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GHQ/SCAP Records (RG 331, National Archives and Records Service)

Description of contents

- (1) Box no. 2819
- (2) Folder title/number: (20) (end)
Inspection of Milk Plant
- (3) Date: Jan. 1948 - Sept. 1950

(4) Subject:

Classification	Type of record
9751	e, i

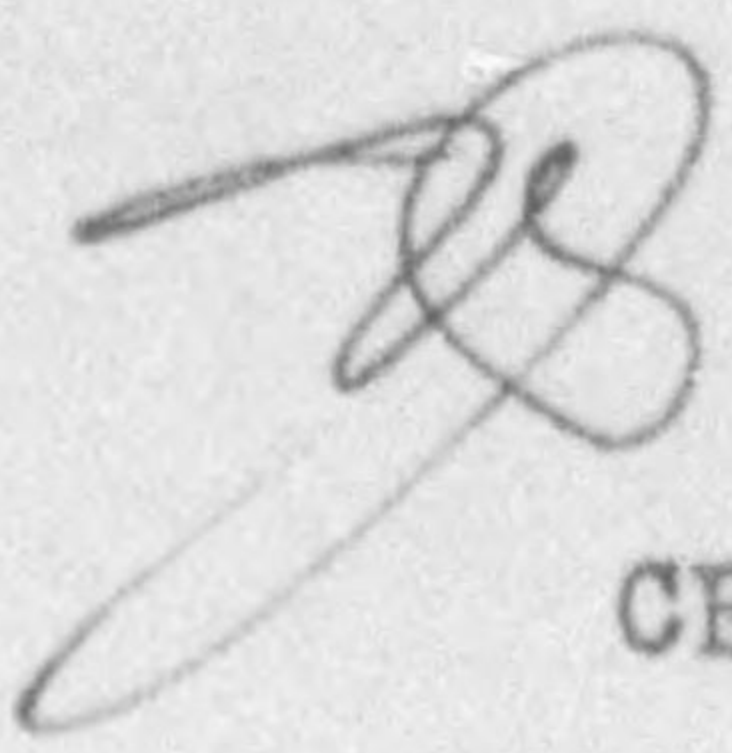
(5) Item description and comment:

Tokyo

(6) Reproduction: Yes No

(7) Film no. _____ Sheet no. _____

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KANTO CIVIL AFFAIRS REGION
PUBLIC HEALTH SECTION
APO 500
CEP/yn

KPH 721

6 September 1950

SUBJECT: Inspection of Milk Plant (Special)

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

1. An inspection was made at the Itabashi Milk Plant, in Itabashi-Ku. This plant is a branch of the Tokyo Milk Company Limited, and is now operating under new management.

2. At present, this milk plant receives 50 kokus (1,972 gallons) per day which is processed into city milk. Of the total receipts 15, 18 and 17 kokus are received from Tokyo-To, Saitama and Gumma prefectures respectively.

a. There are 45 employees in this plant with departmental supervision by four veterinarians - three of the veterinarians are employed by the company with overall supervision by an assigned Tokyo-To Public Health Veterinarian.

3. The inspection was made as a follow-up on the initial graded inspection conducted by the Itabashi Health Center veterinarians. The grading of this establishment reflected the sanitary conditions which in the opinion of this office is very poor. The initial grade was 55%.

a. After thoroughly inspecting this establishment, the following recommendations were made:

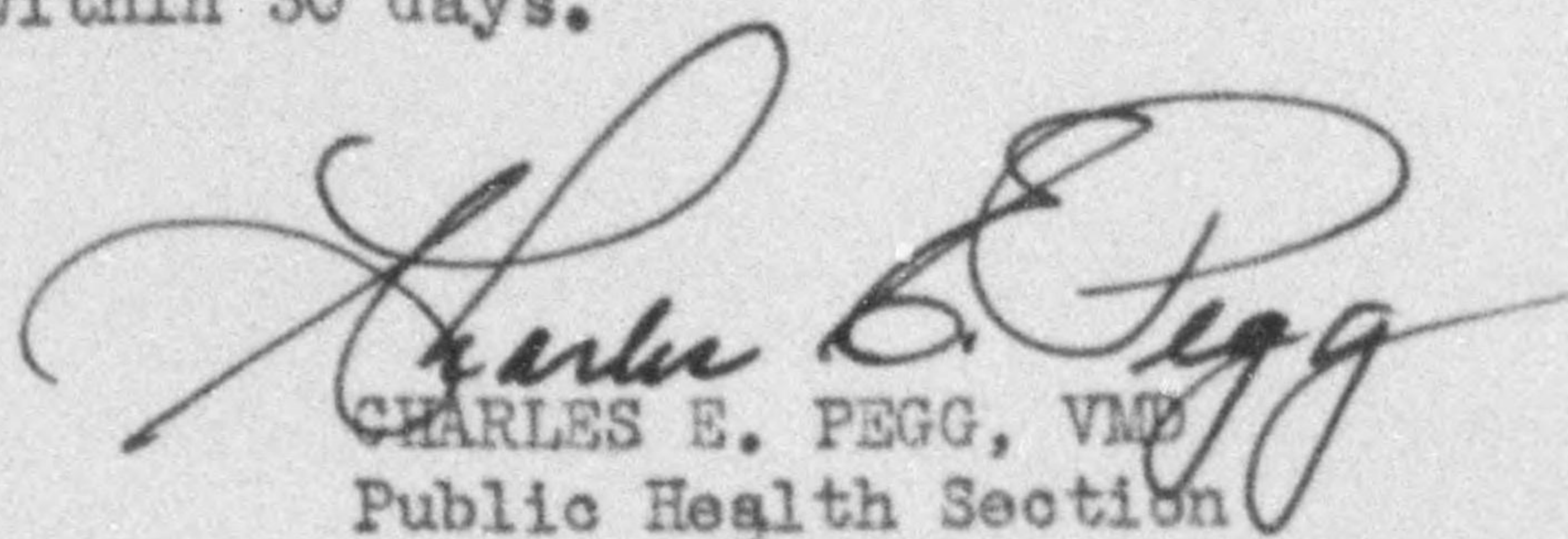
- (1) Milk can racks of wooden construction should be replaced by racks of metal construction to prevent excessive contamination after steam sterilization.
- (2) The laboratory should be moved to another room since its present position is such that raw products must be carried through the laboratory in order to complete processing.
- (3) All electrical switch boxes should be covered to minimize safety hazards.
- (4) Entrances into milk and bottle receiving rooms should be so constructed as to permit only sufficient space for bring in cans of milk or crates of bottles.

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- (5) All bottling machines should be reconditioned with emphasis being on the replacement of stop-valves to prevent excessive waste of milk.
- (6) Recording thermometers for all pasteurizers should be repaired and thermometer covers should be fixed to each pasteurizer.
- (7) Insulation of refrigerant conveying pipes in the bottling room is in a bad state of repair and should be reinsulated.
- (8) The flow of refrigerant in the cooler coils should be adjusted to prevent excessive accumulation of ice with a subsequent diluting of the milk.
- (9) Adequate hanging rack for all cleaning equipment should be established.
- (10) All unscreened windows should be repaired and until such time as these are repaired, the windows should be kept closed.

4. In order to effect the necessary correction in the above irregularities the management is asking for sufficient money to make the repairs. A reinspection will be made within 30 days.


CHARLES E. PEGG, VMD
Public Health Section

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HEADQUARTERS
KANTO CIVIL AFFAIRS REGION
PUBLIC HEALTH SECTION
APO 500

27 March 1950

SUBJECT: Inspection of Dairies

TO: Chief, Public Health Section, Kanto Civil Affairs Region

1. The problems and sanitary conditions of the dairies located in the "Bluff" area and adjacent to the dependent housing project of Area "X" in Yokohama has been the object of sanitary inspections of both army and civil affairs officials since the latter part of 1948.

2. Due to their proximal location it is felt by the army that those establishments create a potential health hazard from the standpoint of general sanitation as well as from the possibility of animal to man transferred contagions through the dairy cattle which may act as possible host of Japanese B encephalitis. This fact and/or possible health factors, has precipitated efforts on the part of interested army officials to have these establishments removed from the area; however, recommendations made by Headquarters Eighth Army have received no approval from GHQ SCAP.

3. Inasmuch as the army and civil affairs officials are jointly concerned in this problem a joint inspection was made to determine the necessary action and procedures to be followed in removing all possible health hazards. The inspecting group included representatives from GHQ SCAP PH & W, Civil Affairs, SCAP Section, Eighth Army Surgeons Office and KCAR Public Health Section.

4. The sanitary problems as noted by inspections groups concerned are essentially the same and it is felt that efforts to correct existing discrepancies will bring these dairies within limits of acceptability. Heretofore, the dairy owners did initiate remedial measures; however, repeat notification to the effect that they would have to move eventually has caused a change in attitude on their part, since they had previously invested a considerable sum of money in improvements only to be advised that removal was probable.

