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Description of contents

(1) Box no. **2821**

(2) Folder title/number: **(23)**
Indigenous Food

(3) Date: **Feb. 1950 - July 1950**

(4) Subject:

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(5) Item description and comment:
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Sheet no.

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1950

From: Chief, Veterinary Division, Public Health Section, Tokyo-to Health Bureau

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

Subject: Report on Result of Inspection of Milk and Meat which pertain Foreign Traders' Hotels and Overseas Supply Store

1. Pertaining Hotels for Foreign Traders

a. Hotel Tokyo (investigation made on 20 June)

- (1) Facility for the manufacturing ice-cream: Nothing reportable
- (2) Management and handling of containers and utensils concerning milk products: Nothing reportable
- (3) Management and handling of containers and utensils concerning meat products: Insufficient cleaning of knife
- (4) Structure and facility of refrigerator for meat products: Nothing reportable.
- (5) Remarks:
 - (a) To set thermometer on supplementary refrigerator
 - (b) To keep preparatory kitchen in order

b. Hotel Yashima (investigated on 20 June 1950)

- (1) Structure and facility of manufacturing ice-cream: Nothing reportable
- (2) Management and handling of containers and utensile concerning milk products: Insufficient cleaning of can-opener
- (3) Structure and facility of refrigerator for meat products
 - M 2 C V 9
1 C Bad order inside the refrigerator
- (4) Management and handling of containers and utensils concerning meat products: insufficient keeping of knife
- (5) Remarks:
 - (a) Insufficient cleaning of storage of cleaner
 - (b) A part of screen damaged
 - (c) Bad cleaning on the shelf for various containers

c. Hotel Teito (investigation made on 20 June)

- (1) Structure and facility of manufacturing ice-cream: Bad management when dishes used
- (2) Management and handling of containers and utensils for milk products: Nothing reportable
- (3) Structure and facility of refrigerator for meat product:
M 1 C V 5 C Insufficient management and cleaning
 O C 4 C inside the refrigerator
- (4) Management and handling of containers and utensils for meat products: Nothing reportable
- (5) Remarks:
 - (a) Insufficient cleaning of latrines for employees
 - (b) To set thermometer on supplementary refrigerator
 - (c) White caps should be provided for female employees

d. Hotel Ambassador

- (1) Structure and facility for manufacturing ice-cream: Nothing reportable
- (2) Management and handling of containers and utensils for milk products: Poor cleaning of can-opener
- (3) Structure and facility of refrigerator for meat:
(M 1 C V 7 C) Poor cleaning of the bottom of the refrigerator
- (4) Management and handling of containers and utensils for meat products: Nothing reportable
- (5) Remarks:
 - (a) A part of screen at kitchen damaged
 - (b) To set thermometer on supplementary refrigerator

e. Shiba Park (investigation made on 21 June)

- (1) Structure and facility for manufacturing ice-cream: Nothing reportable
- (2) Management and handling of containers and utensils for milk products: Nothing reportable
- (3) Management and handling of containers and utensils for meat products: Nothing reportable

(4) Structure and facility of refrigerator for meat products:

M = 1 C V - 4 C
O C

(5) Remarks:

(a) To set thermometer in supplementary refrigerator

f. Hotel Gajoen (investigation made on 21 June)

(1) Structure and facility for manufacturing ice-cream: Nothing reportable

(2) Management and handling of containers and utensils concerning milk products: Poor cleaning of can-opener

(3) Structure and facility of refrigerator for meat:
M - 3 C V - 8 C Insufficient cleaning of the corners at the bottom of refrigerator

(4) Management and handling of containers and utensils concerning meat products: Poor cleaning on the shelf for containers

(5) Remarks:

(a) Don't put goods for clerical affairs on the shelf for containers

(b) Immediately set the holder for scrubbing-brush

g. Facilities at O.S.S. (Investigations made on 19 June 1950)

(1) Structure and facility for making ice-cream: Poor cleaning of the propeller of the freezer (at Kyobashi). Nothing reportable other than above

(2) Management and dealing of containers and utensils concerning the milk products: Insufficient washing and poor storing of containers and utensils (at Ginza)

(3) Structure and facility of refrigerator concerning meat products:
M - 10 C refrigerator for battle field whose inside insufficiently cleaned (at Kyobashi)

(4) Management and handling of containers and utensils concerning meat products: Dirty shelf

(5) Remarks:

(a) To clean screen at kitchen (at Ginza)

(b) Bad ventilation at kitchen (at Marunouchi)

*Indigilany
7/24/50*

24 July, 1950 *CP*

TOKYO-TO METROPOLITAN
GOVERNMENT

SUBJECT: Report on Sanitary Inspection at OSS Stores and Buyers' Hotels.
TO : Dr. Charles E. Pegg
Public Health Section, Kanto C.A.R.
DATE : 22 July, 1950

The above-mentioned subject is hereby submitted as follows:

1. Hotel Ambassador (inspected on 12 July 1950)

| <u>Places inspected</u> | <u>Special Matters</u> | <u>Disposition</u> |
|-----------------------------------|--|---------------------|
| Pantry | No screen in the window No thermometer in the refrigerator | Advised " |
| Kitchen | Incomplete cleaning of room, especially much dusts on lump- shades and shelves | |
| Toilet for employees: | None | |
| Manufacturing Room of icecream | No screen at entrance and window. No facility for hand-washing. | Guidance to fixing. |
| Kitchen attached to Snack Bar | None | |

Remarks: It is recommended to furnish the automatic steam washing machine of instruments in the kitchen.

2. Hotel Teito (inspected on 12 July 1950)

| <u>Places inspected</u> | <u>Special Matters</u> | <u>Disposition</u> |
|-----------------------------------|--|--|
| Pantry | None | |
| Kitchen | Unsanitary wooden board utilized for plate and dish washing | Advised to use stainless steel board |
| Toilet for employees | None | |
| Manufacturing room of icecream | Incomplete facility | Advised |

| <u>Places inspected</u> | <u>Special Matters</u> | <u>Disposition</u> |
|----------------------------------|--|--------------------|
| Kitchen attached to Snack Bar | Incomplete cleaning. Much dusts on shelves and lumpshades | Advised |

3. Hotel Tokyo (inspected on 12 July 1950)

| <u>Place inspected</u> | <u>Special Matters</u> | <u>Disposition</u> |
|-----------------------------------|--|--------------------|
| Pantry | None | |
| Kitchen | Good condition of cleaning and food-storage | |
| Toilet for employees | None | |
| Manufacturing room of icecream | Incomplete facility | Advised |

4. Hotel Yashima (inspected on 12 July 1950)

| <u>Place inspected</u> | <u>Special Matters</u> | <u>Disposition</u> |
|--|---|--------------------|
| Pantry | None | |
| Kitchen | No good condition of cleaning. Found cockroaches in store-room of raw materials | Strictly advised |
| Toilet for employees | No good cleaning | Advised |
| Manufacturing room of ice- cream | Incomplete facility | " |
| Kitchen attached to Snack Bar | No thermometer in refrigerator | " |
| Refrigerator in outside of house | No good cleaning. - 30°C at temperature | " |

5. Hotel Shiba (inspected on 12 July 1950)

| <u>Places inspected</u> | <u>Special Matters</u> | <u>Disposition</u> |
|-----------------------------------|--|--------------------|
| Kitchen | No good cleaning - 18°C. of temperature in refrigerator | Advised |
| Toilet for employees | None | |
| Manufacturing room of icecream | Incomplete facility | Advised |

| <u>Places inspected</u> | <u>Special Matters</u> | <u>Disposition</u> |
|-------------------------|------------------------|--------------------|
|-------------------------|------------------------|--------------------|

| | | |
|--------------|-----------------------------|--|
| Refrigerator | Temperature - 14°C. - 18°C. | |
|--------------|-----------------------------|--|

