DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

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Description of contents

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(2) Folder title/number: (9)
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(3) Date: June 1946 - Nov. 1949

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DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
TOKYO CIVIL AFFAIRS TEAM
APO 500

13 August 1949

SUBJECT: Reinspection of Storage and Freezing Facilities at the Nikko Freezing Industrial Company, 21, 4-chome, Furuishiba, Fukagawa, Koto-Ku and the Meiji-Ya "O.S.S." store on the Ginza.

TO: The Chief
Tokyo Civil Affairs Team
APO 500

1. A reinspection was made at the subject storage facility at 1000 hours on this date.

2. The conditions as observed on this inspection were little changed from the inspection of 5 August 1949. With the exception of a few quarters of carcass meat which had been distributed, the compartment was as crowded and poorly arranged as previously noted.

3. Recommendations made by this office to the International Trade and Commerce Ministry, regarding their storage of meats in subject storage unit have not been carried out despite the fact that should refrigeration be discontinued for any reason and over a long period it is possible that approximately 60 tons of meat stored in the present condition will become a partial or complete loss.

4. A conference with "SCAP" Public Health and Welfare, Veterinary Affairs Section, disclosed that attempts are being made to procure additional storage facilities to take care of the excess carcass meat.

5. Since the Ministerial Agency is retiring about initiating precautionary measure for the conservation of perishable food-stuffs, it is felt that complete responsibility should be absorbed by them in the event of loss.

ANNA R. MANITOFF, M.D.
Chief, Public Health Section

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

(66)

NAGANO PREFECTURAL OFFICE

Nov. 7, 1949
Public Health Sect.

To: Dr. Pake, Public Health Sect.
Kanto Civil Affairs Team

Subject: Investigation of Slaughter-house
& Slaughtered Live-stocks

We hereby report on the above subject for Oct. month as attached.

M. Kato

M. KATO,
Head of Public Health
Dept.

NK/TM

Table 1. Number, Weight & Quantity of Meat of Slaughtered Live-stocks

(for Oct.)

Slaughter-House	Cow			Horse			Pig			Calf			Goat			Sheep		
	No. of slaughtered	Weight kg.	Meat kg.	No. of slaughtered	Weight kg.	Meat kg.	No. of slaughtered	Weight kg.	Meat kg.	No. of slaughtered	Weight kg.	Meat kg.	No. of slaughtered	Weight kg.	Meat kg.	No. of slaughtered	Weight kg.	Meat kg.
Usuda:	7	2470	945	3	995	390	26	2788	1641	3	600	253	-	-	-	-	-	-
Kyowa:	-	-	-	1	310	140	1	95	60	-	-	-	-	-	-	-	-	-
Iwamurada:	3(1)	945	435(150)	-	-	-	31	2625	1618	1 (1)	130	57(57)						
Komoro:	4(2)	1200	555(156)	3(3)	555	270(270)	7	495	270	-	-	-	-	-	-	-	-	-
Ueda :	21(1)	6130	2591(120)	11(1)	3240	1333(130)	316	24431	10325	1	120	15	-	-	-	-	-	-
Togura:	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Inariyama:	10	2850	1355	25	6040	2952	95	8925	4830	2	135	45	-	-	-	-	-	-
Suzaka:	1	303	146	13	3543	1499	25	2130	1148	-	-	-	-	-	-	-	-	-
Nakano:	3	1088	428	17	5496	2244	29	2744	1698	-	-	-	12	560	228	1	12	5
Mizuho:	-	-	-	9	2312	920	5	408	244	-	-	-	-	-	-	-	-	-
Iiyama:	3	852	268	11	3428	1396	12	952	520	-	-	-	-	-	-	-	-	-
Nagano:	45(1)	1516	7620	12(1)	3288	1740(131)	50	4612	2805	30	1533	806	-	-	-	-	-	-
Matsumoto:	17	5130	1875	28	7750	2925	79	6315	3730	-	-	-	-	-	-	-	-	-
Toyoshina:	4	1250	520	9	2785	1095	7	812	442	1(1)	113	40(40)	-	-	-	-	-	-
Omachi:	7	270	955	3	900	565	25	2625	1439	1	120	45	-	-	-	-	-	-
Fukushima:	2	665	300	2	550	240	9	662	360	-	-	-	-	-	-	-	-	-
Okayama:	7	2415	1083	56	18832	7699	40	4076	2576	-	-	-	-	-	-	-	-	-
Suwa :	6	1931	877	34	11156	4953	37	4124	2574	-	-	-	-	-	-	-	-	-
Ina:	9	2437	971	49	14029	5745	31	3028	1846	-	-	-	-	-	-	-	-	-
Oshima:	-	-	-	7	1902	778	3	275	167	1	150	73	-	-	-	-	-	-
Iida :	29	8460	3826	16	4065	1714	52	2988	2456	1	150	65	-	-	-	-	-	-
Oshimojo:	-	-	-	4	1192	491	2	205	127	-	-	-	-	-	-	-	-	-
Total :	178 (5)	41838	24750 (600)	313 (5)	92368	39089 (531)	882	75309	40672	14 (2)	3051	1399 (97)	12	560	228	1	12	5