5. Due to the location of these dairies and the drainage of surface waters into the valley area it is this office's opinion that a line of demarcation will have to be established in reference to zone of responsibility so that we will know where area procurement demand and city jurisdiction begins and terminates.

6. Since this office has been advised that these dairies will not be moved, the dairy owners and prefectural officials will be informed of

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Subject: Inspection of Dairies

27 March 1950

the decision and all interested agencies called in for a joint session in order to draw up an acceptable policy of operation to further the sanitary acceptability of these establishments. Basic sanitary improvements will be continued.

CHARLES E. PEGG, VMD
Public Health Section

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

25 October 1948

Subject: Milk Plant Inspection

To: Chief Public Health Section

Edogawa Milk Plant,
#616 1-chome, Nishiichinose, Edogawa-ku.

An inspection was made at the above mentioned Milk Plant in company with Dr. Ito from Tokyo Prefectural Government.

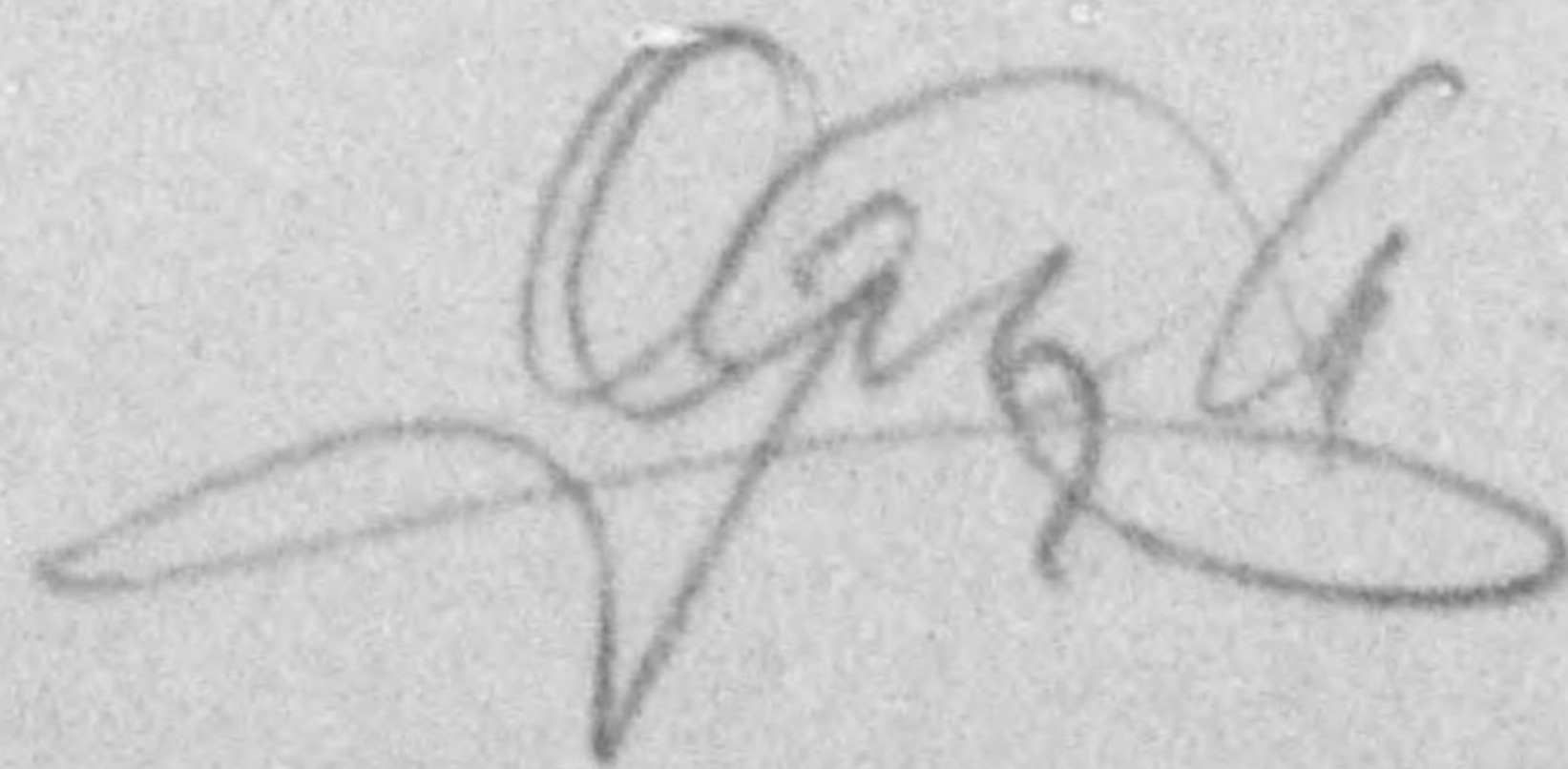
1. This Milk Plant is making so-called "Reduced Milk" or "Combined Milk".
2. Total production capacity is about 20 Koku (3600 liter = 1000 gallons per day, however, present production is only 8 Koku (1440 liter or 400 gallons), because the demand is not so big as it was expected.
3. This plant was formerly a milk processing plant. After the war end, rehabilitated to present business.
4. Plant itself is an old building and needs renovation.
5. The processing of "Reduced Milk" is as follows: (on account of analysis table of Tokyo Prefectural Government).
 - a. 137 liter of water (City water) is put into the pasteurizer vat and heated to 25° - 30°.
 - b. Added 75 lb. of skim milk powder (U.S. made Non-fat dry milk solid) and heated over 50° and agitated.
 - c. The butter (10 Kg. of U.S. made "Tropical spread butter" or "preserved butter" and 2.5 kg. Japanese made butter) is prepared beforehand in the other room and added to above mentioned skim milk powder solution. Heated to 75° for 20 minutes. (They are calling this processing pasteurizing.)
 - d. The pasteurized milk solution is homogenized by 60° temperature.
 - e. Convey the milk solution to the cooling room and cooled to 3° - 5° by 2000 lbs. pressure.
 - f. The cooled milk solution is poured into sterilized milk cans.
6. The specific analysis table of Tokyo Prefectural Government shows the following results.

Specific gravity	1.032 (15°)
Water contain	88.55%
Solid substances	11.30%
Fat	3.2 %
Album	2.76%
Lactic acid	4.47%
Calcium oxide	0.67%

7. The processed so-called "reduced Milk" is transported in cans to Ryogoku Milk Plant for bottling in following process.
(on the way coming back, visited the Ryogoku Milk Plant and inspected).
- The "Reduced Milk" is stored in storage tank, after the tank is cleaned out because the tank is used also for raw milk processing alternately.
 - Added same quantity of water and agitated.
 - Conveyed to the pasteurizer and heated by 75° C for 20 minutes.
 - Homogenized by 60° and conveyed to cooler.
 - Cooled by 3° - 5° and bottled same way as the normal milk.
8. Following irregularities were observed.
- The outside of building and the machine rooms were disorderly.
 - Washing of cans were made by hand with small brushes.
 - Sterilization of cans was not adequate.
The can was put on a steam spraying machine and sterilized by the steam, however, the machine was not clean and rusted.
 - The pouring pipe and cocks ^{of the cooler} are exposed and showed unsanitary appearance.
 - The storage room quasi a refrigerator was disorderly and ^{has} not low enough temperature.

RECOMMENDATIONS:

All the above mentioned irregularities which were pointed out in the presence of Dr. Ito.



HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

22 October 1948.

Subject: Dairy Inspection

To: Chief Public Health Section

An inspection was made at the NAGASHIMA RIHEI DAIRY, (Edogawa-ku), and the following irregularities were observed.

1. 29 cattle were there, including 4 calves and 20 milking cows (Holstein).
2. 21 cattle had health certificates while the others had no certifications nor examination for T.B. or Bang's disease. The last examination of those 21 cattle was made on 28th October 1947.
3. The 20 milking cows delivers about 180 liter of milk daily. The milk is transported by ox-cars to the Ryogoku Milk Plant. It takes over one hour to make the delivery.
4. Three milkers are employed, but have had no physical examination.
5. The condition of the barn is very poor.
 - a. Floors are washed but several places are broken, causing wet places and making puddles. Walls and ceilings are cobwebby.
 - b. Drainage of floor is sufficient, but some parts are damaged.
 - c. 4 sides of the barn are open, well lighted and ventilated, but for the coming winter, it is not adviseable.
6. The cooling tube for cooling is provided, but showing evidence of not being used recently. It is cobwebby and dirty.
7. The milk cans are sterilized by sunshine. The owner explained it will be enough, if the cans are sterilized in Ryogoku Milk Plant thoroughly.
8. The testing table of bacteria counts shows an average of 700,000 constantly.
9. The yard is big enough for over 50 cows. The soil containing manure will be sold to the farmers as fertilizer.