6. Hotel Gajoen (inspected on 12 July 1950)

| <u>Places inspected</u> | <u>Special Matters</u> | <u>Disposition</u> |
|-------------------------|------------------------|--------------------|
|-------------------------|------------------------|--------------------|

| | | |
|---------|---|--|
| Kitchen | Good condition of cleaning. Temperature in refrigerator: +12°C. Good condition of keeping cleaning for instruments of equipments. | |
|---------|---|--|

| | | |
|----------------------|------|--|
| Toilet for employees | None | |
|----------------------|------|--|

| | | |
|-----------------------------------|---------------------|---------|
| Manufacturing room of icecream | Incomplete facility | Advised |
|-----------------------------------|---------------------|---------|

| | | |
|----------------------------------|------|--|
| Kitchen attached to Snack Bar | None | |
|----------------------------------|------|--|

OSS STORE (inspected 7 July 1950)

1. Marunouchi Store.

| <u>Places inspected</u> | <u>Special Matters</u> | <u>Disposition</u> |
|-------------------------|------------------------|--------------------|
|-------------------------|------------------------|--------------------|

| | | |
|---------|---|--|
| Kitchen | Unsanitary condition in shelves No screen in the window. Many cracks on the chopping board. Unorderly keeping of cleaning materials. | Anticipated to switch to stainless steel material. Advised. |
|---------|---|--|

2. Ginza Store.

| <u>Places inspected</u> | <u>Special Matters</u> | <u>Disposition</u> |
|-------------------------|------------------------|--------------------|
|-------------------------|------------------------|--------------------|

| | | |
|---------|--|---------|
| Kitchen | No good handling of instruments No cover on trash basket. Incomplete facility of icecream manufacturing room. Temperature: 4°C. in refrigerator. | Advised |
|---------|--|---------|

3. Kyobashi Store.

| <u>Places inspected</u> | <u>Special Matters</u> | <u>Disposition</u> |
|-------------------------|------------------------|--------------------|
|-------------------------|------------------------|--------------------|

| | | |
|---------|---|---------|
| Kitchen | No cover on the trash basket No good handling of instruments | Advised |
|---------|---|---------|

4. Kirin Warehouse.

| <u>Places inspected</u> | <u>Special Matters</u> | <u>Disposition</u> |
|-------------------------|------------------------|--------------------|
| Kitchen | Refrigerator: -8°C. | |

1. Marunouchi Store (inspected on 15 July 1950)

| | | |
|---------|--|---------|
| Kitchen | Unsanitary condition in shelves Refrigerator: -8°C. | Advised |
|---------|--|---------|

2. Ginza Store.

| | | |
|---------|--|---------|
| Kitchen | No screen of entrance and window Refrigerator temperature 8°C Much dust on lamp shades | Advised |
|---------|--|---------|

3. Fukagawa Warehouse.

| <u>Places inspected</u> | <u>Special Matters</u> | <u>Disposition</u> |
|-------------------------|---|------------------------------------|
| Inside of warehouse | Found mold on frozen beef Found mold on frozen chicken -18°C. temperature in refrigerator | Samples were sent to Hygienic Lab. |

4. Tsukiji Warehouse.

| | | |
|----------------------|---|------------------------------------|
| Inside of warehouse. | Temperature: 32°C. Offensive smell from pork | Samples were sent to Hygienic Lab. |
|----------------------|---|------------------------------------|

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HEADQUARTERS
KANTO CIVIL AFFAIRS REGION
PUBLIC HEALTH SECTION
APO 500

25 March 1950

SUBJECT: Indigenous Food Supply

TO: Chief, Public Health Section, KCAR

1. A conference was held with eighteen representatives of various foreign national hotels, restaurants, overseas supply stores, indigenous food processors and Veterinary Division, Tokyo-To.

2. The purpose of the inspection was to establish an efficient grading system for the above agencies by Tokyo-To Public Health Section, and orientate the operators or managers as to care and handling of both food and equipment which would maintain an establishment within the desired sanitary limits.

3. During the conference, it was suggested that increased surveillance be given to methods of delivery of such fresh and/or cured products that are now being delivered to the receiving agency, and that inspections be made more frequently.

4. It was concluded that a grading system which would benefit both the operating managers and patrons would be more expeditious than the present system. In view of this fact it was recommended that the score card and report system be used to inform employees and managers of findings and these results reflected in various colored stickers to be attached to conspicuous locations for the benefit of the patrons utilizing the facility.

5. Similiar inspection system will be initiated in the food processing plants.

CHARLES E. PEGG, VMD
Public Health Section

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HEADQUARTERS
KANTO CIVIL AFFAIRS REGION
PUBLIC HEALTH SECTION
APO 500

25 March 1950

SUBJECT: Indigenous Food Supply

TO: Chief, Public Health Section, KCAR

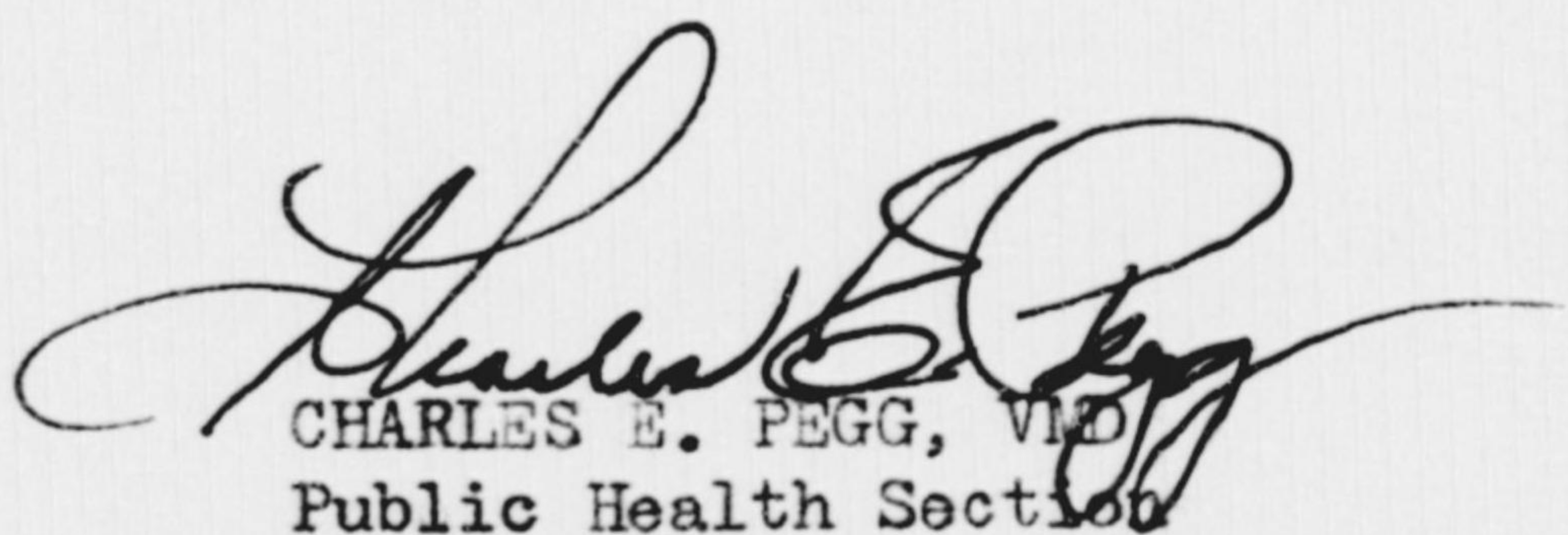
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CHARLES E. PEGG, VMD
Public Health Section

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9 Feb 50
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2 Feb., 1950

Report on Sanitary Inspection of National
Hotels and O.S.S. (Meat & Milk) No.1

Name of Inspector: Takao Oda Period: From 23 Jan.
To 30 Jan.

