~~Kgs~~)
Special	-	-	-	-
Ordinary	28	-	-	116,770 li

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

Recombined Milk	-	L.
Whole powdered milk	113	kgs.
Modified powdered milk - (15% added sugar)	0	kgs.
Modified powdered milk (35% added sugar)	2,112	kgs.
Sweetened condensed milk	-	kgs.
Evaporated milk	-	kgs.
Butter	403	kgs.

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

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Butter 403 kgs.

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

Type of Milk	No. of Farms	No. of Cows and Goats	Amount Produced
Special	-	-	-
Ordinary	837	1,033	179,856
Goat	-	-	-

~~Amount Produced~~

(5) Amount of Milk Bottled in Milk Plants

Type of Milk	No. of Plants	Raw Milk (~~Kgs~~)	Pasteurized (~~Kgs~~)	Sterilized (~~Kgs~~)
Special	-	-	-	-
Ordinary	28	-	-	116,770 li

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

Recombined Milk	-	L.
Whole powdered milk	113	kgs.
Modified powdered milk - (15% added sugar)	0	kgs.
Modified powdered milk (35% added sugar)	2,112	kgs.
Sweetened condensed milk	-	kgs.
Evaporated milk	-	kgs.
Butter	403	kgs.
Cheese	-	kgs.

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

524,254 litres

---

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

Bacterial analysis for milk is being performed according to Bread's test.

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

None applicable.

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

None applicable.

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

None applicable.

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

1. To complete the filtration.
2. To refrigerate milk after milking.
3. To complete the facilities of milk plant.

D. SEAFOOD PROCESSING

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

Number of establishments		10
Number of establishments inspected.		10
Condition----------Good		0
Fair		8
Poor		2
Amount of seafood examined	201,812	kgs.
Amount of seafood condemned	8	kgs.
Cause for condemnation spoiled		kgs.

Disposition. Used as fertilizer.

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

None applicable.

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

1. To complete the filtration.
2. To refrigerate milk after milking.
3. To complete the facilities of milk plant.

D. SEAFOOD PROCESSING

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

Number of establishments		.....	10
Number of establishments inspected.		.....	10
Condition----------	Good	.....	0
	Fair	.....	8
	Poor	.....	2
Amount of seafood examined	201,812	kgs.	
Amount of seafood condemned	8	kgs.	
Cause for condemnation spoiled		kgs.	
Disposition. Used as fertilizer.			

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

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

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

The refrigerator-cars were used for sardines and mackerel from Shimonoseki, Yamaguchi Pref., iced-cuttlefish from Hakodate and Toyokawa, iced mackerel and cuttlefish from Kanazawa and mackerel from Tateyama.

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

None applicable.

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

In order not only to keep the freshness of perishable fish, but to prevent them from bacilli, all the fish markets of the Pref. were guided regarding the cleaning of utensils and trucks and top-waggons for conveyance.

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

Raw fish 0 Processed fish 0

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

None applicable.

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

None applicable.

Pref. were guided regarding the cleaning of utensils and trucks and top-waggons for conveyance.

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

Raw fish 0 Processed fish 0

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

None applicable.

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

None applicable.

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

The refrigeration plant for perishable fish only was newly constructed, as their control had been removed and it is expected that the trust-storage amount will increase in the coming warm season.

E. GENERAL INFORMATION

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

None applicable.

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

None applicable.

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

Refrigeration plants being quite few in this pref., the storing capacity is limited; a few markets are providing with electric refrigerators to keep the freshness of seafood.

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

a. License is given after investigation in accordance with the standard prescribed in article 20 of the food Sanitation Law.

b. 3 butchers. 1 milk plant.

c. None applicable.

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

Slaughtered acarcasses are transported to each of butchers' refrigerators by their small-sized trucks immediately after slaughtering.

In order to prevent the sun rays, raw milk is transported to each of milk plants as fast as possible by trucks with cover of those plants and dairies.

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

None applicable.

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

Number of food establishments

standard prescribed in article 20 of the food Sanitation Law.

standard prescribed in article 20 of the food Sanitation Law.

b. 3 butchers. 1 milk plant.

c. None applicable.

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

Slaughtered ecarcasses are transported to each of butchers' refrigerators by their small-sized trucks immediately after slaughtering.

In order to prevent the sun rays, raw milk is transported to each of milk plants as fast as possible by trucks with cover of those plants and dairies.

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

None applicable.

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

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

Signed _____

Veterinary Division

Ken

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

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VETERINARY INFORMATION SHEET

Public Health Section Yamanashi Pref. Period 1 Feb. to 28 Feb. 1950

A. RABIES CONTROL

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

Area	No.	Area	No.
Higashiyamanashi-gun	240	Nakakoma-gun	93
Nishiyamanashi-gun	9	Minamikoma-gun	83
Higashiyatsushiro-gun	300	Kitakoma-gun	128
Nishiyatsushiro-gun	26	Minamitsuru-gun	15
			Total 894

2. Number of rabies cases. Nil

3. Number of specimens submitted to the laboratory. Nil

4. Number of rabies cases diagnosed.

   a. Clinically Nil b. Laboratory Confirmations Nil

5. Number of animals remaining to be vaccinated 2,882

6. Number of stray dogs collected. 46

7. Disposition of all stray dogs:
   Of 46 dogs rounded up, 14 dogs were taken in by their owners, and the rest, 32 in number, were killed with the medicine (sulphate of magnesium) at Kofu Municipal Carcass Disposing House, being regarded as stray dogs. The carcasses were immediately buried on the spot.