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 77 013

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

東京都杉並区松ノ木
東民事部公案弾健訴
ドクター
ペーク
殿

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

Table II.

Reasons of Abrogation (for Oct.)

Disease	Cow				Horse				Pig				Calf				Goat				Sheep			
	A. Prohibited to use	B. Entire abrogation	C. Partial abrogation	D. Abrogate internal organs	A. Prohibited to use	B. Entire abrogation	C. Partial abrogation	D. Abrogate internal organs	A. Prohibited to use	B. Entire abrogation	C. Partial abrogation	D. Abrogate internal organs	A. Prohibited to use	B. Entire abrogation	C. Partial abrogation	D. Abrogate internal organs	A. Prohibited to use	B. Entire abrogation	C. Partial abrogation	D. Abrogate internal organs	A. Prohibited to use	B. Entire abrogation	C. Partial abrogation	D. Abrogate internal organs
Legal Infectious disease: (Brucell)				5	Anthrax 1																			
Pyaemia:																								
Septikaemia:																								
Uraemia:																								
Tetanus:																								
Poisened (harmful to human body):																								
Icterus:																								
Dropsy:																								
Tumour:																								
Actinomykose																								
Other:																								
Opened TB.																								
Unopened TB.				7																				
Trichinella spiral:																								
Cysticerous:																								
Distoma:			9	24																				
Filth Produced by inflamation or its products:			4	13		1	3	16			3	7			1	5								
Atrophy or degeneration:			1	2																				
Other:								2																
Total:			14	51		2	3	18			3	7			1	5								

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

NAGANO PREFECTURAL OFFICE

Nov. 7, 1949
Public Health Sect.

To: Dr. Pake, Public Health Sect.,
Kanto Civil Affairs Team

Subject: Milk Inspection & Other Relating Matter

We hereby report the above subject for Oct. month as attached sheets.-

M. Kato

MITSUNORI KATO,
Head, Public Health Dept.

MK/TM

Milk Inspection (for Oct.)

Non-sterilized milk: 92
Suitable: 75
Not suitable: 17
Specific gravity, below standard 4
Specific gravity & fat, " 5
Fat, below standard 8
Sterilized milk: 31
Suitable: 30
Not suitable: 1
Specific gravity, below standard
Specific gravity & fat, "
Fat, below standard 1

Table 1. Other Relating Matters on Milking

		Milking place	No. of milk cow	Monthly production	Classification for use: Sterilized for drinking	Manufacturing	Other	Inspection: Milk inspected	Total No. of inspection	Not passed Bacteria test	Not passed fat test
Special Milk											
Milk other than special milk	Person raise 5 or more than 5 milk cow	9	60	13867	13752		115				
	Other	2303	2410	702,748	82,162	613,458	7,128	91	91		13 Specific gravity, below standard 4
	Total	2312	2470	716,615	95,914	613,458	7,243	91	91		13 ditto
Goat Milk		54	60	11989		11989					