A. Milk

1. Quantities during the week

| Installation | | Milk | | Milk Products | | Ice-Cream |
|-----------------|--------------|-------------------|---------|---------------|----------|-----------|
| National Hotels | Tokyo | Can | Fresh | Butter | Cheese | 56 qt. |
| | | 350 qt. | 150 qt. | 100Lbs. | 40Lbs | |
| National Hotels | Teito | 80 " | 65 " | 91 " | 23 " | 40 " |
| | Yashima | 112 " | 33 " | 25 " | 18 " | 21 " |
| | Shiba Park | 189 " | 45 " | 42 " | 15 " | 49 " |
| | Ambassador | 62 " | 0 " | 32 " | 10 " | 7 " |
| | Gajoen | 120 " | 0 " | 100 " | 50 " | 100 " |
| | O.S.S. | Meijiya, Kyobashi | 50 " | 2000 " | 5,035Lbs | |
| O.S.S. | " Ginza | 84 " | 0 " | 21 " | | — |
| O.S.S. | " Marunouchi | 84 " | 84 " | 32 " | | — |
| O.S.S. | Others | — | — | — | | — |

2. Structure and equipments for producing ice-cream

| Installation | | Structure | Equipment |
|-----------------|---------------------|--|--|
| National Hotels | Yashima | Mixing is done at bakery and freezing at kitchen (on the same floor) | Freezer is Blein's stainless of 20 quarts. Store-case is of 40 quarts. |
| | Teito | " | " |
| | Yashima | Mixing is done at bakery in basement and mixture is sent to kitchen on 2nd floor by lift. No lid on mixer. | " |
| | Shiba Park | Same as Tokyo | " |
| | Ambassador | They freeze in small refrigerator at kitchen without using freezer (except kneading) | Freezer in refrigerator room on the basement is out of order. |
| | Gajoen | Same as Tokyo | Same as Tokyo |
| O.S.S. | Meijiya, Kyobashi | Although they are not producing there is equipment in bakery. There is a need of separating. | Freezer is out of order, & they do not produce. Blein's equipment of 20 quarts. Store-case is of 160 quarts. |
| | Meijiya, Ginza | Not producing | There is only storing equipment. Capacity—80 quarts |
| | Meijiya, Marunouchi | " | Capacity—40quarts. Temperature is not cold enough.(+2°C) |

B. Meat

1. Quantities during the week

| Installation | | Raw Meat | | Ham, Sausage, Bacon | | | Fish |
|-----------------|-------------------|-------------|---------|---------------------|--------|---------|-------|
| National Hotels | Tokyo | Frozen meat | Can | Ham | Bacon | Sausage | |
| | | | 744 LBS | 21 LBS | 104LBS | 25LBS | 11LBS |
| | Teito | 1,090 " | 7 " | 110 " | 22 " | 25 " | |
| | Yashima | 200 " | 0 | 58 " | 28 " | 8 " | |
| | Shiba Park | 450 " | 2 " | 92 " | 35 " | 40 " | |
| | Ambassador | 72 " | 2 " | 44 " | 14 " | 3 " | |
| | Gajoen | 500 " | 3 " | 120 " | 40 " | 40 " | |
| O.S.S. | Meijiya, Kyobashi | 3,025 " | 0 | 884 LBS | | | |
| | " Ginza | 25 " | 0 | 80 " | | | |
| | " Marunouchi | 200 " | 0 | 36 " | | | |
| | Others | — | | — | | | |

2. Structure and equipments of meat refrigerator

| Installation | Structure | Equipment |
|------------------|--|---|
| Tokyo | 1. It has preparatory room of 6 tsubo. 2. Cooling temperature -10°C | 1. One of the ice-boxes has no thermometer. |
| Teito | 1. " 2. temperature -3°C | |
| Yashima | 1. It has a field refrigerator outside. temp. -2° 2. It has refrigerator of half tsubo in the bakery on the basement. -3°C | |
| Shiba Park | 1. It has a field refrigerator outside. -2°C | |
| Ambassador | 1. There are two large refrigerators on the basement. 2. Refrigerator room is small and disorderly. 3. They were cleaning the refrigerator, and the temperature was unknown. | |
| Gajoen | 1. Same as Tokyo. Space—3 tsubo 2. Cooling temp. -1°C | |
| Meijiya Kyobashi | 1. It has two field refrigerators outside. 2. temp. -2°C 3. One is on repair and inside of the other is disorderly. | |
| " Ginza | 1. two small ice-boxes 2. Capacity is not enough. | 1. Kitchen is too small. |
| " Marunouchi | 1. One small ice-box. | 1. Kitchen is small. |
| Others | — | — |

3. Concerning the handling and keeping of milk containers and utensils etc.

| Installation | | Handling |
|-----------------|------------------------|---|
| National Hotels | Tokyo | 1. They do not use the bowl for mixing ice-cream only for that purpose. |
| | Teito | 1. " |
| | Yashima | 1. " |
| | Shiba Park | 1. " 2. Deshers are not kept so clean. |
| | Ambassador | 1. " 2. They do not use desher, but they mold with tea cup. |
| | Gajoen | 1. " 2. They use broken deshers tied up with cotton thread. |
| O. S. S. | Meijiya Kyobashi | not producing ice-cream |
| | Meijiya, Ginza | " |
| | Meijiya, Marunouchi | " |
| | Others | " |

4. Examination findings

NO examination on taken samples was given this week.

5. Other note-worthy findings

None

6. Storing condition in ice-storage

| Storage | Condition | Quantity stored | |
|----------------------|-----------|-----------------|------------------------------|
| Shibaura Ice Storage | Good | | 0 |
| Nikko " | Good | " | Milk (fresh, can) 288 qt. |
| Others | Good | " | dairy product 7,000 LBS |

3. On handling and keeping of meat containers and instruments

| Installation | | Handling |
|-----------------|-------------------|--|
| National Hotels | Tokyo | None |
| | Teito | Choppers are kept poor. |
| | Yashima | 1. When taking raw material (raw and minced meat) up by lift, they do not use covered container. |
| | Shiba Park | 1. Choppers are kept poor. |
| | Ambassador | None |
| | Gajoen | None |
| O.S.S. | Meijiya, Kyobashi | None |
| | " Ginza | 1. Paper used for dust control over the meat should be clean. |
| | " Marunouchi | None |
| | Others | — |

4. Examination findings

No examination on samples taken was done.

5. Other note-worthy findings

Refrigerator room and ice-cream freezer room of Ambassador Hotel are too small and disorderly. They need improvement immediately.

6. Storing condition in cold storage

| | | | |
|-------------------|------|----------------------|------------|
| Nikko Ice Storage | Good | Quantity stored Beef | 48,000 LBS |
| | | Chicken | 5,000 " |
| | | Ham, sausage, bacon | 15,000 " |
| | | Fish(can) | 7,700 " |
| Shibaura " | Good | Quantity stored Beef | 83,000 " |
| Others | — | | |

STANDARDS FOR MANUFACTURING OF CANNED OR PROCESSED SEAFOOD PRODUCTS

1. The following standards apply to all manufacturers of canned or processed seafood. The sanitary control of the product to be canned or processed will be exercised by responsible establishment officials during the entire continuity of operational processes.

a. Operational processing will conform to the following requirements:

- (1) **Receiving Docks.** Receiving docks where seafood is handled prior to entrance into establishment will be maintained in a clean and sanitary condition. The docks will not be utilized for the discharging of any non-food item that may serve directly or indirectly as a contaminant to seafood being discharged. Prior to discharging seafood from a boat, the dock will be flushed down with potable water.
- (2) **Inspection of Seafood While Being Discharged.** The establishment will designate its own inspectors to inspect seafood that is to be discharged from fishing boats warped to the establishment piers. Before any seafood is discharged, the inspectors will make a preliminary inspection of the holds of the boat to ascertain the condition of the seafood in the top level of the holds. During the course of the unloading period, establishment inspectors will periodically make sanitary inspections of the seafood being discharged for any indication of early deterioration or spoilage in the cargo. Upon opening the holds of the ships, every effort will be made to expedite the removal of the cargo. When seafood is transported by rail or motor vehicle, the cars and trucks will be thoroughly cleaned and free from any contaminating refuse. It is the responsibility of the canning establishment officials to require that the transporters of seafood exercise control over the sanitary handling and protection of the product while in transit.
- (3) **Handling of Seafood Upon Receipt at Processing Plant.** All Seafood upon receipt in an establishment for processing will be carefully washed, inspected for conditions of soundness, and enter the processing line in a clean and wholesome condition. A seafood exhibiting signs of early deterioration or spoilage will be immediately withdrawn. Containers used in holding seafood will be washed thoroughly each day and maintained in a good state of repair. Seafood that is to be refrigerated and processed at a later date will be transferred to the cold storage rooms without delay, and when necessary to utilize containers, they will be in such a condition of serviceability as to prevent breakage or spilling of contents onto the floor. When stored in cold storage rooms, the product is to be stacked in such a manner as to allow the refrigerant to reach all parts of the product.
- (4) **Equipment.** All equipment which may come in contact with seafood during the processing will be maintained in a clean and serviceable condition. The equipment will be washed and rinsed before the day's operations begin and periodically during the day additional rinsing will take place. All equipment utilized in the operations will be thoroughly cleaned at the close of the day's operation. Wooden equipment such as tables, racks, and trays will be kept free from splinters. Metal equipment will be maintained free from rust and oiled at the end of each day's operation. Only potable water is authorized to be used in the washing and rinsing of equipment. Containers utilized for collecting inedible parts of seafood will be so marked and used only for that purpose. Containers used for edible seafood will be so marked and will not be used as waste containers so as to avoid contamination of an edible product. Where containers are placed on the floor, duckboards will be utilized in order to avoid possibility

of contamination. Containers utilized for holding waste or inedible products will be placed in such a position to the preparation tables that no possibility of contamination of edible products may occur.

- (5) **Pre-Cookers.** Pre-cookers when employed will be maintained in a clean and sanitary condition and water will be changed several times daily. Where steam is used, the exhaust line will be effectively controlled. Only potable water will be used in pre-cookers (when water is used).
- (6) **Canning and Capping Machines.** Canning machines equipped with food hoppers will be maintained in a clean condition at all times. Caps will be retained in clean and dust-proof containers prior to their use in the machine.
- (7) **Final Containers.** Only can and glass jars that are free from defects and/or soilage will be utilized.
- (8) **Handling of the Product during Preparation.** It is the responsibility of establishment officials to exercise control over all phases of the preparation of the product, particularly during the evisceration, cutting, shredding and packing. Employees must be constantly on the alert to detect and remove from the processing line, seafood that is showing signs of early deterioration or spoilage. The establishment officials must designate experienced and properly trained employees to make final decisions as to the wholesomeness of a product being prepared for canning. The flow of seafood in the continuity of operational processes will be limited to an amount that will not create congestion, thereby permitting a closer inspection of the seafood during preparation, and holding to a minimum the possibility of any spoilage reaching the final containers.
- (9) **Packing of Final Containers.** When packing into final containers is done by hand, care will be exercised by the employees to charge each container only with a sound and wholesome product. When parchment paper is utilized as a liner, it will be procured from an approved source, and retained in dust-proof and vermin-free cabinets until the time of use.
- (10) **Packing Oils.** Edible oils when used in conjunction with the filler will be procured from approved sources and retained in air tight containers or siphon bottles. The oils or other seasoning agents will be stored in separate cabinets. The storage of non-edible products in these cabinets is prohibited.
- (11) **Cooking Retorts.** Temperature and pressure gauges will be maintained in a serviceable condition on all retorts and pre-heaters. Temperature and pressure charts will be maintained on each charging of the retorts and available at all times for inspection as to compliance on the part of the management in adhering to the acceptable methods of sterilizing the final product.
- (12) **Warehouse Storage.** All canned products will be properly cooled after being discharged from the retorts preparatory to labeling and storage. Dunnage will be utilized under all cases of canned seafood when placed in storage. The warehouses will be maintained in an orderly and well arranged manner so that each lot of canned goods can be inspected.
- (13) **Labeling Processes.** Labeling processes will be followed that will prevent more than one lot being labeled at a time. The labels will carry information as to where packed and by whom. All establishments are required to keep an accurate record of the shipment of each lot and the destination.

f. Gaffing or hooking of fish should be held to a minimum. The flesh when hooked provides an entrance for bacterial invasion with subsequent deterioration.

g. Drainage outlets from the holds must be kept open at all times to allow waste ice water to drain off.

h. Containers or wooden trays when utilized on the ships for holding the fish, will be maintained in a sanitary and serviceable condition and thoroughly cleaned after each trip.

i. Hatch covers will be tightly closed so that the refrigerant will not escape.

j. Fish will be handled in a sanitary manner at all times and when being discharged from the boat, every effort will be taken to expedite the unloading.

k. The decks will be flushed down before discharging of the cargo begins.

STANDARDS FOR COLD STORAGE PLANTS

The following standards are applicable to all cold storage plants operating singly, or in conjunction with a seafood processing establishment that is to furnish seafood for consumption by Allied personnel.

a. The receiving and issuing docks of cold storage plants must be maintained in a sanitary condition and free from accumulated waste or debris.

b. The containers for seafood accepted at cold storage plants will be clean and serviceable. When seafood is received "in the round", every effort must be taken to prevent surface contamination while being transferred to the chill or freezing rooms.

c. Wooden pallets will be utilized for those fish arriving "in the round".

d. Fish will be examined for condition, and when deterioration or spoilage is found, they must be segregated immediately from the sound fish.

e. The storage of fish in either the chill or freezing rooms must be systematically handled to assure the refrigerant reaching all parts of the stock.

f. The floors will be provided with removable duck boards which will allow periodical cleaning in order to remove waste part of seafood accumulating under them.

g. Pan or tray equipment for quick freezing will be removed and cleaned as often as possible to insure maximum sanitation.

h. The floors of the aisle ways will be kept clean and free of ice.

i. Aisle ways or chill rooms utilized for processing fillets, steaks, or final wrapping will be adequately lighted and equipped with clean and serviceable tables.

j. Potable water only will be used for glazing.

k. Daily thermometer records in the chill and freeze rooms will be maintained for future reference.

l. Reefer clothing will be maintained in a clean condition at all times.

m. Moisture proof cellophane or parchment paper will be used when wrapping seafood into the final container and must be from approved sources.

CORRECTION

**THIS DOCUMENT
HAS BEEN REPHOTOGRAPHED
TO ASSURE LEGIBILITY**

b. Sanitation. Floors will be kept free from seafood particles and waste debris and flushed several times daily. Walls and ceilings will be cleaned at regular intervals. Where an open ceiling exists, the beams will not be utilized for the storage of surplus material or supplies, and will be dusted at least once a week. Dusting will occur only when the plant is not in operation. Adequate facilities for artificial or natural lighting will be provided. Ventilation must be adequate. When possible, steam is to be utilized for cleaning the equipment and hosing down the floors; otherwise, only potable water is to be used on the interior of the establishment. Regularly assigned clean-up personnel will be responsible for keeping the plant in a neat and orderly condition. Accumulation of refuse and surplus materials in the processing of seafood will not be stored in any of the operation rooms of the establishments.

- (1) Toilet Facilities. Toilet facilities will be provided for employees. Toilet doors will be kept closed at all times and will not open directly into a processing room. Handwashing facilities are to be made available and soap supplied. Appropriate signs will be displayed in the toilets that require each employee to wash his hands thoroughly before returning to work. Inspection will assure compliance with these specifications.
- (2) Clothing. All employees will be required to wear protective clothing over their outer garments. Aprons and caps are the most desirable.
- (3) Medical Examination. All employees will be required to undergo a medical examination each month and a record will be maintained in the office at all times. Employees are prohibited from working when a contagious disease exists in a member of their family or where they reside.
- (4) Insect and Vermin Control. Adequate insect and vermin control measures are to be exercised by the establishment. This includes both the interior and exterior of the establishment.
- (5) Disposal of Wastes or Condemned Products. All condemned seafood refuse or waste will be disposed of in a manner acceptable to local public health officials. Accumulation of wastes or condemned materials is forbidden. All containers utilized for holding wastes will be properly covered with a lid and maintained in an area outside of the establishment.