8. Number of retention pens available and locations.

Pens	Location
2	Kofu Health Centre
2	Kusakabe Health Centre

9. Number of specimens submitted to the laboratory. Nil

2	Kofu Health Centre
2	Kusakabe Health Centre

3. Number of specimens submitted to the laboratory. Nil

4. Number of rabies cases diagnosed.

   a. Clinically Nil b. Laboratory Confirmations Nil

5. Number of animals remaining to be vaccinated 2,682

6. Number of stray dogs collected. 46

7. Disposition of all stray dogs:
   Of 46 dogs rounded up, 14 dogs were taken in by their owners, and the rest, 32 in number, were killed with the medicine (sulphate of magnesium) at Kofu Municipal Carcass Disposing House, being regarded as stray dogs. The carcasses were immediately buried on the spot.

8. Number of retention pens available and locations.

Pens	Location
2	Kofu Health Centre
2	Kusakabe Health Centre
2	Nirasaki Health Centre
2	Ogasawara Health Centre
2	Minobu Health Centre
2	Yamura Health Centre
2	Yoshida Health Centre

   Total ... 14

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

   None applicable

10. Is there sufficient vaccine available in prefecture for the rabies control program? (Yes or No) How many c.c.. 13,200

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

Encl 2

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

It being very difficult to investigate the present number of dogs in Kofu City, owing to it's being a thickly-populated district, we have endeavoured ourselves to register house-dogs through information organs (radio, newspaper and street-broadcasting). Consequently, 717 house-dogs were registered by their owners.

46 dogs of them were taken in by their owners and 32 dogs were killed with the medicine. During the above week, no accident occurred. The dogs vaccination will be continuously performed for a week starting on Mar. 9.

B. MEAT INSPECTION

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

	Cattle	Calves	Horses	Swine	Sheep	Goats
Number slaughtered	70	3	200	615	0	3
Body wt.:	19,125 kgs.	461	61,882	47,512	0	123
Dressed wt.	9,093 kgs.	236	29,058	26,775	0	48
Condemned Ante-mortem	0	0 kgs.	0	0	0	0
Condemned Post-mortem	34	0 kgs.	49	208	0	0
Wholly	0	0 kgs.	0	0	0	0
Partial	30	0 kgs.	7	0	0	0
Viscera	34	0 kgs.	42	208	0	0

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

T.B. Nil Brucellosis Nil

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

None applicable

4. List number of diseases [illegible]

	Cattle	Calves	Horses	Swine	Sheep	Goats

	Cattle		Calves		Horses	Swine	Sheep	Goats
Number slaughtered	70		3		200	615	0	3
Body wt.:	19,125	kgs.	461		61,882	47,512	0	123
Dressed wt.	9,093	kgs.	236		29,058	26,775	0	48
Condemned Ante-mortem	0		0	kgs.	0	0	0	0
Condemned Post-mortem	34		0	kgs.	49	208	0	0
Wholly	0		0	kgs.	0	0	0	0
Partial	0		0	kgs.	7	0	0	0
Viscera	34		0	kgs.	42	208	0	0

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

T.B. Nil **Brucellosis Nil**

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

None applicable

4. List number of diseases diagnosed on antemortem inspection 9

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

Disease	Disposition
Lumbal Fracture 3 horses	They were slaughtered; 54.4 kgs of the muscle was condemned.
Cervical " 2 "	They were slaughtered; 37 kgs of the muscle was condemned.
Thoracal " 1 horse	It was slaughtered; 15.4 kgs of the muscle was condemned.
Sacrum " 1 "	Internal organs and 10 kgs of the muscle were condemnad.
Pericarditis traumatica 1 cattle	The heart and lungs were condemned.

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

   a. Complete Nil b. Partial 120

7. For what conditions were condemnations made.

   Complete None applicable

Partial	Pathology
3 horses	Lumbal Fracture
2 "	Cervical "
1 horse	Thoracal "
19 cattle	Fasceoliasis hepatis
1 ")	Schistosomiasis
4 hoses)	
72 swine	Strongylus paradoxus
15 horses	Chalicasis Nodularis hepatis
2 swine	Actinomy cosis
1 cattle	Pericarditis traumatica.

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

Pathology		Extent
Lumbal Fracture	3 horses	54.4 kgs of the muscle was condemned
Cervical "	2 "	37 kgs of the muscle was condemned
Thoracal "	1 horse	15.4 kgs of the muscle was condemned
Schistosomiasis	1 cattle	The livers were condemned
	4 horses	
Strongylus paradoxus	72 swine	The lungs were condemned
Chalicasis Nodularis hepatis	15 horses	The livers were condemned
Actinomy cosis	2 swine	The tonsilitises was condemned.
Pericarditis traumatica	1 cattle	The heart and lungs were condemned.

9.

10.

Yes, they are.

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

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

3 horses	Lumbal Fracture
1 horse	Metacarpus "
15 horses	Chalicasis Nodularis hepatis
2 swine	Actinomy cosis

1 horse Metacarpus "
15 horses Chalicasis Nodularis hepatis
2 swine Actinomy cosis
1 cattle Pericarditis traumatica.

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

Pathology		Extent
Lumbal Fracture	3 horses	54.4 kgs of the muscle was condemned
Cervical "	2 "	37 kgs of the muscle was condemned
Thoracal "	1 horse	15.4 kgs of the muscle was condemned
Schistosomiasis	1 cattle 4 horses	The livers were condemned
Strongylus paradoxus	72 swine	The lungs were condemned
Chalicasis Nodularis hepatis	15 horses	The livers were condemned
Actinomy cosis	2 swine	The tonsilitises was condemned.
Pericarditis traumatica	1 cattle	The heart and lungs were condemned.

9. Yes, they are.

10.

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

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

3 horses	Lumbal Fracture
1 horse	Metacarpus "
2 horses	Cervical "
1 horse	Thoracal "

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

755 kgs

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

Ham and Sausage.

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15. What quality controls are maintained on processed meats?
Good.

Examined twice during the period by H.C. physicians and veterinary surgeons.