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

Table II. Handling of Milk

Kind of Milk	Milk handling place	Quantity of Milk Handled: Raw Milk	Low temperature sterilized milk	High temperature sterilized milk	Total	Usage: Drinking milk	Usage: Manufactured milk	Inspection Result: Total No. of Inspection	Not passed Bacteria test	Not passed fat test
Special Milk										
Other than special milk	32		33941	62373	95914	95914		31	0	1

Table III. Milk Dealers

Milk-dealers	Average Sale per day	Dealers who has cold storage	Shops below standard
14	13		

Table IV. Milk Manufactured Goods

Place of milk manufactured goods	Pure powdered milk	Mixed powdered milk	No.3 mixed powdered milk	Condenced milk	Non-suger condenced milk	Butter	Cheese
6		53865		46940		1579	

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 773 013

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
PUBLIC HEATH SECTION
APO 181

17 December 1948

SUBJECT: Inspection of Shibaura Slaughter House

TO: Chief Public Health Section

1. A detailed inspection was made at the Shibaura Slaughter House and the following remarks are pertinent to this observation.

a. Large Animal Slaughter: All large animals were properly handled during the slaughter. Kill floors were kept free of blood and other waste, animals were properly dressed and washed. The area restricted for cooling out of large animal carcasses was not too clean and there was evidence of rats in this area. The large animal viscera and hide trimming room was clean; however, some of the equipment in these room was not clean enough.

b. Small Animal Slaughter: Swine were being slaughtered at the time of inspection. The killing pens were clean except that too much blood was allowed to accumulate on the floor -- this presenting a safety hazard as well as causing the swine to be covered with an excessive amount of blood which was difficult to wash off prior to evisceration. Generally the animals were well handled in the small animal slaughtering room. The cooling out area was clean and in much better sanitary condition than the similiar large animal area. The viscera and hide trimming room was clean; however, a great deal of the viscera trim is being accomplished on the tile floor.

c. Outside Area: The outside area was not so clean as noted on previous inspections. No work has been done on the latrines in this area and sanitary practices in this regard are somewhat lacking.

d. Hide Storage Room: The hide storage room is set apart from the slaughter house and contains hides from all animals slaughtered within the past three months. These hides are stored flat with a layer of salt between. Drainage is very poor in this room and as a result extracted fluids have accumulated on the floor. The odor is very offensive and there is need for stacking hides on duckboards and effecting proper drainage.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

e. Inspecting Veterinarians: The inspection techniques is much the same and the veterinarians are carrying out the procedures that were previously outlined. There were evidences of a lack on the part of the inspectors to criticize butchers who wore dirty or soiled clothing.

2. It may be pointed out that, with the exception of the hide storage and latrines, there has been continued efforts exerted toward improvement.

CHARLES E. PEGG
DVM TMGT

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

ARMY

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
PUBLIC HEALTH SECTION
APO 181

12 Nov. 1948

SUBJECT : Inspection of Meat Processing Plant.

TO : Chief Public Health Section TMGT APO 181

1. An inspection was made at the Nissen Meat Processing Plant and the following irregularities were observed.

a. Small amounts of water formed puddles in the floor.

b. An occasional pieces of meat were seen around work tables.

c. The new addition was in operation, however, work has not been completed and a number of flies were noted.

d. No adequate receptical is available for ashes which are taken out of a boiler located in one processing room.

2. This plant is usually clean but is now in the process of reconstruction. The present program of work should be completed within another week.

CHARLES S. PECK
DVM

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
PUBLIC HEALTH SECTION
APO 181

12 Nov. 1948

SUBJECT : Inspection of Meat Processing Plant.

TO : Chief Public Health Section TMGT APO 181

1. An inspection was made at the Tokyo Ham company in Kanda and the following irregularities were noted.

a. Walls around refrigerator were dirty and particles of meat adhered to surface.

b. Floor was littered with machine parts and other equipment.

c. All employees did not wear head-dress.

d. One food handler was dirty and engaged in operation of a meat chopper.

2. At the time of inspection the operator was having new equipment installed, and several employees were cleaning up the interior of the plant.