STANDARDS FOR FISHING BOATS

The following standards are applicable to all fishing boats catching or taking from the water, fish that are to be consumed by Allied personnel:

- a. The deck surface of the craft will be thoroughly flushed down with water and kept free from litter or refuse.
- b. The holds where fish are held under refrigeration are to be thoroughly scrubbed and flushed down with clean water prior to starting for the fishing grounds.
- c. Where mechanical refrigeration is employed to furnish the refrigerant, a daily record is to be maintained for future reference as to the reliability of the refrigeration system.
- d. Where ice is utilized as the refrigerant, it must be procured from approved sources, kept clean and in no way exposed to contaminating substances that may indirectly have a deleterious effect on the fish.
- e. Ample quantities of ice must be provided to assure proper chilling of the fish, and the ice is to be evenly distributed throughout the hold so as to avoid non-refrigerated spots resulting from large numbers of fish lying in one area without sufficient refrigerant, thereby producing areas subject to early deterioration.

f. Gaffing or hooking of fish should be held to a minimum. The flesh when hooked provides an entrance for bacterial invasion with subsequent deterioration.

g. Drainage outlets from the holds must be kept open at all times to allow waste ice water to drain off.

h. Containers or wooden trays when utilized on the ships for holding the fish, will be maintained in a sanitary and serviceable condition and thoroughly cleaned after each trip.

i. Hatch covers will be tightly closed so that the refrigerant will not escape.

j. Fish will be handled in a sanitary manner at all times and when being discharged from the boat, every effort will be taken to expedite the unloading.

k. The decks will be flushed down before discharging of the cargo begins.

STANDARDS FOR COLD STORAGE PLANTS

The following standards are applicable to all cold storage plants operating singly, or in conjunction with a seafood processing establishment that is to furnish seafood for consumption by Allied personnel.

a. The receiving and issuing docks of cold storage plants must be maintained in a sanitary condition and free from accumulated waste or debris.

b. The containers for seafood accepted at cold storage plants will be clean and serviceable. When seafood is received "in the round", every effort must be taken to prevent surface contamination while being transferred to the chill or freezing rooms.

c. Wooden pallets will be utilized for those fish arriving "in the round".

d. Fish will be examined for condition, and when deterioration or spoilage is found, they must be segregated immediately from the sound fish.

e. The storage of fish in either the chill or freezing rooms must be systematically handled to assure the refrigerant reaching all parts of the stock.

f. The floors will be provided with removable duck boards which will allow periodical cleaning in order to remove waste part of seafood accumulating under them.

g. Pan or tray equipment for quick freezing will be removed and cleaned as often as possible to insure maximum sanitation.

h. The floors of the aisle ways will be kept clean and free of ice.

i. Aisle ways or chill rooms utilized for processing filets, steaks, or final wrapping will be adequately lighted and equipped with clean and serviceable tables.

j. Potable water only will be used for glazing.

k. Daily thermometer records in the chill and freeze rooms will be maintained for future reference.

l. Reefer clothing will be maintained in a clean condition at all times.

m. Moisture proof cellophane or parchment paper will be used when wrapping seafood into the final container and must be from approved sources.

STANDARDS FOR TRANSPORTATION VIA RAILWAY

The following standards are applicable in the movement of fish by rail transportation:

- a. Refrigerator cars must be inspected and passed for acceptable standards of cleanliness prior to loading.
- b. When bunker type cars are utilized, every precaution must be taken to see that they are properly and adequately iced.
- c. When bunker type cars are not available, the ice utilized in "icing down" the cargo must be from approved sources, clean and in sufficient amounts to hold the chill on the fish for the duration of the trip.
- d. When a long trip is to be made, the railway authorities will be notified that a check on the icing of the car is indicated at designated check points and the car re-iced if necessary.
- e. Railway officials will be reminded that the contents of the car are perishable and every effort must be made to expedite its delivery to the destination point.

STANDARDS FOR TRANSPORTATION VIA MOTOR VEHICLE

The following standards are applicable to the movement of fish by automotive power:

- a. Trucks are to be thoroughly cleaned and flushed down with clean water on each occasion before being loaded with fish.
- b. Tarpaulins will be utilized to cover the cargo on the truck. The tarpaulins must be free from contaminating substance that would have a deleterious effect on the fish.
- c. Careful handling and transporting of the fish must be exercised at all times.
- d. The movement of the fish by motor vehicle must be expedited as the fish are only in a chilled condition and subject to adverse weather conditions.

STANDARDS FOR OUTLET STORES FOR SALE TO ALLIED PERSONNEL

The following standards are applicable in all Japanese outlets where seafood is authorized to be sold to Allied Personnel:

- a. Refrigeration units must be adequate for the storage of fresh and frozen seafood. When frozen seafood is held for sale, the freeze box must be capable of maintaining a temperature sufficiently low to prevent defrosting or thawing from taking place. Chilling units must be glass enclosed and capable of maintaining a temperature not lower than 32° F.
- b. Finely crushed ice must be used as a base for displaying seafood. The ice will be from approved sources, clean and changed daily.
- c. The cutting or chopping block must be of hard wood. It will be swabbed after each handling of a sale and scraped at the end of each day and bedded in dry salt.
- d. The wrapping table will be kept clean at all times.
- e. Wrapping paper will be procured from approved sources, moisture-proof, and retained in a dust-proof cabinet until used.
- f. Clerks must undergo medical examinations monthly and practice personal hygiene measures daily.

- g. Handling of seafood by other than clerks is strictly forbidden.
- h. Every effort will be made to control insects and vermin.
- i. Clean-up cloths will be clean and washed daily.
- j. Aprons and caps must be worn by the clerks while on duty.
- k. The following notice will be prominently displayed in those outlets so authorized: "Every effort has been made to assure that the indigenous food products for sale in this store are of wholesome quality; however, they are not United States Government inspected".

STANDARDS FOR PURCHASE OF CANNED SEAFOOD

The following standards are applicable to canned seafood offered for sale through outlet stores to Allied Personnel.

- a. Only seafood of high quality that shows no evidence of unsoundness, parasitism, bruising, contamination or, having been subjected to danger of contamination during handling; and having been taken from non-polluted waters, will be acceptable for processing into final containers for eventual sale to Allied personnel.
- b. The final product must be capable of meeting and passing the conditions required in the regulations of the Food and Drug Administration of the United States.
- c. The canned processed seafoods will not be offered for sale in excess of six months from the date of the pack, and will be free from "swellers", "leakers", rust and "springers"; and must be properly labeled. The labels will carry the name of the product, where processed, and the company doing the processing.
- d. All canned processed seafood will be subject to laboratory inspections when indicated.

ORGANOLEPTIC TESTS FOR SPOILAGE OF SEAFOOD PRODUCTS TO BE APPLIED BY THE AUTHORIZED OUTLET PERSONNEL AND THE FINAL PURCHASER

Organoleptic tests, or determination of quality through the use of the senses of sight, touch, odor, and taste are used to determine freshness of fish. Organoleptic tests can be divided into two categories; namely, the fundamental and the accessory tests. The fundamental tests are those which measure factors directly responsible for the quality of the fish such as odor, flavor, appearance and texture.

The accessory tests involve observations of characteristics which normally occur simultaneously with changes in quality. Such characteristics include the appearance of the eyes, gills, and viscera; and the amount and appearance of the slime, etc. These characteristics are not entirely reliable indices. Thus, when purchasing fish in the round, the condition of the eyes and gills may be noted in order to predict the probable quality.

Chemical and bacteriological tests have also been promulgated which can be used when time permits. Such tests have the advantage of determining the condition independent of the personal judgment of the observer.

Whole fish - Observations which can be made on whole fish are limited to accessory tests.

One of the most important observations is the presence and degree of rigor mortis. A fish is soft and flabby just after being removed from the water, and indentations made with the finger tips on the surface tend to remain. Soon after catching, the muscle proteins coagulate, causing a shortening of the muscle fibers

and the development of the characteristic stiffness of rigor mortis. In extreme cases, the fish is stiffened into an arc and hardly can be straightened.

Fish which are in rigor mortis are almost certainly of excellent quality. Usually some decomposition is present in fish not in rigor mortis and other suitable tests will show the extent.