16. Sanitary inspections of meat processing establishments to include:

Number of establishments	2	
Number of establishments inspected	2	
Condition ----------Good	2	
Fair	0	
Poor	0	
Amount of meat and meat food products examined		755 kgs
Amount of meat and meat food products condemned		0 kgs
Cause for condemnation	-	
Disposition	-	

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

None applicable

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

None applicable

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

None applicable

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

None applicable

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

None applicable

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

None applicable

C. DAIRES AND MILK PROCESSING PLANTS

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

(1) Special Milk

Number of inspections	-
Samples examined	-
Over bacteria standards (50,000 per cc)	-
Under butterfat standards (3,3 percent)	-
Number of plant inspections	-
Samples examined	-

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(2) Ordinary Milk

Number of farm inspections	 212
Samples examined	 124
Over bacterial standards (2,000,000 per cc)	 14
Under butterfat standards (3.0 percent)	 5
Number of plant inspections	 28
Samples examined	 57

(3) Goat Milk -

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

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

Type of Milk	No.of Farms	No. of Cows and Goats	Amount Produced
Special	-	-	-
Ordinary	837	1,038	211,986
Goat	-	-	-

~~Amount Produced~~

(5) Amount of Milk Bottled in Milk Plants

Type of Milk	No. of Plants	Raw Milk (kgs)	Pasteurized (kgs)	Sterilized (kgs)
Special	-	-	-	-
Ordinary	28	-	-	126,576 L

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

Recombined Milk	1	L.
Whole powdered milk	2230	kgs.
Modified powdered milk - (15% added sugar)	-	kgs.
Modified powdered milk (35% added sugar)	1,320	kgs.
Sweetened condensed milk	-	kgs.
Evaporated milk	-	kgs.
Butter	519	kgs.
Cheese	-	kgs.

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

Type of Milk	No. of Farms	No. of Cows and Goats	Amount Produced
Special	-	-	-
Ordinary	837	1,038	211,986
Goat	-	-	-

~~Amount Produced~~

(5) Amount of Milk Bottled in Milk Plants

Type of Milk	No. of Plants	Raw Milk (kgs)	Pasteurized (kgs)	Sterilized (kgs)
Special	-	-	-	-
Ordinary	28	-	-	126,576 L

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

Recombined Milk	1	L.
Whole powdered milk	2230	kgs.
Modified powdered milk - (15% added sugar)	-	kgs.
Modified powdered milk (35% added sugar)	1,320	kgs.
Sweetened condensed milk	-	kgs.
Evaporated milk	-	kgs.
Butter	519	kgs.
Cheese	-	kgs.

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

200,236 litres

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

Bacterial analysis for milk is being performed according to Bread's test.
Plate count is being prepared.

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

None applicable

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

None applicable

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

None applicable

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

We guided the concerned, laying emphasis on how to clean and sterilize utensils for milking, transporting and others and how to keep them.

D. SEAFOOD PROCESSING

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

Number of establishments	11	
Number of establishments inspected.	11	
Condition----------Good	1	
Fair	10	
Poor	0	
Amount of seafood examined	62,175	kgs.
Amount of seafood condemned	1,326	kgs.
Cause for condemnation	Spoiled	kgs.
Disposition.	Used as fertilizer	

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

Number of establishments	-
Number of establishments inspected	-

Number of establishments ..... -
Number of establishments inspected -

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

We guided the concerned, laying emphasis on how to clean and sterilize utensils for milking, transporting and others and how to keep them.

D. SEAFOOD PROCESSING

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

Number of establishments			11
Number of establishments inspected.			11
Condition----------	Good		1
	Fair		10
	Poor		0
Amount of seafood examined	62,175	kgs.	
Amount of seafood condemned	1,326	kgs.	
Cause for condemnation	Spoiled		
Disposition.	Used as fertilizer		

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

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

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

80% of all conveyances uses refrigerator-cars; cuttlefish from Nanao, Ishikawa pref. were not transported by them last month, but they were used this month for the conveyance of cuttlefish from the same pref.; mackerel from Chikura, Chiba pref. are being still transported by topwaggons with ice lumps; refrigerator-cars are being used for iced whales from Tokyo.

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

None applicable

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

Cleaning of trucks and top-waggons for transportation.

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

Raw fish Nil Processed fish Nil

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

None applicable

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

None applicable

Cleaning of trucks and top-waggons for transportation.

None applicable

Cleaning of trucks and top-waggons for transportation.

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

Raw fish Nil Processed fish Nil

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

None applicable

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

None applicable

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

Kofu City has only one storage facility and the present storing amount is 80% of it's storing capacity, but it being not large enough to store a large amount of seafood in summer, the refrigeration plant for perishable food only, is being constructed.

E. GENERAL INFORMATION

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

None applicable

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

None applicable

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

Refrigeration plants being quite few in this pref., storing capacity is limited; markets at a distances are making plans to provide with electric refrigerators in order to prevent the deterioration of freshness of seafood; 8 markets have completed such apparatus; 3 markets are constructing them.

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

a. License is given after investigation in accordance with the standard prescribed in article 20 of the Food Sanitation Law.
b. 3 butchers.
c. None applicable.

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

Slaughtered carcasses are transported to each of butchers' refrigerators by their small-sized trucks and auto-tricars immediately after slaughtering.

Raw milk is transported to each of milk plants as fast as possible by trucks of those plants and dairies.

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

None applicable.

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

Number of food establishments

c. None applicable.

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Number of food establishments -
c. None applicable.

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

Slaughtered carcasses are transported to each of butchers' refrigerators by their small-sized trucks and auto-tricars immediately after slaughtering.

Raw milk is transported to each of milk plants as fast as possible by trucks of those plants and dairies.

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

None applicable.