3. With the exception of irregularities as cited in paragraph one (1), the plant was otherwise sanitary.

CHARL[illegible]
DVM [illegible]

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

Nov. 5, 1948

SUBJECT: Inspection of Meat Processing Plant.

TO : Public Health Section, TMGT APO 181.

1. An inspection was made at the Nissen Processing Plant and the following irregularities were noted.

a. Preparation Room:

(1) Floors and equipment were not sanitary; small particles of meat were found on floor and table legs.

(2) Area set aside for hanging carcasses for processing was used to stock boxes and straw sacks which came in contact with hanging meats.

(3) Rafters and other ceiling supports were dirty and cob-webby.

(4) Windows were dirty.

(5) A number of flies were noted in the processing room.

b. Refrigerator Storage:

(1) Refrigerators are over crowded.

(2) These boxes are not as clean as noted on previous inspections.

c. Plant Annex (Processing Room):

This room houses the smoking compartment and boiling vats for the prepared meats. The annex is a new structure and is not yet completed; therefore it is being used in testing of it's efficiency along with the small room which was previously utilized for processing.

2. Improvements in this establishment have been many and should result in better operation and sanitary practices when completed. The planned additions to the plant should increase production about three (3) hundred per cent.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

APO

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 121

26th, October, 1948

SUBJECT: Inspection of Meats Processing Plant

TO : Chief of the Public Health Section

An inspection was made at the under mentioned meats processing plant in company with Dr. Nakajima from Tokyo Prefectural Government.

Jui Chikusan Gijutsu Kyokai
504, Ikejiri, Setagaya-ku

1. This plant is operated under management of Dr. Yasuda, a famous vetenarian, and other vetenarians. Originally this plant was a distribution organization of vetenary medicines, but now the association has changed the employment to meat processing business.

2. The building is big enough and equipped with good machines, but are not enough utilized. Dr. Yasuda explained me that he is not a meats processing expert, is just a vetenarian. He will be very thankful if he could ~~me~~ obtain good advices.

3. Irregularities which were observed in the common sence of sanitary, were as follows;

   a. The processing room was not clean enough and has no screened door. The windows are screened but the opening for ventilation at the ceiling is not screened.
   b. The refrigerator is dirty and wet. The floor of the refrigetor is broken and makes puddle of blood. Also has no duck board.
   c. ll employees are working for processing but wearing dirty clothes and no cap. Also they had no physical examination.
   d. Toilet is non-flush type and totally separated from the processing room, but not screened or covered.

Recommendation:

Beside ~~the~~ correction of the above mentioned irregularities the following points will be recommended.

1. Rearrangement of smoking oven.
2. Better management
3. The storeroom of vetenary medicines shall be kept orderly and totally sepearated from the processing room.

Ogura

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

ARM

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 121

26th, October, 1948

SUBJECT: Inspection of Meat Processing Plant.

TO : Chief of the Public Health Section.

An inspection was made at the under mentioned meat processing plant in company with Dr. Nakajima from Tokyo Prefectural Government.

Toa Shokuhin Kogyo K.K.
#55, 2-chome, Kita-shinagawa
Shinagwa-ku

1. The irregularities, which were pointed out by the 1st inspection, were now almost corrected.

   a. The refrigerator is now orderly, furnished with shelf and duck board.

   b. The processing room is orderly and screened properly. The ventilation opening has been also screened as it was pointed out by previous visit.

   c. They made nice utensil shelf and kept clean.

2. The owner of this plant is same time the manager and very prompt and anxious to correct imperfections.
He wishes to be inspected as often as possible and adviced.

Ogura

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 121

26th, October, 1948

SUBJECT: Inspection of Meat Processing Plant

TO : Chief of the Public Health Section.

Dr. Nakajima from Tokyo Prefectural Government asked me to inspect the under mentioned meat processing plant, because this company is not permitted or registered to make processed meat, and still operating. Namely, about one month ago the plant is suspended on account of the unsanitary and unlicensed operation. As the consequence, the owner of this company(Mr. Hatano) visited Dr. Pegg and made petition.