RECOMMENDATIONS:

1. The physical examination of cows must be done for T.B. and Bang's disease.
2. The physical examination of milkers is recommended.
3. The transportation of milk to the milk plant must be rearranged. In the vicinity there are 3 dairies. If the 3 dairies pool their milk and use a motor vehicle, this problem will be corrected.
4. That the damaged places in the barn shall be repaired and the windows replaced.
5. The cooling and other sterilization equipment shall be placed in operation.
6. The washing and cleaning schedule shall be rearranged.


DR. CHARLES E. PEGG
DVM TIG

GRM

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

22 October 1948

Subject: Dairy Inspection

To: Chief Public Health Section

An inspection was made at the WARI BOKUJO, (Edogawa-ku) dairy and the following irregularities were observed.

1. 11 cattle including 1 calf and 10 milking cows. (Holstein).
2. 8 cows have health certificate while the others have no certificates or examination for T.B. The last examination of those 8 cows were made 28th October 1947.
3. 10 milking cows deliver about 70 liters of milk per day. The milk is transported by ox-car to the Ryokoku Milk Plant, a distance of over 1 hour by ox-car.
4. The cows are thin. The owner complained about shortage of food ration. The selling price of milk is ¥7.20 per Go (0.122 liter) that means about ¥2400. At least ¥100. minus every day. In August the cows delivered milk over 90 liter per day. Now on account of food shortage, decreased entirely. Her husband is sick in bed.
5. The condition of the barn is very poor. There is no evidence showing cleaning for some time. It is cobwebby and disorderly. The barn itself is big enough and prepared for 38 cattle. The floors are washed and kept as clean as possible.
6. Milking is done by two person who have never been examined physically.
7. Cooling of milk and sterilization of milk cans are done in primitive way, namely cooling of milk by well water and sterilization of cans by drying in the sunshine.
8. The bacteria counts shows sometimes 2,000,000 and sometimes 400,000. The irregular counts shows evidence of lacks in maintenance of sanitation.
9. The yard is big enough, but not maintained.

RECOMMENDATIONS:

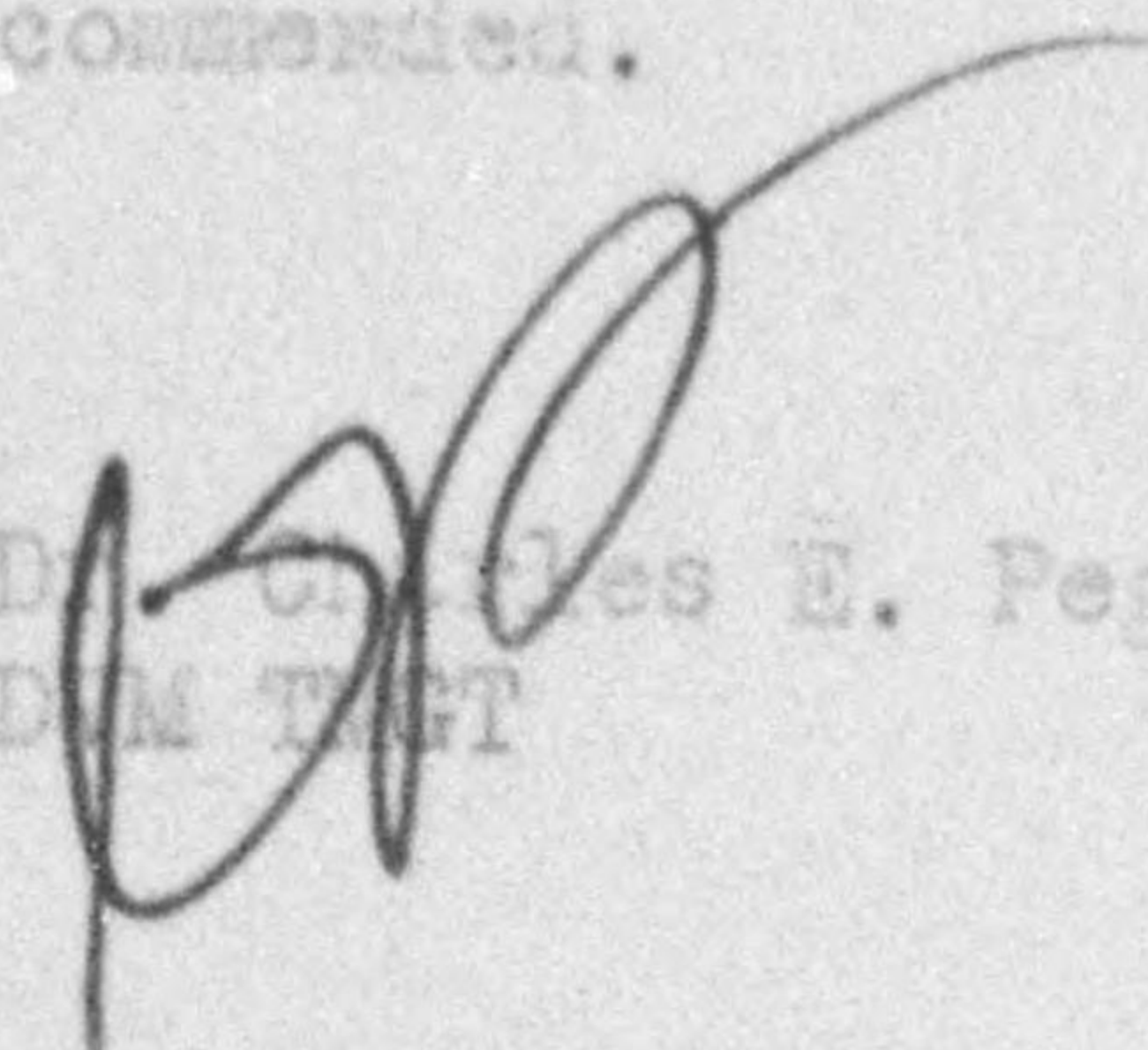
1. The physical examination of cows must be done for T.B. and Bang's disease.

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2. The physical examination of milkers is recommended.

3. The transportation of milk to the milk plant must be rearranged. In the vicinity, there are 3 dairies. If the 3 dairies pool their milk and use a motor vehicle, this problem will be corrected.

4. Material help in some extent is recommended.


Charles E. Pegg
D M TGT

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HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

ARM

21 October 1948

Subject: Dairy Inspection

To: Chief Public Health Section

1. An inspection was made at the MITSUI DAIRY and the following observations were made.
 - a. The dairy and facilities are still maintaining the high standard of sanitation.
 - b. This dairy produces about sixty gallons of milk per day which is bottled raw.
 - c. According to the technician who runs the bacteriological examinations on the product, there are ^{no} bacteria in the milk.
 - d. Milking is done by hand and is under ideal sanitation practices for this method.
 - e. All animal are clean and are pastured in a clean and well drained lot.
2. Sample of this product was taken to the laboratory for analysis.


E. PEGG
T.M.G.T.

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

19 October 1948

Subject: Dairy Inspection

To: Chief Public Health Section

Mizue Bokujo,
#14, 3-chome, Harue-cho, Edogawa-ku.

An inspection was made at the above mentioned dairy in company with Dr. Ito from Tokyo Prefectural Government and the following irregularities were observed.

1. 18 cows including 2 calves and 15 milking cows. (Holstein)
2. Only 7 cows have health certificate, while the other have neither certificate nor examination of T.B. The last examination of those cows was made on 28 October in last year. Other animals were bought in May of this year.
3. 15 milking cows deliver about 70 liter of milk per day. The milk is transported by ox-car to the Ryogoku Milk Plant. It is too long way.
4. Milkers are 2. None of them are physically examined.
5. The condition of the barn is very poor.
 - a. It is well equipped and shows evidence of well operated dairy in the past. But all equipments are layed around unused and not maintained.
 - b. Consequently, floors and walls are damaged.
 - c. Drainage is not damaged but not adequate for complete drainage.
6. Cooling of milk and sterilization equipment of milk cans are equipped, however, they were not used for long time. It is cobwebby and dirty. Cooling of milk is done by well water, and the sterilization of cans by drying in the sunshine. Very primitive.
7. The testing table of bacteria counts shows sometimes 4,000,000, sometimes 700,000. Unconstantly. It shows evidence of lack in maintaining of cows and utensils.
8. The yard is big enough but not maintained.
9. Milking time*are twice a day; 0300 and 1500.

Cleaning of cows and washing of barn is only once a day.
Consequently the cows look very dirty.

RECOMMENDATIONS:

1. The physical examination of cows must be done or at least T.B. examination and Abortus enzooticum bonum.
2. The physical examination of milkers is recommended.
3. The transportation of milk to the milk plant must be rearranged. In the vicinity there are 3 dairies. If the 3 dairies accompany together and use speedy car, this problem will be settled.
4. The damaged places in the barn have to be repaired.
5. The cooling and other equipments shall be utilized and stop using such primitive way.
6. Cleaning of animals and barn must be so frequent that the cleanliness and sanitation is kept orderly.