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

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

Signed _____

Veterinary Division

Ken

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 776013

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VETERINARY INFORMATION SHEET

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

A. RABIES CONTROL

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

Area	No.	Area	No.
Higashiyamanashi-gun	17	Nishiyatsushiro-gun	17
Higashiyatsushiro-gun	53	Kitakoma-gun	9
Nakakoma-gun	3	Kitatsuru-gun.	10

2. Number of rabies cases. 0

3. Number of specimens submitted to the laboratory. 0

4. Number of rabies cases diagnosed.

   a. Clinically 0 b. Laboratory Confirmations 0

5. Number of animals remaining to be vaccinated 3,467

6. Number of stray dogs collected. 0

7. Disposition of all stray dogs:

   None applicable.

8. Number of retention pens available and locations.

Pens	Location	Pens	Location
2	Kofu Health Centre	2	Minobu Health Centre

2 Kofu Health Centre 2 Minobu Health Centre

3. Number of specimens submitted to the laboratory. 0

4. Number of rabies cases diagnosed.

a. Clinically 0 b. Laboratory Confirmations 0

5. Number of animals remaining to be vaccinated 3,467

6. Number of stray dogs collected. 0

7. Disposition of all stray dogs:

None applicable.

8. Number of retention pens available and locations.

Pens	Location	Pens	Location
2	Kofu Health Centre	2	Minobu Health Centre
2	Kusakabe Health Centre	2	Yamura Health Centre.
2	Nirasaki Health Centre	2	Yoshida Health Centre
2	Ogasawara Health Centre.		

Total. . . . 14

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

None applicable.

10. Is there sufficient vaccine available in prefecture for the rabies control program? (Yes or No) How many c.c.. 8,900

11. How many animals were vaccinated by private practitioners? 0

Incl 1

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

Regarding rabies vaccination, 79% finished. It has been done since Jan. 31 to those dogs that were not vaccinated yet.

In Kofu City, investigating the present number of dogs is quite difficult due to its being a thickly-populated district. Accordingly, utilizing information organs (radio, newspaper and street-broadcasting), we are doing our best to register stray dogs and furthermore we would carry out rounding-up of wild dogs for a week starting on Feb. 21. Then rabies vaccination is to be performed for those dogs not vaccinated.

B. MEAT INSPECTION

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

	Cattle	Calves	Horses	Swine	Sheep	Goats
Number slaughtered	84	1	250	538	0	3
Body wt.:	23,880 kgs.	180	70,725	40,436	0	105
Dressed wt.	11,445 kgs.	90	34,230	22,796	0	41
Condemned Ante-mortem	1	0 kgs.	1	0	0	0
Condemned Post-mortem :		kgs.				
Wholly	0	0 kgs.	0	0	0	0
Partial	0	0 kgs.	1	0	0	0
Viscera	39	0 kgs.	45	187	0	1

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

T.B.: 0 Brucellosis: 1

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

None applicable

4. List number of diseases diagnosed on antemortem inspection 4

5. What disposition was made on animals found to have [illegible]

Cattle Calves Horses Swine Sheep Goats
Number slaughtered 84 1 250 538 0 3

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

Number slaughtered	84		1	250	538	0	3
Body wt.:	23,880	kgs.	180	70,725	40,436	0	105
Dressed wt.	11,445	kgs.	90	34,230	22,796	0	41
Condemned Ante-mortem	1		0 kgs.	1	0	0	0
Condemned Post-mortem :			kgs.				
Wholly	0		0 kgs.	0	0	0	0
Partial	0		0 kgs.	1	0	0	0
Viscera	39		0 kgs.	45	187	0	1

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

T.B.: 0 Brucellosis: 1

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

None applicable

4. List number of diseases diagnosed on antemortem inspection 4

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

Disease	Disposition
Alimentary catarrh of cattle.	Its slaughter had been prohibited: It was found not to fit for human consumption. It was kept till recovered.
Costal fracture of horse.	18.8 kgs of meats was condemned, having the muscules been saturated with blood.
Acute tympanites of cattle.	Internal organs were condemned after its slaughtering.
Catarrhalis jaudice of horse.	Its slaughter had been prohibited: It was found not to fit for human consumption. After-wards it was buried as it died.

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

a. Complete 0 b. Partial 121

7. For what conditions were condemnations made.

Complete 0

Partial		Pathology
22 cattle 1 goat	..... Liver	Hepatic distoma.
2 cattle 3 horses	..... Liver	Schistosomiasis.
90 swine	..... Lungs	Strongylous paradoxus.
1 swine	..... Tonasils	Actinomy cosis.
1 cattle	..... Stomach and bowels	Acute tympanites.
1 horse	..... Muscules	Costal fracture.

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

Pathology		Extent
Hepatic distoma	22 cattle 1 goat	Livers condemned.
Schistosomiasis	2 cattle 3 horses	Ditto.
Strongylous paradoxus	90 swine	Lungs condemned.
Actinomy cosis	1 swine	Tonsils "
Acute tympanites	1 cattle	Stomaches and bowels condemned.
Costal fracture	1 horse	Muscules condemned.

9. Are records kept on all postmortem findings? Yes, they are.

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

Yes, they are.

---

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

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

	and bowels	
1 horse	..... Muscules	Costal fracture.

for what conditions?

and bowels
1 horse ..... Muscules Costal fracture.

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

Pathology		Extent
Hepatic distoma	22 cattle	
	1 goat	Livers condemned.
Schistosomiasis	2 cattle	
Strongylous	3 horses	Ditto.
paradoxus	90 swine	Lungs condemned.
Actinomy cosis	1 swine	Tonsils "
Acute tympanites	1 cattle	Stomaches and bowels condemned.
Costal fracture	1 horse	Muscules condemned.

9. Are records kept on all postmortem findings? Yes, they are.

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

Yes, they are.

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

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

1 cattle was slaughtered for acute tympanites.