Toyoko Shokuhin Kogyo.K.K.
Iwato, Komae-mura, Kitatama

1. This plant itself belongs to the Tokyo Agricultural Association and the above mentioned company has contracted with the association, to undertake the administration and the management of meat processing business.

2. However the company has never payed the rent or other payment, as it was agreed in the contract.

3. The company has no license to make meat processed products, while the Tokyo Agriculture Association has the license.
Consequently, the Tokyo Agriculture Association has demanded the company to give back the plant and complained to Tokyo Prefectural Government.

4. Tokyo-to inspector(Dr. Ohkuma and Dr. Ohtomo) has inspected and found many sanitary irregularities and ordered to close the plant until the company has cleaned out the plant and cleared out the pending situation with the T.A.A.

5. The director of the company continuing the irregular attitude and making meat processing product without permit.

6. TheThe plant is good equipped and nice one, but following various irregularities in the flame of sanitary were observed.

a. The refrigerator is good constructed but very disorderly and shows evidence not cleaned for long time.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

b. Already corrupted meat was in the refrigerator.

c. The doors and windows are not screened.

d. 5 employees had no physical examination.

Recommendation

1. Correction of above mentioned irregularities.

2. Cleaning out of the pending circumstances and lissaced and regular business.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 121

26th, October 1948

SUBJECT: Inspection of Meats Processing Plant

TO : Chief of the Public Health Section

An inspection was made at the undermentioned meats processing plant in company with Dr. Nakajima from Tokyo Prefectural Government.

Tamagawa Chikusan Kogyo K.K.
#518, Tamagawa, Setagaya-ku

1. This plant is small. A garage was renovated, but the installed 5 machines are clean and maintained.

2. The floor is cemented and drainage is good. The entrance door is screened, but it is too big and causes easy way for flies and other insects.

3. 6 employees are working. All of them had the physical examination in September.

4. This plant has no own refrigerator and rented one room in the Tamagawa Ice Plant, in teh distance of 200 meter.

5. The owner of this plant is a veteran of meat processing and very plaud of his product. He said, only he has not is money.

6. Observed irregularities, which were pointed out in the presence of Dr. Nakajima, were as follows;

   a. The processing room was not very orderly, The table was not clean enough.
   b. The utensils are not clean enough and no proper storage.
   c. Coats and other clothing of the employees hanging in the processing room.

Recommendations;

The above mentioned irregularities shall be corrected.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

apm

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 121

26th, October, 1948

SUBJECT: Inspection of Slaughter House

TO : Chief of the Public Health Section

An inspection was made at the under mentioned slaughter house in compamy with Dr. Nakajima from Tokyo Prefectural Goverxment.

Komae Slaughter House
Iwato, Komae-mura, Kitatama

1. This slaughter house is small but very clean.
2. 4 - 5 pigs and 1 - 2 big animals were slaughted per day.
3. At the time of inspection, 1 cow was slaughted.
4. The intestinal viscara were layed on the cleaned table orderly, separated the edible and unedible viscara by the wall boundry.
5. The head was inspected about T.B. & parasites and stamped as inspected.
6. The floor was cleaned and observed no blood or scraps on the floor.
7. All equipments and utensils were stored in a screened shelf, but it was not clean enough.
8. Pre-kill retention for pigs was cleaned and nice constructed, however the same for big animals is too simple constructed.
9. 5 butchers were working, at the time of inspection, they looks clean.
10. No refrigerator is provided, because all of the slaughted animals were takne by the owner somn after the slaughting.
11. The outsid of building is not very sanitary.

Recommendation:

Following matters shall be corrested.

1. The storage shelf of utensils shall be cleaned and kept orderly.

2. The toilet shall be provided at least with washing water, screen and cover.

3. The doors and windows shall be screened completly. Repair and insect controlk are necessary.

Gayle
Gayle

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

#1

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

APM

18 October 1948

Subject: Meat Processing Plant Inspection

To: Chief Public Health Section

An inspection was made at a meat processing plant, Akasaka Umekichi (Ham & Sausage), #58 3-cho, Shitaya, Okachimachi, Daito-ku in company with Dr. Sano from Tokyo Prefectural Government and the following irregularities were observed.