H. [Signature]
Public Health Section

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

15 October 1948

Subject: Milk Products and Laboratory Inspection

To: Chief Public Health Section

1. Morinaga Meuro Milk Plant

This milk plant is one of the best example milk plant in Tokyo. The plant is operated automatically. The receiving place is equipped with small besting room for delivered milk. The milk cans were washed here with steam, and kept clean. The delivered milk is weighed and filtered. The milk is conveyed to big receiving tank by pipe. The room of the receiving tank is cooled and kept in constant temperature. From this tank the milk is conveyed to 2 big storage tanks by pipe. The most of milk will be bottled in the same day. From this storage tanks, the milk is conveyed to the pasteurizer. Through cooling room, the milk is conveyed to automatic bottling machine room. The bottling room is divided in two rooms. One of them is for washing and sterilization of bottles and the other room is for bottling place. I could not find slightest unsanitary matters. The workers were clean and wore clean clothing. The floor was washed, clean and kept orderly. Only one thing what I could make complaint is the absent of all responsible person.

2. Meiji Cheese and Ice Cream Plant

This plant is also an example plant. I have nothing to say. It is clean and well equipped. The personnel wearing clean white coat and cap. The refrigerator is well maintained, all equipments are clean, the packing papers are sterilized in sterilization room for 1 hour with 100 C temperature. Production capacity/is about 200 lbs. @day.
of cheese

3. Tokyo Central Laboratory

This purpose of inspection was to familiarize Mr. Ogura for Laboratory procedures.

a. This laboratory tested the octopus, which were suspected as the cause of mass poisoning on 8th October. The result of examination showed that the questionable octopus was corrupted totally so that only by touching with the finger the acetabulum fell down. However, they could not find any bacteriological substances.

b. Recently they have received meat for testing from Kamata-ku and Takinogawa district. The meat was examined and found out about 20% of flesh was non-cattle meat and shows evidence of possibility containing dogs and other meat. There is no law against to sell dog or other meat, but out of public health point of view, they think it is not acceptable. They would like to have any steps to be taken.

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

2 September 1948

SUBJECT: Inspection of Milk Processing Plants.

TO: Chief Public Health Section TMGT, APO 181

An inspection was made at the undernamed milk processing plants in company with Dr. Kitaura (Tokyo-To) and Mr. Watanabe (TMGT).

1. Edogawa Milk (Recombining) Plant: Sanitary irregularities as noted on previous inspection had been corrected. It was noted that some of the Japanese butter utilized in the recombining process was shipped in broken boxes - thus permitting contamination of the product. Dr. Kitaura stated that regulations were not pending requiring all butter to be shipped in boxes that were so constructed as not to permit breakage in transit.

All equipment is to be sterilized with live steam, this will include all metal tubing which is used to convey milk from one piece of equipment to another.

2. Ryogoku Milk Plant: This plant manufactures ice cream, processes milk, and prepares "G.I." ice cream for the occupation. This plant is operated very efficiently; however, persons who are directly engaged in the handling of raw products should wear some type of head covering. The piping which leads into the pasteurizer should be scrapped and repainted to prevent paint particles from dropping into any of the utilized raw products.

3. The above irregularities were brought to the attention of Dr. Kitaura, who will re-inspect these facilities to determine the extent to which these things are being corrected.

DR. CHARLES E. PEGG
Public Health TMGT

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

26 August 1948

SUBJECT: Inspection of Milk and Milk Products Plants.

TO : Chief Public Health Section TMGT APO 181

1. An inspection was made of the following dairy plants or processing factories, this date in company with Dr. Katae (Tokyo-To)- Mr. Watanabe interpreting.

a. MEGURO MILK PLANT: All phases of this plant's operation was done in a very sanitary manner with several improvements over previous inspections. New milk cans have replaced the old prewar type can (and the cooling room has been repainted along with the interior of the plant. Plate counts are being run on the finished product at regular intervals. The veterinary inspector was circulating from one department to another and observing the processing techniques. Personnel employed by this plant are very prideful in that they are clean and take a decided interest in their work. The refrigeration facilities are very good and the boxes are not over crowded.

b. HOKKAIKO DAIRY CO & ICE CREAM:
This plant manufactures ice cream and wraps and packages butter for the retail market, the latter being sent in the bulk state from Hokkaido. The icecream is being processed in as sanitary a condition as is possible with the present equipment; the complete sanitary practices are inhibited because of the company inability to obtain new or reconditioned ice cream cans. Laboratory procedures are some what restricted because of a lack of sufficient dyes to carry on bacteriological differentiation. Insofar as the blacking of butter is concerned, I feel that the machinery and operating practices are adequate; however, I do not approve of the manner of shipping from the point of origin to destination (Tokyo). Butter arrives in wooden boxes which have a thin paper insert; boxes are usually broken and the butter is exposed to dirt and other contaminating material. some of the butter may be streaked with dirt. The wrapping of the small individual packaged butter is good and the inner wrapper is soaked in chlorine solution prior to coming in contact with with the product.

c. EDOGAWA RECOMBINED MILK PLANT:
This plant recombines milk and preserved butter for the Japanese market particularly for hospital use and child consumption. At the time of inspection the plant was being cleaned, and since there was no work-routine it was very disorderly. Processed curd was left uncovered while some two (2) or three (3) small sacks of curd were lying on the floor. The washing vat for conveying pipes from the pasteurizer was dirty and contained water which was greasy-- leaving the cleaned pipes with a slick feeling.

The refrigerator contains many boxes of canned butter which is showing some evidence of possible corregion due to water constantly dripping from the overhead refrizeration pipes. The outside area was not policed well.

2. All of the irregularities as found in these three (3) establishments were discussed with the manager in the presence of the Tokyo-To official who was in agreement with the findings. Correction of these descrepancies was assured.

E.E.P.

775 013

HEADQUARTERS
MILITARY GOVERNMENT TEAM
APO 181

AKM

27 July 1948

Date

Subject: Tokyo Milk Company (Meguro Plant)

To : Chief of Public Health Section

1. An inspection was made of the Tokyo Milk Company (Meguro Plant) processing plant in company with Mr. Sugita (Tokyo-To Public Health Section) on this date and the following irregularities were observed:

a. Receiving room: Milk received in new cans - poured from same three strainer to flow into receiving vat which is located in a closed cool room. The receiving docks were clean and all cans were being washed and sterilized with live-steam when emptied.

b. Refrigerators & Storage:

- (1) Type: Walk-in refrigerators of ammonia gas.
- (2) Temperature control: Adequate.
- (3) Hanging facilities: Unusually good.
- (4) Duck boards: None were evident
- (5) General cleanliness: All reefers were clean and showed constant attention.

c. Processing room:

- (1) Method of handling: fluid milk pumped to 2nd floor for processing. There is very little exposure to air as product is being processed. Cooler is located in a separate room.
- (2) Equipment (serviceable) Most equipment is pre-war but *care* can has been such that it is very serviceable.
- (3) Sanitation:
 - (a) Equipment: All equipment is sterilized with live-steam and is cleaned following each operation.
 - (b) Processing room: Floors clean, windows clean and screened. Interior of building is about to be repainted.

d. Latrine:

- (1) Type: Indoor, flush type.
- (2) Location: Indoors and apart from the operation rooms

e. Insect & Rodent Control: A few flies were noted but the general fly and rodent control program was very good.

f. Product(s)

- (1) Source of raw material: Raw milk - Kanagawa and Saitama Prefectures - Collecting stations.
- (2) Method of packing for delivery: Bottled in "Ichi-go" bottles of pre- and post-war manufacture.
- (3) Types of food-stuff utilized in manufacture of product: Raw-milk and a formula controlled milk substitute.
- (4) Method of delivery: Product is delivered by the plant in iced trucks.

g. Source of water supply: Well water for floor washing and city water for all other cleaning.

h. Personnel (plant)

- (1) Number of employees: 42 - well utilized.
- (2) Physical examination: Last physical examination in July 1948. Normal is every three months.
- (3) Cleanliness of most persons clean. Some were not as clean as others, but it was learned that these were not primarily concerned with processing.

i. Disposition of waste products from processing: In some cases milk has to be returned to collecting points because of low butter fat content and high bacterial counts.

2. There are two inspectors employed at this establishment and they (are ~~not present~~) present during each operations, however, one will do field work with reference to cattle diseases and attempting to increase the general butter-fat content of fresh raw milk. Laboratory analysis is conducted on milk samples by these inspectors and include direct microscopic counts and butter fat analysis.

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3. Recommendation:

a. It was recommended that the following unsanitary observations be corrected. 1. Painting be accomplished in processing rooms.

2. Plate counts be run on all milk products at least once each week.

b. Other Total production 18 Koku per day.