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

1,497 kgs.

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

Ham and Sausage.

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15. What quality controls are maintained on processed meats?

Good.

16. Sanitary inspections of meat processing establishments to include:

Number of establishments		2
Number of establishments inspected		2
Condition ----------	Good	2
	Fair	0
	Poor	0
Amount of meat and meat food products examined		1,497 kgs
Amount of meat and meat food products condemned		0 kgs
Cause for condemnation		-

Disposition -

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

None applicable.

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

None applicable.

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

None applicable.

Disposition -

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

None applicable.

Disposition -

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

None applicable.

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

None applicable.

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

None applicable.

C. DAIRIES AND MILK PROCESSING PLANTS

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

(1) Special Milk

Number of inspections -
Samples examined -
Over bacteria standards (50,000 per cc) -
Under butterfat standards (3,3 percent) -
Number of plant inspections -
Samples examined -

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(2) Ordinary Milk

Number of farm inspections .. 377
Samples examined 184
Over bacterial standards (2,000,000 per cc)..22
Under butterfat standards (3.0 percent).....19
Number of plant inspections 28
Samples examined 54

(3) Goat Milk

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

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

Type of Milk	No.of Farms	No. of Cows and Goats	Amount Produced
Special	-	-	-
Ordinary	851	950	180,342 li.
Goat	-	-	-

~~Amount Produced~~

(5) Amount of Milk Bottled in Milk Plants

Type of Milk	No. of Plants	Raw Milk ~~(kgs.)~~	Pasteurized ~~(kgs.)~~	Sterilized ~~(kgs.)~~
Special	-	-	-	-
Ordinary	28	-	-	109,350 li.

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

Recombined Milk - L.
Whole powdered milk 2,580 kgs.
Modified powdered milk - (15% added sugar) - kgs.
Modified powdered milk (35% added sugar) - kgs.
Sweetened condensed milk - kgs.
Evaporated milk - kgs.

~~Type of Milk No.of Farms No. of Cows and Goats Amount Produced~~

Special -

Evaporated milk - kgs.

Special	-	-	-
Ordinary	851	950	180,342 li.
Goat	-	-	-

~~Amount Produced~~

(5) Amount of Milk Bottled in Milk Plants

Type of Milk	No. of Plants	Raw Milk (~~xxgx~~)	Pasteurized (~~xxgx~~)	Sterilized (~~xxgx~~)
Special	-	-	-	-
Ordinary	28	-	-	109,350 li.

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

Recombined Milk	-	L.
Whole powdered milk	2,580	kgs.
Modified powdered milk - (15% added sugar)	-	kgs.
Modified powdered milk (35% added sugar)	-	kgs.
Sweetened condensed milk	-	kgs.
Evaporated milk	-	kgs.
Butter	569	kgs.
Cheese	-	kgs.

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

180,342 li.

---

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

Bacterial analysis for milk was performed according to Bread's test. Plate count is being done.

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

None applicable

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

None applicable

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

None applicable.
Bacterial analisis is being prepared.

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

As many cattle-houses and dairies are not complete in their facilities, they are being improved — the establishment of concrete floors, installation of cooling tubs, filters and facilities for the keeping of dairy utensils — taking the opportunity that the control of construction materials was alleviated.

D. SEAFOOD PROCESSING

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

Number of establishments	11	
Number of establishments inspected.	11	
Condition----------Good	0	
Fair ..	10	
Poor ...	1	
Amount of seafood examined	68,382	kgs.
Amount of seafood condemned	1,875	kgs.
Cause for condemnation	SPOILED	kgs.
Disposition.	USED AS FERTILIZER.	

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

Bacterial analisis is being prepared.

(b) Sanitary inspections of seafood processing plants to include:
Bacterial analisis is being prepared.

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

As many cattle-houses and dairies are not complete in their facilities, they are being improved — the establishment of concrete floors, installation of cooling tubs, filters and facilities for the keeping of dairy utensils — taking the opportunity that the control of construction materials was alleviated.

D. SEAFOOD PROCESSING

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

Number of establishments	11	
Number of establishments inspected.	11	
Condition----------Good	0	
Fair ..	10	
Poor ...	1	
Amount of seafood examined	68,382	kgs.
Amount of seafood condemned	1,875	kgs.
Cause for condemnation	SPOILED	kgs.
Disposition.	USED AS FERTILIZER.	

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

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

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

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

80% of all conveyances uses refrigerator-cars.
In Tohoku area, they are used for all the conveyances. They are used also in Shizuoka pref., but in case of small-scale transportation, ventilation cars or ordinary top-waggons with ice lumps are used.

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

None applicable.

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

The water supply facilities and toilet rooms of Kofu Fish Market have been improved.

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

Raw fish 0 Processed fish 0

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

None applicable.

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

None applicable.

The water supply facilities and toilet

The water supply facilities and toilet rooms of Kofu Fish Market have been improved.

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

Raw fish 0 Processed fish 0

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

None applicable.

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

None applicable.

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

Kofu City has only one storage facility, and it being not large enough to store a large amount of seafoods in summer, some dealers are making plans to furnish their own shops with electric refrigerators.

E. GENERAL INFORMATION

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

The prearrangement meeting of rabies prevention (rounding up of stray dogs) was held.

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

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

None applicable.

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

Refrigeration plants being quite few in this pref., storing capacity is limited; markets at a distances are making plans to furnish their own shops with electric refrigerators in order to prevent the deterioration of freshness of seafood.

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

a. Licence is given after investigation in accordance with the standard business license prescribed in Article 20 of the Food Stuff Sanitation Law.

b. 1 dairy product manufacturer.
5 butchers.

c. None applicable.

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

Slaughtered carcasses are transported to each of butchers' refrigerators by their small-sized trucks and auto-tricars immediately after slaughtering.