1. This plant is small, dirty, cobwebby and disorderly, in one word out of question.

2. Meats for processing were layed on the dirty table.

3. The stuffed meats for sausage were layed on the bare floor.

4. Only one assistant and the owner working, but with dirty hands.

5. They did not know when they have been physically examined.

6. Toilet is nonflush type and even a washing basin is not equipped.

7. Small refrigerator is there, but it is dirty outside and inside.

8. Using about 80% of horse meat for the sausage.

9. The private living room is not separated from the processing room, and there is no evidence showing cleaned at any time.

RECOMMENDATIONS:

1. There is no recommendation. Only strictest warning or heaviest punishment.

Remarks: On the way coming back, visited again. They have cleaned the cobweb and the tables. They were just thereby to cleaning the refrigerator. They showed an improvement in some extent.

R. Okuda
Public Health Section
TMGT APO 181

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

#11

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

18 Ocotber 1948

Subject: Meat Processing Plant Inspection

To: Chief Public Health Section

Kinka-gakuin Chikusan bu,
#55, 2-chome, Kitashinagawa, Shinagawa.

An inspection made at the above mentioned meat processing plant in company with Dr. Sano,(Tokyo Prefectural Government) and the following irregularities observed.

1. This is built in the cellar. Very good equipped. Mixing vat is made out of stainless steel. Machine are old type but good imported machine, however very poorly arranged.

2. The refrigerator is very big, and has two entrances but, overcrowded and disorderly. They have installed tin plate ceiling for preventing of water droping from refrigerator pipes, but it is already rusted and looks very unsanitary.

3. The processing room is clean and well ventilated. Utensils are kept clean. (Today was a holiday of this plant and no one was working.)

4. The 1st floor is a butcher shop and using this room as the receiving room. Smoking oven and boilers are in one room. Processing room is separated by thick iron door.

5. Toilet and clothing room is in the 1st floor.

RECOMMENDATIONS:

1. Because the plant is not in operation, by visit, it is hard to say about the processing, but a correction of irregularities in refrigerator is recommended.

[redacted]
Public Health Section

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

#10

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

18 October 1948

Subject: Meat Processing Plant Inspection

To: Chief Public Health Section

9. Mizuo Ham Co. Ltd.,
#3, 2-chome, Shibaura, Minato-ku.

An inspection was made at the above mentioned meat processing plant in company with Dr. Sano from Tokyo Prefectural Government and the following irregularities observed.

1. The processing room is separated from the front room by screened door and window. All equipment is in one room and it looks very unsanitary.

2. The front room is being used as receiving room. Directly to this receiving room is the refrigerator.

3. The refrigerator is overcrowded, but with duckboard and a thermometer.

4. At present, they are making whale sausage for rationing. The whale meat is delivered to this plant just this morning and all meats are ground and processed.

RECOMMENDATIONS:

1. Good management, because this plant has good equipment.

2. Carefulness for making of whale sausage.

H. Ogura,
Public Health Section

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

#9

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

18 October 1948

Subject: Meat Processing Plant Inspection

To: Chief Public Health Section

10. Johnan Shokuhin K. K.,
#1272, Oi-Seidigahara, Shinagawa-ku.

An inspection was made at the above mentioned meat processing plant in company with Dr. Sano, from Tokyo Prefectural Government and the following irregularities were observed.

1. This plant is small and overcrowded with equipment in one room. The doors and windows are screened, unadequate.

2. Sanitary cleanliness is not to be observed.

3. The processing plant and the place of refrigerator is far away, about 200 meter in distance. The transport of the meats are made by small car.

4. The car is cleaned, but, is not equipped with duck board, which will be necessary for sanitary point of view.

5. The refrigerator has two entrance, but overcrowded and disorderly. Some bad odor is noticeable.
The place of refrigerator is a meat shop and it is not clean.

RECOMMENDATIONS:

1. The refrigerator shall be build in the vicinity of the processing room, if it is impossible, at least the car must be cleaned and equipped with duck-board and proper cover for rainy weather.