Charles E. Pegg
DVM
Tokyo MGT
APO 181

775 013

Dairy Farm Inspection

Date Feb 13, 1948

Name of Dairy Farm Seiji Sada

Location No. 2494 Shirogane-cho Adachi

Inspector W. J. Dew

1. Health Conditions

1. General nutritional condition of herd.....

2. Date herd received last tuberculin test. Nov 18-1947

a. Number of animals positive... 0

b. Disposition of infected animals... 0

3. Date herd last received test for Bang's Disease. Nov 18-1947

a. Number of animals positive... 0

b. Disposition of infected animals... 0

4. Things noted in cows or milk. not enough feed

5. Do animals have ample supply of good clean food and water.....

6. Is cowyard large enough to provide freedom of motion for cows.....

yes

7. How often are milkers given. not yet but was called in the

physical examination. no picture

X-Ray of chest.....

Blood test for syphilis.....

2. Cleanliness

1. Entire body of the cow clean. yes

2. Are udders and teats cleaned and rinsed with clean water and dried with clean cloth prior to milking. yes

2.

3. Do milkers wear clean outer garments, wash hands prior to milking. *yes*

4. General cleanliness of milkers and milk handlers... *fair*

5. Are walls, stanchions and stall uprights kept clean and free from storage of unnecessary materials... *as much as possible*

6. Are floors and gutters kept clean and free from manure... *cleaned out 3 times a day*

7. Are floors so constructed that there is adequate drainage and freedom from standing pools of water... *yes - but a little bit stands due to the manure backing up away*

8. How often is clean, fresh bedding used... ~~.....~~

9. Is cowyard well-drained, and kept clean and dry... *yes*

10. Does barn have adequate light and ventilation... *yes*

11. Are milk pails and cans free from rust, rough or overlapping joints... *fair a little bit of rust was observed*

12. Are milk pails and cans scrubbed with alkali and hot water immediately after use and stored in suitable position until used again... *in hot water and placed on a rack to dry*

13. Are filter cloths clean, unbroken and well-dried... *yes*

3. Environmental sanitation

1. Are buildings located in most practical place (away from fly breeding places; good drainage facilities, etc.)

yes

2. Are manure disposal tanks and septic tanks for waste water made of impervious material, tightly covered, and located at least 10 meters distance from cattle shed.

The farmer takes it away every day that the weather permits

3. Remarks concerning environmental sanitation... *fair could be improved but lacking materials*

3.

Milk House

1. Are floors of impervious material and constructed to facilitate drainage... *no milk house*

2. Are walls, floors and ceilings kept clean... *✓*

3. Is milk house screened and well ventilated... *✓*

4. Is milk cooled to 10 degrees c. or less immediately after milking
no

5. What method of cooling is employed... *glass & buckets or cans in cold water*

6. Are milk cans kept tightly closed during the cooling period... *yes*

7. Does ~~milk house~~ *farm* have adequate water supply for sterilization of utensils... *yes*

8. Remarks about milk house... *✓*

5. Production

1. Number of cows... *12 - 10 giving milk*

2. Amount of milk production daily... *20 gals a day*

6. Other comments and General summary of farm... *This farm could be built up and kept clean with a little work as it is, it isn't very clean. We suggested the same. A little bit of improvement was noticed,*

775 013

Allen

Dairy Farm Inspection

DATE

Jan. 15, 1948

Name of Dairy Farm

Shugo Hagiwara

Inspector

W. A. & J. C. [unclear]

Location

*No. 2257 Niigama
Munomata - Gun*

1. Health Conditions

1. General nutritional condition of herd

good

2. Date herd received last tuberculin test

Jan. 10, 1946 - they are having a test Jan. 19, 1948

a. Number of animals positive

b. Disposition of infected animals

3. Date herd last received test for Bang's Disease

Dec. 21, 1946 - Navy

a. Number of animals positive

b. Disposition of infected animals

4. Things noted in cows or milk

The cows need more feed

5. Do animals have ample supply of good clean food and water

Not enough feed

6. Is cowyard large enough to provide freedom of motion for cows

Yes

7. How often are milkers given

Physical examination

twice a year

X-Ray of chest

twice a year

Blood test for syphilis

twice a year

2. Cleanliness

1. Entire body of the cow clean

Always brushed twice a day

2. Are udders and teats cleaned and rinsed with clean water and dried

with clean cloth prior to milking

~~with warm water and dried with a soft clean cloth.~~ *yes with warm water and dried with a cloth*

2.

- 3. Do milkers wear clean outer garments, wash hands prior to milking. *fair*
- 4. General cleanliness of milkers and milk handlers. *fair*
- 5. Are walls, stanchions and stall uprights kept clean and free from storage of unnecessary materials. *fair*
- 6. Are floors and gutters kept clean and free from manure. *fair*
- 7. Are floors so constructed that there is adequate drainage and freedom from standing pools of water. *yes*
- 8. How often is clean, fresh bedding used.
- 9. Is cowyard well-drained, and kept clean and dry. *much as possible*
- 10. Does barn have adequate light and ventilation. *yes*
- 11. Are milk pails and cans free from rust, rough or overlapping joints
..... *yes*
- 12. Are milk pails and cans scrubbed with alkali and hot water immediately after use and stored in suitable position until used again.
with clean hot water
.....
- 13. Are filter cloths clean, unbroken and well-dried. *yes*

3. Environmental sanitation

- 1. Are buildings located in most practical place (away from fly breeding places; good drainage facilities, etc.)
..... *yes*
- 2. Are manure disposal tanks and septic tanks for waste water made of impervious material, tightly covered, and located at least 10 meters distance from cattle shed.
..... *yes*
- 3. Remarks concerning environmental sanitation. *could be improved*

3.

Milk House

- 1. Are floors of impervious material and constructed to facilitate drainage... *yes*.....
- 2. Are walls, floors and ceilings kept clean... *yes*.....
- 3. Is milk house screened and wall ventilated... *yes*.....
- 4. Is milk cooled to 10 degrees c. or less immediately after milking
..... *no*
- 5. What method of cooling is employed... *putting the milk cans in cold water*.....
- 6. Are milk cans kept tightly closed during the cooling period.....
..... *yes*
- 7. Does milk house have adequate water supply for sterilization of utensils..... *yes*.....
- 8. Remarks about milk house..... *could be improved*.....

5. Production

1. Number of cows... *12 cows*.....

2. Amount of milk production daily... *15 to 20 gals a day*.....

6. Other comments and General summary of farm.....

There was a little improvement noticed but could improve a little more - The shortage of material is stopping what little that can be done - This Dairy is in need of more feed as is all the others -

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MILK PLANT INSPECTION

Name of Plant Nishitama M.P. Inspector Wilder + Jobe
 Location Nakano-ashi-mizuko Date of Inspection Jan 30, 1948
Nishitama Gun machi

I. General Sanitation

1. Is the environment surrounding and in the plant neat and in an orderly fashion? (elaborate after answering yes or no) _____

yes - in good order

2. Are all sewage and garbage disposal containers covered? _____

yes

3. Are all sewage disposal cesspools and privies at a safe distance from the plant (100 yds) in order to prevent contamination by flies? _____

yes

4. Are floors and walls cleaned daily? yes - twice a day

5. Are floors properly sloped and drained so as to eliminate standing water pools on floors? yes - what floor has a crack in

it they are going to repair - have ordered cement already

6. Are the milk processing rooms well ventilated and screened? _____

yes -

7. Are all pasteurizing and milk processing equipments washed and sterilized daily after use? (check all equipment for clabbered milk deposits and dirt - especially in places hard to clean and along seams of equipment) _____

yes - all is alright

II. Receiving of Milk

1. Are samples of milk taken from each milk can for bacterial and sediment tests? _____

yes - from each can

2. How soon after receiving milk is it dumped and processed? _____

immediately

3. What processing takes place immediately upon dumping? _____

pasteurization

4. If milk isn't pasteurized immediately, what is done with it? _____

it is cooled to 10c

5. What method of straining or clarifying milk is used? _____

cotton cloth

III. Pasteurization

1. Are all temperature regulators and graph recorders in working order? _____

yes

2. Check all recorders of the length of pasteurization to see that proper heat and duration of pasteurization has been maintained _____

yes

3. If milk isn't pasteurized immediately it is to be cooled to a temperature lower than 50 F or 10 C. Check milk cooled to see if dairy is complying with standard. _____

yes

4. Is a test done to determine complete pasteurization? no

What test is used? _____

5. Average bacterial count

Before pasteurization 400,000

After pasteurization 25,000

6. What is average butter fat content of milk? 03.1

7. What is average daily output of milk? 50 gals a day

IV. Storage

1. Is the processed milk stored in a clean well ventilated room at a temperature less than 50 F or 10 C? yes

V. Maintenance and cleaning of equipment

1. Are all milk containers and processing equipment washed thoroughly and sterilized with either steam at 200 F for 2 minutes or exposed to a chlorine solution for 5 minutes? solution of

caustic soda and then steam

VI. Personnel

1. Is the general cleanliness of employees (such as soiled clothing, dirty hands etc.) observed? all was alright

2. Are the employees checked daily for any outward sign of illness, (such as colds, fevers, diarrhea) in order to exclude infected milk handlers? yes