Raw milk is transported to each of milk plants as fast as possible by trucks of those plants or dairies, and in order to keep the freshness of milk as well as to make its speedy transportation, those districts producing much milk are making plans to establish new dairies.

Seafoods, (2) Fruits and vegetables.

Number of food establishments
Number of food establishments inspected
5 butchers.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 77503

Number of food establishments
Number of food establishments inspected
5 butchers.

c. None applicable.

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

Slaughtered carcasses are transported to each of butchers' refrigerators by their small-sized trucks and auto-tricars immediately after slaughtering.

Raw milk is transported to each of milk plants as fast as possible by trucks of those plants or dairies, and in order to keep the freshness of milk as well as to make its speedy transportation, those districts producing much milk are making plans to establish new dairies.

Seafoods, (2) Fruits and vegetables.

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

Signed _____

Veterinary Division

Ken

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

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

YAMANASHI PREFECTURE

Public Health Section

20 June 1950

Section VIII, Par. 16

SUBJECT: Daily Rabies Report

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

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

VETERINARY INFORMATION SHEET

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

A. RABIES CONTROL.

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

None applicable.

2. Nil.

3. Nil.

4. Nil.

5. Number of animals remaining to be vaccinated. 2,685

6. Nil.

7. Disposition of all stray dogs:

None applicable.

8. Number of retention pens available and locations.

Pens	Location
2	Kofu H. C.
2	Kusakabe H. C.
2	Nirazaki H. C.
2	Ogasawara H. C.
2	Yoshida H. C.
2	Yamura H. C.
2	Minobu H. C.

9. Were any prevaccinated animals found to be rabid.

None applicable.

10. Is there sufficient vaccine available in prefecture for the rabies control program? Yes How many c.c. 4,700

11. Nil.

12. Any remarks petinent to the rabies control program.

The Pref. Rabies Prevention Regulations are being amended according to the notification from welfare Vice-Ministers which is based on SCAP's Memorandum concerning Rabies Prevention.

In order to invigorate the information activities, rabies prevention posters were printed and short course was held for chiefs in charge of every town and village at every H.C. under the jurisdiction.

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B. MEAT INSPECTION

1. What were the total number of animals slaughtered during the period covered by report?

a. Cattle (milk)	21	d. Swine	698
b. Cattle (work)	50	e. Sheep	0
c. Horses	189	f. Goat	0

2. Nil.

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

None applicable.

4. List number of diseases diagnosed on antemortem inspection. 6

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

Disease		Disposition
1 horse	Lumbal paralysis	As it was found not to fit for human consumption due to malnuturition, its slaughtering was prohibited.
1 "	Choronic Catarrh of stomach and bomels	As it was found not to fit for human consumption, its slaughtering was prohibited.
1 "	Catarrhalis jaundice	Do.
3 horses	Lumbal fracture	Their slaughtering was prohibited.

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

a. Complete Nil b. Partial 153

7. For what conditions were condemnations made.

Complete Nil

Partial	Pathology
25 cattle	Fasceoliasis hepatis
3 cattle) 4 horses)	Schistosomiasis
8 horses	Chalicasis Nodularis hepatis
110 swine	Strongylus paradoxus.
3 horses	Lumbal fracture

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

Pathology		Extent
Fasceoliasis hepatis	25 cattle (3 cattle	The livers condemned
Schistosomiasis	(4 horses	Do.
Chalicasis nodularis hepatis	8 horses	Do.
Strongylus paradoxus	110 swine	The lungs condemned.
Lumbal fracture	3 horses	Muscles of the flactured part condemned.

9. Are records kept on all postmortem findings? Yes they are.

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

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

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

717 kgs

3 horses Lumbal fracture

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

427 kgs

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

Ham and Sausage.

15. What quality controls are maintained on processed meats?

Examined twice during the period by food inspectors. Good

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

None applicable.

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

None applicable.

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

1. Health exam. was performed for plant-workers at H. C. under the jurisdiction on April 6.

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2. To keep overalls clean.

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

Yes, there is

C. DAIRIES AND MILK PROCESSING PLANTS

1. What is the volume of milk being processed in prefectural plants?

	Litres		
a. Pasteurized	135,900	d. Powdered	1,939 kgs
b. Condensed	0	e. Recombined	0
c. Butter	496 kgs	f: Cheese	0
		Others	0

2. Nil

3. What is the result of bacterial analysis for this period (plate count)?

None applicable.

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

None applicable.

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

None applicable.

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

None applicable.

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

1. To collect raw milk and distribute pasteurized milk as quick as possible.

2. To complete the refrigerating facilities of milk shops.

3. To guide milk plants regarding how to refrigerate milk.

D. SEAFOOD PROCESSING

1. What was the tonage of sea food shipped into the prefecture?
135 tons

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

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All perishable food came to be carried by refrigerator-cars; they were used both for cuttle fish from Hokkaido district and salted herring from Niigata Pref.

Mackerel were carried from Shimiza City to this pref. by 8 trucks with ice lumps due to perishable fish.

3. List the prefectures giving the most trouble in the shipment of sea-foods and in what respect?

None applicable.

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

1. To clean trucks for conveyance.

2. To clean completely fish markets.

5. Nil.

6. Are fish canning factories maintaining adequate sanitary standards? None applicable.

7. What improvementshave been made in seafood processing plants during this period?
None applicable

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

We examined the temperature of storage facilities and cleaned them, expecting that storage-amount to be trusted will increase in the coming rainy season.

E. GENERAL INFORMATION

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

Consultation and short course about the sanitation of meat, milk and seafood was held for H. C. veterinary surgeons and food inspectors.

2. What educational programs were coducted for processors of food stuff? None applicable

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

Same as the previous monthly report.

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

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

   b. 1 Milk plant 1 butcher

   c. None applicable.