2. The processing room must be kept cleaner and the employees shall wear cleaner clothing.

H. O[illegible]
Public Health Section

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

#8

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

18 October 1948

Subject: Meat Processing Plant Inspection

To: Chief Public Health Section

11. Kimura Kyuzo,
#1018, 5-chome, Nishi-shinagaw,
Shinagawa-ku.

An inspection was made at the above mentioned meat processi g plant in company with Dr. Sano, from Tokyo Prefectural Government and the following irregularities observed.

1. All processing is made in one room. Overcrowded with equipment and tools. It looks very unsanitary.

2. Refrigerator is very small and overcrowded with finished products. Duck board is not used. Most of the raw materials stored in the refrigerator of the Shibaura slaughter house. That means distance of about 30 minutes for transporting.

3. At present they are making whale sausage. The way of handling the materials is very unsanitary. Packing with celophane paper, but the hold net of packing paper is so dirty, showing no evidence of cleaning for long time.

4. The smoking oven is equipped with only a screened door and it seems they give to the products only smoking odor and forget to be smoked.

RECOMMENDATIONS:

1. The processing room shall be cleaned and kept orderly. Unnecessary boxes and other equipment shall be stored in other room.

2. The refrigerator matter must be reconsidered and rearranged. The summer time, it will be not adequate, if the raw materials shall be transported for 30 minutes.

3. They shall correct the smoking oven and build real smoking oven.

[signature]
Public Health Section

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

#7

ARMY

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

16 October 1948

Subject: Meat Processing Plant Inspection

To: Chief Public Health Section

An inspection was made at a meat processing plant, Ohta Toyonosuke (Ham, Sausage and horse meat), #188 Shitaya - Iriyamachi, Daito-ku, in company with Dr. Sano from Tokyo Prefectural Covernment and the following irregularities were observed.

1. The wall and floor of processing room are covered with tile and looks very clean.

2. Processing table is new and clean.

3. Refrigerator is a small one but clean and orderly, but no duck boards.

4. Smoking oven is orderly.

5.. The processing room is separated from private living room. The kitchen of private use is in the processing room, however, it is separated by glass door.

6. One servant and the owner's daughter are helping the processing. They have not conducted their physical examination. They wore clean clothing.

7. At present making whale sausage for rationing. The whale itself seems not very fresh.

RECOMMENDATIONS:

1. Duck board for refrigerator.

2. Even the servant and the daughter shall have physical examination if they have to help in the processing work.

3. Recommend precaution and carefulness for making the whale sausage, because the raw materials itself is not very fresh.
Recommended and suggested to Dr. Sano from Tokyo-To the same.

H. Ogle,
Public Health Section

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

#6

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

18 October 1948

Subject: Meat Processing Plant Inspection

To: Chief Public Health Section

An inspection was made at a meat processing plant, Tokyo Ham Co. Ltd., #9, 2-chome, Senda-cho, Chiyoda-ku in company with Dr. Sano from Tokyo Prefectural Government and the following irregularities were observed.

1. Very new and well equipped plant under the management of a non-professional simple businessman, named Tabata Tsunejiro. Dr. Sano from Tokyo-To told me that the plant made rapid improvement, because such a non-professional person listen to the advice and correct it very soon.

2. Refrigerator is clean and equipped with duck boards.

3. At present, they are making whale sausage for rationing. The whale meat is not very fresh.

4. 7 employees are working in this plant. No physical examination since July.

RECOMMENDATIONS:

1. Physical examination for the employees.

2. Recommend carefulness for the employees for making whale sausage because the whale meat is not fresh enough.

Dr. [illegible],
Public Health Section
GT APO 181

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

#5

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

ARM

18 October 1948

Subject: Meat Processing Plant Inspection

To: Chief Public Health Section

Yamato Chikusan
(Ham & Bacon)(Shokuhin Kakojo,)
8, Takahama-cho, Minato-ku.

An inspection was made at the above mentioned meat processing plant in company with Dr. Sano, Tokyo Prefectural Government and the following irregularities were observed.

1. Big and good equipped plant, but it seems lacking in management.
   Many machines installed but unused.
   Many space for better arrangement is there, but it is not utilized.