Some conditions under which rigor mortis is late in appearing and lasts longer, thereby keeping the fish better are:

1. Fish in season
2. Fish in a healthy and vigorous condition.
3. Fish which are killed at once on capture.
4. Fish which are not only killed but pitted at the same time; that is, have the brain and spinal cord destroyed.
5. Fish gutted immediately upon capture.
6. Fish handled as little as possible after capture.
7. Fish kept at low temperature, as when iced or kept in cold storage.

All of these conditions not only influence the length of rigor mortis, but are also factors in obtaining fish of high quality. The presence of full rigor mortis is not only an indication that the fish are absolutely fresh, but also that good handling methods have been used.

The odor of whole fish is another important index, but one which must be interpreted with care in order to avoid erroneous conclusions. Fresh fish usually have a characteristic fishy odor, somewhat similar to that of seaweed, and a fish which has just been taken from the water ordinarily has no other odor. Fish which are not eviscerated frequently give off odors suggestive of decomposition long before any spoilage of the flesh has taken place. This is usually caused by a rapid decomposition of the substance upon which the fish have been feeding. A pronounced hydrogen sulfide odor from this cause is sometimes present in fish which are less than six hours out of the water.

The gills or slime of fish usually give off more pronounced decomposition odors than the flesh. A fish in which the gills or slime have a perfectly fresh odor is apt to be in good condition while if the odor is stale, the fish itself may still be in good condition but will not remain so for long.

The degree of odor of fish is markedly affected by temperature.

The odor of fish kept in finely-packed ice ordinarily progresses from fishy through one of sweetness, to staleness and finally becomes putrid.

The eyes of fresh fish have a bright transparent appearance which becomes cloudy, and often assumes a pink color when fish are stale. When fish are fresh, the eyes often protrude and with increasing staleness, they tend to sink. Gills of fresh fish are commonly bright red, and the color gradually fades to a light pink then to a yellow and finally, to a brown or sometimes a green shade. These changes in the eyes and gills do not always occur simultaneously with the spoilage of the flesh so they are not entirely reliable and the absence of such changes is not proof of the freshness of the fish.

Immediately after a fish is caught, it often exhibits a striking pearly appearance, if held so that the light strikes the fish at the correct angle. The pearly appearance wears away relatively rapidly, so that any fish showing pearly appearance is almost certainly in excellent condition.

Each species of fish has certain characteristic markings and colors. As the fish becomes stale, these patterns and colors fade and become less pronounced.

The slime on fresh fish is transparent, almost water white, and usually not enough is present to be conspicuous except by the slimy feeling. As spoilage progresses, the slime increases in amount, becomes turbid and finally thick and often a yellow color. Presence of such slime is good evidence that the fish is not fresh.

Dressed fish: During the dressing operation, a number of observations can be made which are not possible with round fish. If the fish has not been eviscerated, the condition of the viscera may show some evidence of decomposition. Each organ, such as the heart or liver, is intact and easily recognizable. When extensive decomposition has occurred, the viscera may be an almost homogeneous mass in which one organ cannot be distinguished from another.

The flesh between the viscera and the backbone of fresh fish is firm and sound. If the fish is handled in the round, the enzymes from the digestive system start to decompose the flesh in this region. Shortly after death, the flesh adjacent to the bone begins to soften and eventually may become almost entirely broken down so that a small amount of handling causes the bone to separate from the flesh completely. These changes are sometimes accompanied by the formation of a peculiar yellowish gloss on the flesh near the backbone and is suggestive of extensive decomposition.

Frequently, fish which have been held for some time show a reddening of the flesh near the backbone, and in the more advanced stages of decomposition, the color changes to a brown, as the hemoglobin is changed to methemoglobin.

The texture of fresh fish is firm and very little liquid can be expressed even when very heavy pressure is applied. As decomposition proceeds, the texture softens and sometimes fluid is spontaneously liberated. At the same time, the appearance of the flesh changes from a translucent sheen to a dull luster. The color may also fade if the original shade is other than white, and, in the latter event, it may become somewhat yellow.

Cooked fish; Odors are more intense at high temperatures. Cooked fish, if fresh has a pleasing flavor characteristic for each species, and no aftertaste after eating. Fish of lower quality may have a variety of off-flavors. When only a small amount of decomposition is present, no difference in flavor may be noted, except possibly that there is a strong fishy or a slight "off" flavor. When more extensive decomposition has taken place, the "off" flavor may be described as acrid, bitter, stale, or even putrid. With oily fish, rancidity may lead to a persisting aftertaste.

Crustacea: Crabs and lobsters present somewhat different problems in determining freshness than is the case with fish. They should be alive at the time of butchering or cooking. The odor of the freshly picked meat from these species is normally a fairly pronounced sweetish or ammoniacal one, which, if present in other species, might be considered evidence of decomposition. Spoilage of these species takes place at a rate much greater than for other fish. The normal sweet ammoniacal odor first increases to an intense sweet or strong volatile basic one and then often develops a sour, cheesy, stale, or even putrid smell in extreme spoilage.

Methods of making organoleptic tests: In commercial marketing of fish, producers and wholesalers gain considerable experience over a period of time in judging the quality of fish by organoleptic means. The homemaker who only occasionally buys fish may have difficulty in accurately appraising quality, but by making the organoleptic tests outlined in the preceding sections anyone should be able to distinguish between the various stages of freshness with little or no difficulty.

Estimation of keeping quality by organoleptic tests: Appraisal of keeping quality of fish by organoleptic test is more difficult than the mere estimation of the quality at the time of examination. Future keeping quality of fish depends not only upon its present condition, but also upon past and future handling conditions. Although some idea of the handling conditions prior to examination may be

obtained through careful interpretation of the organoleptic data, usually no certain prediction as to future storage conditions of the fish can be made except in the case of the ultimate consumer who will have possession of the fish continuously until it is eaten.

Fish which are already partially stale will certainly not keep in edible condition for a much longer time. It is ordinarily the fish which still seem to be in relatively good condition about which knowledge of future keeping quality is desired. Such fish may have been freshly caught, or they may have been kept well-iced for a considerable time. In the former case, assuming good future handling conditions will be used, the fish would be expected to keep for some time, while keeping quality of the latter fish would be strictly limited. Accordingly, in predicting future keeping and quality any indications that the fish had been stored for a considerable period are especially to be noted. For example, fish which have been iced for long periods often exhibit faded surface colors due to leaching. Another indication is a peculiar sweet odor which develops in fish held iced for extensive periods. This sweet odor is not considered especially undesirable, but since it is usually not present in strictly fresh fish it may be taken as a warning of imminent spoilage.

Any indication that the fish have been roughly handled, such as loose scales, fork holes, bruises, or general softness of the fish, should be considered evidence of poor past handling conditions and probably poor future keeping quality.

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

1170
430 (31 JAN 1950) CAS-PH

11 FEB 1950

SUBJECT: Inspection of Indigenous Foods Destined for Consumption
by Occupation Personnel

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

1. In an effort to maintain the desired level of quality in indigenous foods destined for occupation personnel, the Ministry of Welfare is issuing additional instructions to the prefectural governors. Inspection of each food processor and retail outlet at least once each week and a monthly report to the regional Civil Affairs headquarters will be required, showing the number of inspections made. It is believed that health center veterinarians will be most concerned with this activity under the guidance of the Chief of meat, milk and seafood inspections in the prefectural health department.

2. It is desired that the prefectural public health officer be informed without delay of the approved list of food processors and of retail outlets located within his prefecture. A complete list by regions is shown in inclosure 1. Civil Affairs veterinarians will give surveillance to this program and when possible, make appropriate inspections to ascertain the degree of compliance on the part of the Japanese. Standards for manufacturing of canned or processed seafood products are shown in inclosure 2. A list of foods approved for occupation personnel consumption is shown in inclosure 3.

3. Veterinarians assigned to tactical troops will make the initial inspection of a food processor's establishment to determine his acceptability, and they are to make periodic inspections of retail outlets. Any deficiencies noted by them will be reported to the appropriate Civil Affairs Region.