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

   Same as the previous monthly report.

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

   None applicable.

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YAMANASHI PREFECTURE

Recurring Report
KCAR 319. 1 Jan. 5, 1950

VIII.

No. 9 Monthly Report of Veterinary Information.

Public Health Section Yamanashi Pref. Period Mar. 1 to Mar. 31 '50

A. RABIES CONTROL

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

Area	No.	Area	No.
Kofu City	1,728	Minamikoma-gun	27
Higashiyamanashi-gun	25	Kitakoma-gun	70
Nishiyatsushiro-gun	17	Minamitsuru-gun	67
Nakakoma-gun	68	Kitatsuru-gun	149
	1838		313
	313		
	2151		

2. Nil
3. Nil
4. Nil

5. Number of animals remaining to be vaccinated. 2,685

6. Nil

7. Disposition of all stray dogs: None applicable.

8. Number of retention pens available and locations.

Pens	Location	Pens	Location
2	Kofu H.C.	2	Minobu H. C.
2	Kusakabe H.C.	2	Yamura H. C.
2	Nirasaki "	2	Yoshida "
2	Ogasawara "		

9. Were any prevaccinated animals found to be rabid - Give details.
None applicable.

10. Is there sufficient vaccine available in prefecture for the rabies control program? Yes How many c.c. 4,700

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

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

764 house-dogs were reported as unregistrated dogs as the result of the round-up of stray-dogs carried out during the previous month, and the vaccination were urgently performed toward 1,728 dogs in total including the said dogs and the unvaccinated house-dogs that had been registrated.

Incl 1

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B. MEAT INSPECTION

1. What were the total number of animals slaughtered during the period covered by report?

a. Cattle (milk)	22	d. Swine	777
b. Cattle (work)	62	e. Sheep	0
c. Horse	205	f. Goat	0

~~277~~ 289 1066

2. Number of "T.B." and "Brucellosis" reactors referred for slaughter.
   T.B. 1 Brucellosis 0

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

   The lungs, Lun. Bronchiales, Lun. Mediastinales and other infected parts were buried after boiling-sterilization and the slaughter-house was disinfected, too.

4. List number of diseases diagnosed on antemortem inspection. 6

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

Disease		Disposition
1 cattle	- Pericarditis traumatica	The autopsy of the carcass was permitted and the heart was condemned.
1 horse	- Tibia Fracture	The autopsy of the carcass permitted and the muscle (7.5 kgs) condemned.
1 "	- Choronic Catarrh of stomach and bowels	Its slaughter was prohibited: It was found not to fit for human consumption.
1 cattle	- Difficult delivery	The autopsy of the carcass permitted and the uterus and lungs condemned.
1 cattle	- Acute Dropsy of the Tympanic Peritoneum	The autopsy of the carcass permitted and the stomach, bowels and lungs condemned.
1 swine	- Hernia Uteri	The autopsy of the carcass permitted and the uterus condemned.

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

   a. Complete 0 b. Partial 180

7. For what conditions were condemnations made.

   Complete Nil

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Partial		Pathology
25 cattle		Fasceoliasis hepatis
4 cattle	7 horses	Schistosomiasis
12 horses		Chalicasis nodularis hepatis
123 swine		Strongylus paradoxus.
1 cattle		Lung T. B.
1 cattle		Pericarditis traumatioa.
1 cattle		Difficult delivery
1 cattle		Acute Dropsy of the tympanic peritoneum
1 horse		Tibia Fracture
3 swine		Actinomy cosis
1 swine		Hernia uteri

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

Pathology			Extent
Fasceoliasis hepatis	25	cattle	The livers condemned
Schistosomiasis	4	cattle	- do -
	7	horses	
Chalicasis nodularis hepatis	12	horses	- do -
Strongylus paradoxus	123	swine	The lungs condemned
Lung T. B.	1	cattle	- do -
Pericarditis traumatioa	1	cattle	The hearts condemned
Actinomy cosis	3	swine	The tonsils condemned
Hernia uteri	1	swine	The uterus condemned
Tibia fracture	1	horse	7.5 kgs of muscle condemned.
Difficult delivery	1	cattle	The uterus and lungs condemned
Acute dropsy of the tympanic peritoneum	1	cattle	The stomach, bowels and lungs condemned

9. Are records kept on all postmortem findings? Yes, they are.

10. Are all carcasses properly stampted after being passed by inspectors? Yes, they are.

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

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

1 cattle	Difficult delivery
1 cattle	Acute dropsy of the tympanic peritoneum
1 horse	Tibia fracture

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

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

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

15. What quality controls are maintained on processed meats?
Examined twice during the period by H.C. physicians. Good

16. None applicable

17. None applicable

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

1. The infectious prevention for the warm season.
2. To keep the freshness of materials.
3. To keep the plant clean.
4. To wash and sterilize the utensils.

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

C. DAIRIES AND MILK PROCESSING PLANTS

1. What is the volume of milk being processed in prefectural plants?

a. Pasteurized	247,652 Litres	d. Powdered	3,334 kgs
b. Condensed	0	e. Recombined	0
c. Butter	40.3 kgs	f. Cheese	0

2. What is volume of raw milk produced for consumption as such? 524,254 Litres

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

Bacterial analysis for milk is being performed according to Bread's test.

4. None applicable.

5. None applicable.

6. None applicable.

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

1. To complete the filtration.
2. To refrigerate milk after milking
3. To complete the facilities of milk plant.

D. SEAFOOD PROCESSING

1. What was the tonage of sea food shipped into the prefecture? 175 tons

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

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

The refrigerator-cars were used for sardines and mackerel from Shimonoseki, Yamaguchi Pref., iced-cuttlefish from Hakodate and Toyokawa, iced mackerel and cuttlefish from Kanazawa and mackerel from Tateyama.