3. How often are employees given:

Complete physical examination every 3 months

X-Ray of chest every 3 months

Blood test for Syphilis every 3 months

VII. Other comments - (such as summary of impression of plant as a whole, efficiency of personnel, recommendations)

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copy

Dairy Farm Inspection

DATE *Jan. 28, 1948*

Name of Dairy Farm *Masso Yamanoi*

Inspector *Welder & Toba*

Location *No. 148 Mita Meguro-ku*

1. Health Conditions

- 1. General nutritional condition of herd.....
- 2. Date herd received last tuberculin test *Nov. 13, 14 - 1947*
 - a. Number of animals positive.... *R*....
 - b. Disposition of infected animals... *R*....
- 3. Date herd last received test for Bang's Disease *Nov. 13-14, 1947*
 - a. Number of animals positive... *R*..
 - b. Disposition of infected animals... *R*.....
- 4. Things noted in cows or milk. *The cows need more feed!*
- 5. Do animals have ample supply of good clean food and water. *plenty of water*
Not enough feed
- 6. Is cowyard large enough to provide freedom of motion for cows. *yes - but*
in bad weather the cows are not put out into it
- 7. How often are milkers given *the owner is the only one that takes care*
of the cows and the last time that he had a phys. was about 2
Physical examination..... *years ago. we told him that he*
should get one and he said that he would in the next
X-ray of chest..... *week or so*

Blood test for syphilis.....

2. Cleanliness

- 1. Entire body of the cow clean. *yes - brushed twice a day -*
- 2. Are udders and teats cleaned and rinsed with clean water and dried with clean cloth prior to milking with warm water and dried with a soft clean cloth. *yes - with warm water, then dried with a clean cloth*

2.

3. Do milkers wear clean outer garments, wash hands prior to milking. *fair*
4. General cleanliness of milkers and milk handlers. *could be better*
5. Are walls, stanchions and stall uprights kept clean and free from storage of unnecessary materials. *as much as possible*
6. Are floors and gutters kept clean and free from manure. *yes - cleaned 3 times a day*
7. Are floors so constructed that there is adequate drainage and freedom from standing pools of water. *yes*
8. How often is clean, fresh bedding used. *←*
9. Is cowyard well-drained, and kept clean and dry. *fair - they use part of it to dry manure in*
10. Does barn have adequate light and ventilation. *yes*
11. Are milk pails and cans free from rust, rough or overlapping joints. *yes - the pails and buckets were alright*
12. Are milk pails and cans scrubbed with alkali and hot water immediately after use and stored in suitable position until used again. *with hot water and placed on a rack to dry*
13. Are filter cloths clean, unbroken and well-dried. *cotton cloth*

3. Environmental sanitation

1. Are buildings located in most practical place (away from fly breeding places; good drainage facilities, etc.) *yes - as convenient as possible*
2. Are manure disposal tanks and septic tanks for waste water made of impervious material, tightly covered, and located at least 10 meters distance from cattle shed. *the farmer hauls it away once every 2 weeks*
3. Remarks concerning environmental sanitation. *fair - could be improved*

3.

Milk House

1. Are floors of impervious material and constructed to facilitate drainage. *no - few holes - could be repaired but cannot get cement*
2. Are walls, floors and ceilings kept clean. *yes*
3. Is milk house screened and well ventilated. *yes*
4. Is milk cooled to 10 degrees c. or less immediately after milking
no -
5. What method of cooling is employed. *place the milk cans in cold water*
6. Are milk cans kept tightly closed during the cooling period.
yes -
7. Does milk house have adequate water supply for sterilization of utensils. *yes*
8. Remarks about milk house. *- could be repaired but cannot get materials*

5. Production

1. Number of cows. *10 cows & giving milk -*
2. Amount of milk production daily. *11 gals a day -*
6. Other comments and General summary of farm. *This dairy is capable of being a extra good dairy but the owner cannot get the materials and it is located in a spot where a big truck cannot get to it. It is hard to bring things in and take things out.*

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Dairy Farm Inspection

DATE Jan 29, 1948

Name of Dairy Farm Kurakichi Yamagiri

Inspector W. L. Hsu + Toba

Location no. 235-1 Chome - Kami-Itabashi - Cho
Shibashi - Ku

1. Health Conditions

- 1. General nutritional condition of herd. *fair - need more feed*
- 2. Date herd received last tuberculin test. *Nov. 29, 1947*
 - a. Number of animals positive. *0*
 - b. Disposition of infected animals. *0*
- 3. Date herd last received test for Bang's Disease. *Nov. 29, 1947*
 - a. Number of animals positive. *0*
 - b. Disposition of infected animals. *0*
- 4. Things noted in cows or milk. *need more feed*
- 5. Do animals have ample supply of good clean food and water. *more feed*
- 6. Is cowyard large enough to provide freedom of motion for cows. *yes - but in bad weather the cows stay in the barn*
- 7. How often are milkers given. *the family takes care of the cows but they*
 Physical examination. *have had no phys. but said in the*
 X-Ray of chest. *next week*
 Blood test for syphilis.

2. Cleanliness

- 1. Entire body of the cow clean. *fair*
- 2. Are udders and teats cleaned and rinsed with clean water and dried with clean cloth prior to milking with warm water and dried with a soft clean cloth. *yes -*

2.

- 3. Do milkers wear clean outer garments, wash hands prior to milking..... *Yes*
- 4. General cleanliness of milkers and milk handlers..... *Yes*
- 5. Are walls, stanchions and stall uprights kept clean and free from storage of unnecessary materials..... *As much as possible - yes*
- 6. Are floors and gutters kept clean and free from manure..... *Scrubbed 3 times a day*
- 7. Are floors so constructed that there is adequate drainage and freedom from standing pools of water..... *Yes*
- 8. How often is clean, fresh bedding used.....
- 9. Is cowyard well-drained, and kept clean and dry..... *Yes*
- 10. Does barn have adequate light and ventilation..... *Yes*
- 11. Are milk pails and cans free from rust, rough or overlapping joints
..... *Yes*
- 12. Are milk pails and cans scrubbed with alkali and hot water immediately after use and stored in suitable position until used again.
..... *with hot water and placed on a rack to dry*
- 13. Are filter cloths clean, unbroken and well-dried..... *Yes*

3. Environmental sanitation

- 1. Are buildings located in most practical place (away from fly breeding places; good drainage facilities, etc.)
..... *Yes*
- 2. Are manure disposal tanks and septic tanks for waste water made of impervious material, tightly covered, and located at least 10 meters distance from cattle shed.
..... *farmers take the manure away once a week*
- 3. Remarks concerning environmental sanitation.....

Milk House

- 1. Are floors of impervious material and constructed to facilitate drainage. *Yes*.....
- 2. Are walls, floors and ceilings kept clean. *fair*.....
- 3. Is milk house screened and well ventilated. *fair - good being improved*.....
- 4. Is milk cooled to 10 degrees c. or less immediately after milking
..... *no*
- 5. What method of cooling is employed. *place the milk buckets in cold water*.....
- 6. Are milk cans kept tightly closed during the cooling period. *yes*.....
.....
- 7. Does milk house have adequate water supply for sterilization of utensils. *yes*.....
- 8. Remarks about milk house. *wants to improve but cannot get water*.....

5. Production

- 1. Number of cows. *15 cows - 13 giving milk*.....
- 2. Amount of milk production daily. *24 gals per day*.....
- 6. Other comments and General summary of farm. *The sanitation of this place is very good, compares to the others. But there could also be some improvement made*.....
.....

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new

Dairy Farm Inspection

DATE *Jan 29, 1948*

Name of Dairy Farm *Tsunaga Shiro*

Inspector *Wilder & Zobe*

Location *143 Otaniguchi-cho
Otsu-shi Iku*

1. Health Conditions

- 1. General nutritional condition of herd *fair - need more feed*
- 2. Date herd received last tuberculin test *Nov 30, 1947*
 - a. Number of animals positive
 - b. Disposition of infected animals
- 3. Date herd last received test for Bang's Disease *Nov 30, 1947*
 - a. Number of animals positive
 - b. Disposition of infected animals
- 4. Things noted in cows or milk.....
- 5. Do animals have ample supply of good clean food and water *need more feed*
- 6. Is cowyard large enough to provide freedom of motion for cows.....
yes - in good weather the cows are put in it - in bad weather they are kept in the barn
- 7. How often are milkers given.....
 - Physical examination *The owner and his bro. have not had a phys.*
 - X-ray of chest *but told us that they would get one inside of one week -*
 - Blood test for syphilis.....