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**SUBJECT: Inspection of Indigenous Foods Destined for Consumption
by Occupation Personnel**


4. Appropriate comments regarding the effectiveness of the program will be included in the monthly activities report.

FOR THE CHIEF, CIVIL AFFAIRS SECTION:

3 Incls

1. Cy App'd List of Retail Outlet Stores for Indigenous Foods.
2. Cy Standards for Seafood Products.
3. Cy App'd List of Indigenous Foods.

J. A. O'Brien
J. A. O'BRIEN
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RECEIVED
 11 FEB 1950
 CIVIL AFFAIRS SECTION

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

430 (1 JAN 1950) CAS-PH

11 FEB 1950

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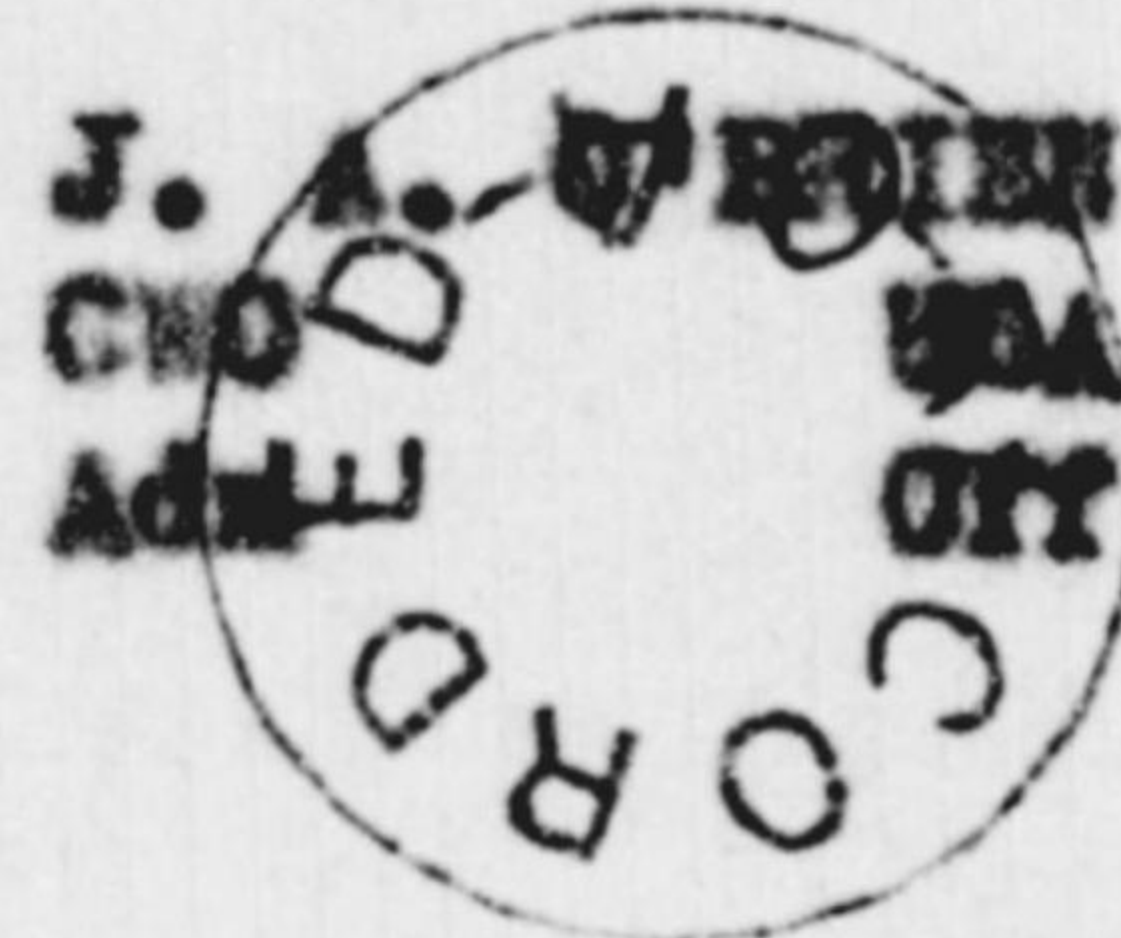
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2. Cy Standards for Seafood Products.
3. Cy App'd List of Indigenous Foods.



The approved list of recognized Retail Outlet Stores and the sources of supply for approved indigenous food items for sale in these stores to Occupation Personnel are grouped by Region as follows:

1. Tokyo - Yokohama Area

| <u>Approved Retail Outlet Stores</u> | <u>Food Items</u> |
|--|------------------------|
| Kyodo Suisan Co., Ltd. Tsukiji Central Market, Tokyo | Seafood |
| Shirokiya Department Store Nihonbashi, Tokyo | Seafood & groceries |
| Takashimaya Department Store Nihonbashi, Tokyo | Seafood & groceries |
| Williams International Store Minato-ku, Tokyo | Seafood & groceries |
| Overseas Supply Stores Kyobashi, Tokyo | Seafood & groceries |
| Overseas Supply Store Avenue D, Yokohama | Seafood & groceries |
| Yokohama Food Mart Fifth St., Yokohama | Seafood & groceries |
| Union Egg Produce Co. 80 Tokyo-cho, Azabu, Minato-ku, Tokyo | Eggs & vegetables |
| <u>Approved Sources of Supply</u> | <u>Food Items</u> |
| Nihon Reizo Co., Ltd. 2-11 Nishikimachi, Kanda Chiyoka-ku, Tokyo | Seafood |
| Nihon Reizo Co., Ltd. Kanda Plant, Tokyo | Seafood |
| Kokusai Suisan, K. K. Tokyo (address to be provided) | Seafood |

Approved Sources of Supply (cont'd)

Food Items

| | |
|--|---------------------------------|
| Barcelay & Co., Inc. Tokyo (Sales Agents for International Marine Products at Yokohama) | Seafood |
| Taiyo Gyogyo K. K. Marunouchi Bldg., Tokyo | Seafood |
| Nihon Reizo Co., Ltd. Yokohama | Seafood |
| International Marine Products Co. Yokohama | Seafood |
| Japan Bee Culture Trading Co. Shinjuku, Tokyo | Honey |
| Meiji Food Industry Kawasaki Plant, Tokyo-Yokohama | Marron Glaces (Chestnuts) |
| Morinaga Food Industry Kawasaki Plant, Tokyo-Yokohama | Marron Glaces (Chestnuts) |
| Columbin Food Co. Tokyo | Marron Glaces (Chestnuts) |
| Otama Ham Kobayashi Co. Fussa, Tokyo | Ham, bacon, sausage |
| Nisshin Chikusan Co. Shiba-Ku, Tokyo | Ham, bacon, sausage, poultry |
| Matsumoto Poultry Farm Koishikawa, Tokyo | Poultry, eggs |
| Nihon Yosai Co., Ltd. Marunouchi, Tokyo | Vegetables |
| Nikkuo Cold Storage Co. Uraga-Oppama, Kanagawa | Seafood |
| Nichiro Fish Co., Inc. Kurihama, Kanagawa | Seafood |
| Misaki fish Co., Inc. Misaki, Kanagawa | Seafood |
| Misaki Coast Fish Packing Assoc. Misaki, Kanagawa | Seafood |

Approved Sources of Supply (cont'd)

| | <u>Food Items</u> |
|--|------------------------|
| Kanagawa Prefecture Bonito & Tuna Fish Packing Assoc. Misaki, Kanagawa | Seafood |
| Sakaurada Miho Canning Co. Shimizu, Shizuoka | Tunna |
| Ito Shokuhin K. K. Shimizu, Shizuoka | Tuna |
| Ito Shokuhin K. K. Yaizu, Shizuoka | Tuna |
| Shimizu Shokuhin K. K. Okitsu, Shizuoka | Tuna & marmalade |
| Shizuoka Shokuhin K. K. Mochimune, Shizuoka | Tuna |
| Shizuoka Tea Corp Shizuoka | Tea |
| Mori Plantation Kiryu, Gunma | Mushrooms (Shitake) |
| Meiji Canning Co. Odawara, Kanagawa | Azuki (beans) |
| Yokohama Reizo Kyogyo Co. Central Market Area, Yokohama | Seafood |