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

None applicable

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

In order not only to keep the freshness of perishable fish, but to prevent them from bacilli, all the fish markets of the Pref. were guided regarding the cleaning of utensils and trucks and top-waggons for conveyance.

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

Raw fish 0 Processed fish 0

6. None applicable.

7. None applicable.

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

The refrigeration plant for perishable fish only was newly constructed, as their control had been removed and it is expected that the trust-storage amount will increase in the coming warm season.

E. GENERAL INFORMATION

1. None applicable.

2. None applicable.

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

Refrigeration plants being quite few in this pref., the storing capacity is limited; a few markets are providing with electric refrigerators to keep the freshness of seafood.

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

a. License is given after investigation in accordance with the standard prescribed in article 20 of the food Sanitation Law.

b. 3 butchers. 1 milk plant.

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c. None applicable.

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

Slaughtered carcasses are transported to each of butchers' refrigerators by their small-sized trucks immediately after slaughtering.

In order to prevent the sun rays, raw milk is transported to each of milk plants as fast as possible by trucks with cover of those plants and dairies.

6. None applicable.

RT/sh

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

PREFECTURAL GOVERNMENT
of
YAMANASHI

Sho No 75

28 March 1950

SUBJECT: Abolishing of Registration Fee or Tax on Dogs in Futherance of Rabies Control.

THRU: Kanto Liaison & Coordination Office

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

1. In compliance with KPH 728.1, Memo Kanto Civil Affairs Region, APO 500, dated 21 March 1950, subject: "Abolishing of Registration Fee or Tax on Dogs in Furtherance of Rabies Control," attached report is submitted herewith.

2. This report was requested by Public Health Section your Headquarters thru Kanto Liaison and Coordination Office.

Katsuyasu Yoshie

KATSUYASU YOSHIE
Governor

1 Incl:
As indicated above.

Received
C.I.C.O.
25. 3. 31
TIME

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

YAMANASHI PREFECTURE

Special Report

TO : Kanto Civil Affairs Region.

THRU : Kanto Liaison & Coordination Office, Tokyo-to Liaison Office.

FROM : Director of Public Health Dept., Yamanashi Ken.

SUBJECT : Report of names of cities, towns and villages abolished the Tax on Dogs in furtherance of Rabies Control.

In compliance with Ltr. Kanto Liaison & Coordination Office, dated 23 March 1950, following report submitted herewith:

1. None of cities, towns and villages abolished the Tax on Dogs in compliance with the Recommendation for Increased Veterinary Surveillance in Rabies Control, dated 6 February 1950, file number KPH 728.1, subject: Counter-measures on Rabies.

2. The Dogs tax in this Prefecture is generally low: only Kofu-city and Asumi-cho are levying more than ¥ 300 on dogs — 1% to the total number of cities, towns and villages in the Prefecture — others are levying only ¥ 50 - 200.
3% of cities, towns and villages in the Prefecture are not levying the tax on dogs.

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

14.

Received
K.I.C.C.

YAMANASHI PREFECTURE

Recurring Report
KCAR 319.1 Jan. 5, 1950.

VIII.
No.9 Monthly Report of Veterinary Information.

Public Health Section Yamanashi Pref. Period Feb. 1 to Feb. 28 '50

A. RABIES CONTROL
1. Number of animals (dogs) vaccinated and areas.

Area	No.	Area	No.
Higashiyamanashi-gun.	240.	Nakakoma-gun.	93.
Nishiyamanashi-gun.	9.	Minamikoma-gun.	83.
Higashiyatsushiro-gun.	300.	Kitakoma-gun.	128.
Nishiyatsushiro-gun.	26.	Minamitsuru-gun.	15.

Total. 894.

2. Nil
3. Nil
4. a. Nil b. Nil
5. Number of animals remaining to be vaccinated. 2,682
6. Number of stray dogs collected. 46
7. Disposition of all stray dogs:
Of 46 dogs rounded up, 14 dogs were taken in by their owners, and the rest, 32 in number, were killed with the medicine (sulphate of magnesium) at Kofu Municipal Carcass Disposing House, being regarded as stray dogs. The carcasses were immediately buried on the spot.

8. Number of retention pens available and locations.

Pens	Location	Pens	Location
2	Kofu Health Centre.	2	Minobu Health Centre.
2	Kusakabe Health Centre.	2	Yamura Health Centre.
2	Nirasaki Health Centre.	2	Yoshida Health Centre.
2	Ogasawara Health Centre.	Total 14	

9. None applicable.
10. Is there sufficient vaccine available in prefecture for the rebies control program? Yes. How many c.c.? 13,200.

Incl 8

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11. Nil

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

It being very difficult to investigate the present number of dogs in Kofu City, owing to it's being a thickly-populated district, we have endeavoured ourselves to register house-dogs through information organs (radio, newspaper and street-broadcasting). Consequently, 717 house-dogs were registered by their owners.

46 dogs of them were taken in by their owners and 32 dogs were killed with the medicine. During the above week, no accident occurred. The dogs vaccinated are 85 % to the total number, but the rabies vaccination will be continuously performed for a week starting on Mar.9.

B. MEAT INSPECTION.

1. What were the total number of animals slaughtered during the period covered by report?

a. Cattle (milk)	18	d. Swine	615
b. Cattle (work)	55	e. Sheep	1
c. Horses	200	f. Goats	2

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

3. None applicable.

4. List number of diseases diagnosed on antemortem inspection.
9

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

Disease		Disposition
Lumbal Fracture	3 horses	They were slaughtered; 54.4 kgs of the muscle was condemned.
Cervical "	2 "	They were slaughtered; 37 kgs of the muscle was condemned.
Thoracal "	1 horse	It was slanghtered; 15.4 kgs of the muscle was condemned.
Metacarpus "	1 "	It was slaughtered.