2. Cleanliness

- 1. Entire body of the cow clean *fair*
- 2. Are udders and teats cleaned and rinsed with clean water and dried with clean cloth prior to milking with warm water and dried with a soft clean cloth. *with water and dried with a cloth*

3.

Milk House

- 1. Are floors of impervious material and constructed to facilitate drainage... *no*.....
- 2. Are walls, floors and ceilings kept clean.....
- 3. Is milk house screened and wall ventilated.....
- 4. Is milk cooled to 10 degrees c. or less immediately after milking
..... *no*.....
- 5. What method of cooling is employed..... *put the milk buckets in cold water*
- 6. Are milk cans kept tightly closed during the cooling period.....
..... *yes*.....
- 7. Does milk house have adequate water supply for sterilization of
utensils..... *yes*.....
- 8. Remarks about milk house.....

5. Production

- 1. Number of cows..... *2 cows*
- 2. Amount of milk production daily..... *9 gals per day*
- 6. Other comments and General summary of farm..... *suggested that he
clean up more and to handle farmer's like the
way more often*

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MILK PLANT INSPECTION

Name of Plant Shimizu Milk plant Inspector Welden & Jaba

Location 2839 Kokubunji Date of Inspection Jan 26, 1948

I. General Sanitation

1. Is the environment surrounding and in the plant neat and in an orderly fashion? (elaborate after answering yes or no) _____

fair - could be improved such as to hauling away some old boxes and trash in general

2. Are all sewage and garbage disposal containers covered? _____

fair - are planning to improve

3. Are all sewage disposal cesspools and privies at a safe distance from the plant (100 yds) in order to prevent contamination by flies? _____

yes -

4. Are floors and walls cleaned daily? yes with cold water

5. Are floors properly sloped and drained so as to eliminate standing water pools on floors? yes - and are in good

condition

6. Are the milk processing rooms well ventilated and screened? _____

yes - very good

7. Are all pasteurizing and milk processing equipments washed and sterilized daily after use? (check all equipment for clabbered milk deposits and dirt - especially in places hard to clean and along seams of equipment) _____

yes - all was alright

II. Receiving of Milk

1. Are samples of milk taken from each milk can for bacterial and sediment tests? _____

yes

2. How soon after receiving milk is it dumped and processed? _____

immediately

3. What processing takes place immediately upon dumping? _____

pasteurization

4. If milk isn't pasteurized immediately, what is done with it? _____

it is cooled in cold water to lowest temp. possible

5. What method of straining or clarifying milk is used? _____

a cotton cloth is used to strain the milk

III. Pasteurization

1. Are all temperature regulators and graph recorders in working order? _____

yes

2. Check all recorders of the length of pasteurization to see that proper heat and duration of pasteurization has been maintained _____

yes

3. If milk isn't pasteurized immediately it is to be cooled to a temperature lower than 50 F or 10 C. Check milk cooled to see if dairy is complying with standard. _____

yes

4. Is a test done to determine complete pasteurization? yes

What test is used? _____

5. Average bacterial count they do not take count before pasteurization

Before pasteurization _____

After pasteurization 20,000

6. What is average butter fat content of milk? 3.4

7. What is average daily output of milk? 20 gals per day

IV. Storage

1. Is the processed milk stored in a clean well ventilated room at a temperature less than 50 F or 10 C? yes

V. Maintenance and cleaning of equipment

1. Are all milk containers and processing equipment washed thoroughly and sterilized with either steam at 200 F for 2 minutes or exposed to a chlorine solution for 5 minutes? yes with cold water - then hot water with a chlorine

VI. Personnel

1. Is the general cleanliness of employees (such as soiled clothing, dirty hands etc.) observed? yes - all was alright

2. Are the employees checked daily for any outward sign of illness, (such as colds, fevers, diarrhea) in order to exclude infected milk handlers? yes - only two - the owner and his son

3. How often are employees given:

Complete physical examination every 2 months

X-Ray of chest every 2 months

Blood test for Syphilis every 6 months

VII. Other comments - (such as summary of impression of plant as a whole, efficiency of personnel, recommendations)

As to the shortage of fuel, they are keeping the boxes to burn -

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MILK PLANT INSPECTION

Name of Plant AKIHIRO milk plant Inspector Welder - TobaLocation 3543 Sindai Muro Date of Inspection Jan 23, 1948
Kitatama-gun

I. General Sanitation

1. Is the environment surrounding and in the plant neat and in an orderly fashion? (elaborate after answering yes or no) _____

yes - in very good order

2. Are all sewage and garbage disposal containers covered? _____

ditches -

3. Are all sewage disposal cesspools and privies at a safe distance from the plant (100 yds) in order to prevent contamination by flies? _____

yes -

4. Are floors and walls cleaned daily? _____

yes - in good order

5. Are floors properly sloped and drained so as to eliminate standing water pools on floors? _____

no - it is more or less level and a little bit of water stands on the floor but when they are done cleaning up they sweep it out with a broom

6. Are the milk processing rooms well ventilated and screened? _____

yes -

7. Are all pasteurizing and milk processing equipments washed and sterilized daily after use? (check all equipment for clabbered milk deposits and dirt - especially in places hard to clean and along seams of equipment) _____

yes - with caustic soda water and then hot water and then steam

II. Receiving of Milk

1. Are samples of milk taken from each milk can for bacterial and sediment tests? _____

from each load of milk

2. How soon after receiving milk is it dumped and processed? _____

immediately

3. What processing takes place immediately upon dumping? _____

pasteurization

4. If milk isn't pasteurized immediately, what is done with it? _____

cooled immediately

5. What method of straining or clarifying milk is used? _____

cotton cloth

III. Pasteurization

1. Are all temperature regulators and graph recorders in working order? _____

yes

2. Check all recorders of the length of pasteurization to see that proper heat and duration of pasteurization has been maintained _____

yes

3. If milk isn't pasteurized immediately it is to be cooled to a temperature lower than 50 F or 10 C. Check milk cooled to see if dairy is complying with standard. _____

yes

4. Is a test done to determine complete pasteurization? _____

no

What test is used? _____

5. Average bacterial count

Before pasteurization

180,000 / m m

After pasteurization

40,000 - 60,000

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6. What is average butter fat content of milk? 3.2

7. What is average daily output of milk? 76 gal daily

IV. Storage

1. Is the processed milk stored in a clean well ventilated room at a temperature less than 50 F or 10 C? yes

V. Maintenance and cleaning of equipment

1. Are all milk containers and processing equipment washed thoroughly and sterilized with either steam at 200 F for 2 minutes or exposed to a chlorine solution for 5 minutes?

yes - with caustic soda - hot water and steam

VI. Personnel

1. Is the general cleanliness of employees (such as soiled clothing, dirty hands etc.) observed?

yes - all was clean

2. Are the employees checked daily for any outward sign of illness, (such as colds, fevers, diarrhea) in order to exclude infected milk handlers?

yes - if any of the employees are sick outwardly, they are sent back to their home and cured for by his own doctor

3. How often are employees given:

Complete physical examination twice a year

X-Ray of chest twice a year

Blood test for Syphilis twice a year

VII. Other comments - (such as summary of impression of plant as a whole, efficiency of personnel, recommendations) last one - Dec. 5, 1947

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Cover

Dairy Farm Inspection

DATE *Jan 20, 1948*

Name of Dairy Farm *Toki-Hisumi*

Inspector *Wilder & Murrey*

Location *No. 28 Honada-cho
Adachi-Ku*

1. Health Conditions

- 1. General nutritional condition of herd *fair*
- 2. Date herd received last tuberculin test *Dec 28, 1947*
 - a. Number of animals positive *0*
 - b. Disposition of infected animals *0*
- 3. Date herd last received test for Bang's Disease *Dec 28, 1947*
 - a. Number of animals positive *0*
 - b. Disposition of infected animals *0*
- 4. Things noted in cows or milk *The pens are kept clean and are brushed each morning*
- 5. Do animals have ample supply of good clean food and water *not enough feed*
- 6. Is cowyard large enough to provide freedom of motion for cows *yes - the cows are put out every day*
- 7. How often are milkers given *last one Dec, 29, 1947*
 - Physical examination *every 6 mo*
 - X-Ray of chest *every 6 mo*
 - Blood test for syphilis *every 6 mo*

2. Cleanliness

- 1. Entire body of the cow clean *yes*
- 2. Are udders and teats cleaned and rinsed with clean water and dried with clean cloth prior to milking ~~with warm water and dried with a soft clean cloth.~~
yes, with warm water and dried with a cloth

2.