2. Tokai - Hokuriku Region

Approved Retail Outlet Store

Matsuzakaya Department Store
Nagoya, Aichi Prefecture

Food Items

Seafood &
groceries

Approved Sources of Supply

Miya Fishing Corp.
Mikawamiya-cho, Aichi

Food Items

Seafood

Toshi Fishing Cooperative Assoc.
Toshi-mura, Toshi-gun,
Mie Prefecture

Seafood

3. Kinki Region

Approved Retail Outlet Stores

Daimaru Department Store
Kyoto

Yamato Frog Legs Store
Nishi Iru, Shijo St.,
Nakakyo-ku, Kyoto

Morimoto Mushroom Farm
Momoyama-cho, Fushima-ku,
Kyoto

J. O. Store K. K.
409 Shimomaruya-machi,
Nakagyo-ku, Kyoto

Konomiya Fruit Store
Kamikyo-ku, Kyoto (Maruta-machi)

Yaobun Fruit Store
Higashiyama-ku, Kyoto
500 Minami-gawa, Gion-cho

Takashimaya Department Store
Namba, Osaka

Daimaru Department Store
Shinsaibashi, Osaka

Hankyu Department Store
Umeda, Osaka

Toriichi & Co.
32 3-chome, Bakuro-cho,
Higashi-ku, Osaka

Arita's Seafood Store & Fruit Stand
1 6-chome, Kano-cho, Kobe

Approved Sources of Supply

Nippon Cold Storage Co.
Kyoto

Asahi Canning Co.
Fushimi, Kyoto

Food Items

Seafood &
groceries

Seafood

Mushrooms

Fruits &
vegetables

Fruits &
vegetables

Fruits &
vegetables

Fruits &
vegetables

Fruits &
vegetables

Fruits &
vegetables

Fruits &
vegetables

Seafood &
vegetables

Food Items

Seafood

Canned Mushroom

Approved Sources of Supply (cont'd)

Kimi Suisan K. K.
Oike Karasumaru, Kyoto

Yamato
Shijo-dori, Karasumaru,
Kyoto

Kiyoshi Saiki
Karasumaru, Oike-Ogaru,
550 Nijo-Tono-machi

Kobe Fish Market Co., Ltd.
Shinzaike, Hyogo-ku, Kobe

Food Items

Seafood

Froglegs

Seafood

4. Chugoku Region

Approved Retail Outlet Stores

Mihori Coy
Nagahama, Ozu, Iwakuni

Food Items

Fruits &
vegetables

Approved Sources of Supply

Mihori Coy
Nagahama, Ozu, Iwakuni

Nippon Groceries Trade Co.
Hiroshima

Minoru Kurata
Kurata Shoten
129 3-chome Shinagawa-ku, Tokyo

Food Items

Fruits &
vegetables

Tangerines

Apples

The above establishments have been approved by BCOF

Taiyo Fishing Co.
Shimonoseki, Yamaguchi

Seafood

Yamaguchi Pref. Fish Corp.
Shimonoseki, Yamaguchi

Lobsters

Bocho Fish Co., Ltd.
Yokonami, Nishisami-ku,
Ube City, Yamaguchi

Shrimps

5. Kyushu Region

Approved Retail Outlet Stores and Sources of Supply

| | |
|--|-----------------------------|
| Kaneyasu Department Store Uomachi, Kokura | Fruits, eggs, vegetables |
| Maruwa Food Store 163 Uomachi, Kokura | Fruits, eggs, vegetables |
| Izutsuya Department Store 33 Takaramachi, Kokura | Fruits, eggs, vegetables |
| Takeshi Iwamatsu 264 Nagahama, Kokura | Shrimp & lobster |
| Nippon Reizo K. K. Fukuoka | Froglegs (wholesale) |
| Fukuoka Fish Market Hakata Harbor, Fukuoka | Seafood |
| Beppu Seafood Market Beppu (Owner - Yoneji Iwao) | Seafood |
| Sasebo Fish Market & Co., Ltd. Sasebo | Seafood |
| Fukabori Food Products Co. Soto Hiyomi-mura, Amiba, Nagasaki | Canned Seafoods 7 fruits |
| Nagasaki Canning Co. 413 Doinokubi-machi, Nagasaki | Canned Sardines |
| Nagano Shoten Usuki, Oita | Seafood |
| Kumamoto Ice House Kumamoto | Froglegs |

6. Tohoku Region

Approved Retail Outlet Stores & Supply Sources

| | |
|--|------------------------|
| Overseas Supply Store Sendai | Seafood & groceries |
| Same Fish Market 4 Hinode-cho, Same-machi, Hachinohe, Aomori | Seafood |

| | |
|--|-------------------------|
| Miyagi Kanzumae K. K. Chikko-Odori, Shiogama, Miyagi | Seafood |
| Nippon Reizo Shiogama Plant 2 Aza-Minato, Shiogama, Miyagi | Seafood |
| Shiogama Trawling Fishery Cor. Assoc. Chikko-Odori, Shiogama, Miyagi | Seafood |
| Hiratsuki Bussen K. K. Sendai, Miyagi | Seafood & vegetables |
| North Fish Market Hachinohe, Aomori | Seafood |

7. Hokkaido

Approved Retail Outlet Stores & Supply Sources

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|---|----------------------------|
| Mitsukoshi Department Store Sapporo | Fruits |
| Sakano Fish Market Sapporo | Shrimp |
| Ishikari Drednet Assoc. Ishikari | Seafood |
| Ishikari Fisherman Corp. Assoc. Ishikari | Seafood |
| Tsukisappu Gakuin (Agr. College) Tsukisappu | Vegetables |
| Noppo Agriculture School Noppo, Sapporo | Vegetables |
| Naruth Fish Market Mari Oshima | Shrimp |
| Hokkaido Nosen Kogyo Kimobetsu Plant | Beans, Azuki, Asparagus |
| Nichiro Gyogyo Co., Ltd. Oniwaki and Hanasaki Plants | Canned crab & salmon |

The following types and species of indigenous fresh, frozen and canned seafood products, fruits, vegetables and other foods are approved for consumption by occupation personnel, provided seafoods are processed in accordance with prescribed standards and other foods are produced and handled under the best conditions of protection possible by individual producers.

a. Approved by SCAP Cir No 20 dated 6 Sept 49

| <u>Fresh, frozen seafood</u> | <u>Processed seafood</u> |
|------------------------------------|--------------------------|
| Tuna (blue-fin, Albacore) | Smoked salmon |
| Swordfish | Canned tuna |
| Mackerel (small horse) | Canned mackerel |
| Halibut | Canned salmon |
| Codfish | Canned sardines |
| Sea Bream | Canned crabmeat |
| Froglegs | |
| Crab (live) | |
| Lobster (live) | |
| Shrimp & Prawns (chilled & frozen) | |

b. Approved by SCAP Cir No 25 dated 20 Sept 49

| | | | |
|--------------|------------|-------------|------------------|
| Apples | Cucumbers | Peppers | Eggplant |
| Apricots | Persimmons | Garlic | Plums |
| Artichoke | Grapefruit | Potatoes | Potatoes (sweet) |
| Asparagus | Grapes | Raspberries | Bamboo sprouts |
| Beans | Lemons | Rhubarb | Beets |
| Blackberries | Limes | Spinach | Broccoli |
| Loquats | Squash | Oranges | Brussel sprouts |
| Carrots | Parsnips | Tangerines | Tea |
| Cauliflower | Peaches | Tomatoes | Cherries |
| Chestnuts | Pears | Peas | Turnips |
| Corn | Walnuts | Mushrooms | |

c. Approved by SCAP Cir No 28 dated 14 Dec 49

Bacon, eggs, glaces (chestnuts), boiled ham, honey, strawberry jam, fresh pork, fresh poultry, (chickens-ducks-turkey), rice crackers, fresh sausage.

d. Inquiries are frequently made concerning milk and oysters: there is no information that approval of these items is contemplated.