- 3. Do milkers wear clean outer garments, wash hands prior to milking..... *yes*
- 4. General cleanliness of milkers and milk handlers..... *yes*
- 5. Are walls, stanchions and stall uprights kept clean and free from storage of unnecessary materials..... *yes*
- 6. Are floors and gutters kept clean and free from manure..... *yes - cleaned once a day*
- 7. Are floors so constructed that there is adequate drainage and freedom from standing pools of water..... *yes - but the floor has a few small cracks*
- 8. How often is clean, fresh bedding used.....
- 9. Is cowyard well-drained, and kept clean and dry..... *yes*
- 10. Does barn have adequate light and ventilation..... *yes*
- 11. Are milk pails and cans free from rust, rough or overlapping joints..... *yes - a little rust*
- 12. Are milk pails and cans scrubbed with alkali and hot water immediately after use and stored in suitable position until used again. *with soda in cold water*
- 13. Are filter cloths clean, unbroken and well-dried..... *yes*

3. Environmental sanitation

- 1. Are buildings located in most practical place (away from fly breeding places; good drainage facilities, etc.)..... *yes*
- 2. Are manure disposal tanks and septic tanks for waste water made of impervious material, tightly covered, and located at least 10 meters distance from cattle shed. *The farmer took it away twice a week*
- 3. Remarks concerning environmental sanitation..... *fair - could be improved*

3.

Milk House

- 1. Are floors of impervious material and constructed to facilitate drainage..... *yes*
- 2. Are walls, floors and ceilings kept clean..... *yes - could be cleaned a little more*
- 3. Is milk house screened and well ventilated..... *yes - screens - but well ventilated*
- 4. Is milk cooled to 10 degrees c. or less immediately after milking
..... *no -*
- 5. What method of cooling is employed..... *place the milk cans in cold water*
- 6. Are milk cans kept tightly closed during the cooling period.....
..... *yes -*
- 7. Does milk house have adequate water supply for sterilization of utensils.....
- 8. Remarks about milk house.....

5. Production

- 1. Number of cows..... *14 -*
- 2. Amount of milk production daily..... *100 kilograms*
- 6. Other comments and General summary of farm.....
This dairy could be improved but the owner is short of materials - but as the standards of the Japanese are lower right now - it is a fairly clean dairy -

775 013

MILK PLANT INSPECTION

Name of Plant Ryogoku Milk Plant Inspector William S. Jahn
 Location 15-Khara, Yubone-cho-2 Hamada Date of Inspection Jan 15, 1948

I. General Sanitation

1. Is the environment surrounding and in the plant neat and in an orderly fashion? (elaborate after answering yes or no) fair - there are a few boxes and cans lying around in places. we told them to clean them out
2. Are all sewage and garbage disposal containers covered? yes - city sewage system
3. Are all sewage disposal cesspools and privies at a safe distance from the plant (100 yds) in order to prevent contamination by flies? city sewage system
4. Are floors and walls cleaned daily? twice a day - morning and night.
5. Are floors properly sloped and drained so as to eliminate standing water pools on floors? yes
6. Are the milk processing rooms well ventilated and screened? fair -
7. Are all pasteurizing and milk processing equipments washed and sterilized daily after use? (check all equipment for clabbered milk deposits and dirt - especially in places hard to clean and along seams of equipment) yes - all was alright.

II. Receiving of Milk

1. Are samples of milk taken from each milk can for bacterial and sediment tests? yes each can separately

2. How soon after receiving milk is it dumped and processed? immediately

3. What processing takes place immediately upon dumping? pasteurization

4. If milk isn't pasteurized immediately, what is done with it? cooled to below 10 C.

5. What method of straining or clarifying milk is used? cotton cloth

III. Pasteurization

1. Are all temperature regulators and graph recorders in working order? yes

2. Check all recorders of the length of pasteurization to see that proper heat and duration of pasteurization has been maintained yes

3. If milk isn't pasteurized immediately it is to be cooled to a temperature lower than 50 F or 10 C. Check milk cooled to see if dairy is complying with standard. yes

4. Is a test done to determine complete pasteurization? _____
 What test is used? _____

5. Average bacterial count

Before pasteurization	<u>200,000 - 1,000,000</u>
After pasteurization	<u>200,000 - 700,000</u>

6. What is average butter fat content of milk? 3.0 to 3.2

7. What is average daily output of milk? 900 gals a day

IV. Storage

1. Is the processed milk stored in a clean well ventilated room at a temperature less than 50 F or 10 C?

it is below the temp. but is a little dirty.

V. Maintenance and cleaning of equipment

1. Are all milk containers and processing equipment washed thoroughly and sterilized with either steam at 200 F for 2 minutes or exposed to a chlorine solution for 5 minutes?

crushed soda water - sterilizing with steam

VI. Personnel

1. Is the general cleanliness of employees (such as soiled clothing, dirty hands etc.) observed?

fair - could be improved.

2. Are the employees checked daily for any outward sign of illness, (such as colds, fevers, diarrhea) in order to exclude infected milk handlers? yes

3. How often are employees given:

Complete physical examination Twice a year

X-Ray of chest Twice a year

Blood test for Syphilis Twice a year

Last one - Dec 10, 1947

VII. Other comments - (such as summary of impression of plant as a whole, efficiency of personnel, recommendations)

when the last physical examination was given, 5 employees had parasites. All are under treatment now.

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*File
over*

Dairy Farm Inspection

DATE *Jan 13, 1948*

Name of Dairy Farm *Rihei Nagashima*

Inspector *Welden + Jola*

Location *No. 12, 3 Jona Nishimizu - Ho
Cdogawa - Su*

1. Health Conditions

- 1. General nutritional condition of herd *fair - could be improved*
- 2. Date herd received last tuberculin test *Oct 27, 1947*
 - a. Number of animals positive *✓*
 - b. Disposition of infected animals *✓*
- 3. Date herd last received test for Bang's Disease *Oct 27, 1947*
 - a. Number of animals positive *✓*
 - b. Disposition of infected animals *✓*
- 4. Things noted in cows or milk *There is an effort made to keep the cows clean*
- 5. Do animals have ample supply of good clean food and water *No. Not enough feed but plenty of water*
- 6. Is cowyard large enough to provide freedom of motion for cows *yes... but being it is bad weather - the cows are kept in the barn*
- 7. How often are milkers given *The family runs it with the help of one employee but as of yet they have had no phys. exams, but has promised to physical examination... get one in the next 1 1/2 weeks.*
 - X-Ray of chest *we suggested that if they waited and didn't get one that they could start a disease going*
 - Blood test for syphilis *.....*

2. Cleanliness

- 1. Entire body of the cow clean *fair - Dis brushed twice a day*
- 2. Are udders and teats cleaned and rinsed with clean water and dried with clean cloth prior to milking with warm water and dried with a soft clean cloth *yes with warm water and dried with a cloth*

2.

- 3. Do milkers wear clean outer garments, wash hands prior to milking... *yes*
- 4. General cleanliness of milkers and milk handlers... *fair could be improved*
- 5. Are walls, stanchions and stall uprights kept clean and free from storage of unnecessary materials... *yes*
- 6. Are floors and gutters kept clean and free from manure... *yes - they are cleaned twice a day*
- 7. Are floors so constructed that there is adequate drainage and freedom from standing pools of water... *yes*
- 8. How often is clean, fresh bedding used..... *✓*
- 9. Is cowyard well-drained, and kept clean and dry... *yes*
- 10. Does barn have adequate light and ventilation... *yes*
- 11. Are milk pails and cans free from rust, rough or overlapping joints
..... *a little bit of rust but very clean*
- 12. Are milk pails and cans scrubbed with alkali and hot water immediately after use and stored in suitable position until used again.
no - with soda and water -
- 13. Are filter cloths clean, unbroken and well-dried... *yes*

3. Environmental sanitation

- 1. Are buildings located in most practical place (away from fly breeding places; good drainage facilities, etc.)
..... *yes - as suitable as possible -*
- 2. Are manure disposal tanks and septic tanks for waste water made of impervious material, tightly covered, and located at least 10 meters distance from cattle shed.
..... *yes the farmers take the manure away every day -*
- 3. Remarks concerning environmental sanitation... *could be improved*

3.

Milk House

- 1. Are floors of impervious material and constructed to facilitate drainage *not... so good -*
- 2. Are walls, floors and ceilings kept clean *fair could be improved*
- 3. Is milk house screened and well ventilated *fair*
- 4. Is milk cooled to 10 degrees c. or less immediately after milking
~~.....~~
- 5. What method of cooling is employed *The cans of milk are placed in cold water*
- 6. Are milk cans kept tightly closed during the cooling period.....
yes
- 7. Does milk house have adequate water supply for sterilization of utensils..... *yes*
- 8. Remarks about milk house *The owner wants to repair but cannot get materials*

5. Production

- 1. Number of cows *25 - 16 giving milk*
- 2. Amount of milk production daily *20-24 gals per day*
- 6. Other comments and General summary of farm *The owner want to build and repair but cannot get materials to do so. Also we suggested to clean up the milk house more than it is*