2. The refrigerator is big enough but very crowded. The ceiling is so low that the heads of the hanging pigs touch the floor.

3. No duckboard and no thermometer are provided.

4. The refrigerator smells bad by opening the door already.

5. About 20 employees working, but wearing not very clean clothing and no cap.

6. The processing room is big but disorderly. The table is not cleaned out. The floor seems not having been washed for some time.

7. The toilet is inside of building and no screen and cover. Small washing basin is equipped but the basin itself is dirty. Very unsanitary and dark.

RECOMMENDATIONS:

1. There are many spaces for rearrangement or for improvement of equipment. The manager (Mr. Shimizu) shall be warned or educated about.

2. At least the table and the processing room must be cleaned out.

3. The refrigerator must be rearranged so that the hanging stuffs never be allowed to touch the floor.
   Duck board and thermometer are also necessary.

H. [illegible]
Public Health Section

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

#4

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

18 October 1948

Subject: Meat Processing Plant Inspection

To: Chief Public Health Section

An inspection was made at a meat processing plant, Santoku Shoten (Ham, bacon & Sausage), #133, Shitaya, Ryusenji, Daito-ku, in company with Dr. Sano from Tokyo Prefectural Government and the following irregularities observed.

1. This plant is now under renovation, small private plant.

2. Equipped with 1 meat grinder, stuffing machine, 1 smoking room and one boiling kettle.

3. The sanitation is not adequate. The processing room is directly neighboured to the private living room by poor paper windows.

4. The private kitchen is in the processing room.

5. The mixer pan is dirty.

6. The floor is broken and it causes wet and unsanitary appearance.

RECOMMENDATIONS:

1. Generally cleanliness and sanitation.

2. If it is possible, quite different renovation, namely to separate the processing room from private living room.

[redacted]
Public Health Section

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

#3

ARMY

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

18 October 1948

Subject: Meat Processing Plant Inspection

To: Chief Public Health Section

An inspection was made at a meat processing plant, Tokushiga Saburo, (chopped meats and meat balls), #5, 1-chome, Kanasugi-machi, Daito-ku, in company with Dr. S no from Tokyo Prefectural Covernment and the following irregularities were observed.

1. Very small private plant, but it is clean.

2. Only one (motor) meat grinder is installed and making meat balls. That is all. (Today, the machine was not in operation.)

3. 1 boy is working under the owner.

4. There is no refrigerator, only one small ice box. Overcrowded but kept clean.

5. The processing room is open to ~~on~~ side, there is no proper door.

RECOMMENDATIONS:

1. The employees must have physical examination.

2. The processing room must be equipped with screened door.

[signature]
Public Health Section

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

#2

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

Army

18 October 1948

Subject: Meat Processing Plant Inspection

To: Chief Public Health Section

An inspection was made at a meat processing plant, Ichikawa Shoten (Ham & Sausage), #138 Shitaya-Iriya-machi, Daito-ku, in company with Dr. Sano from Tokyo Prefectural Government and the following irregularities were observed.

1. Middle sized but not well equipped shop.

2. Sanitary condition is fair.

3. The processing table is too much used and has a cavity. Blood and small pieces of meats were in the cavity.

4. Refrigerator is cleaned and orderly, but overcrowed and no thermometer is equipped.

5. The processing room is not properly separated from the private kitchen and frontroom, thus caused easy way for flies and rats.

6. The most of raw materials seemed to be rabbit. Rabbit fur was piled up in the frontroom.

7. 3 employees working under the management of the owner. They werr not very clean clothing but they have physical examination every 3 months.

RECOMMENDATIONS:

1. The processing table must be anewed, or at least be kept so clean that no blood or small scrap shall be remained in the cavity.

2. The processing room shall be properly separated from the front room and the private kitchen, for preventing flies and rats.

H. Ohara
Public Health Section
TMGT APO 181

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

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HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

8 October 1948

Subject: Inspection of Slaughter house, Laboratory and Central Fish Market.

To: Chief Public Health Section

An inspection was made at the following establishments in company with Dr. Katae, (Tokyo-To Inspector).

1. Shibaura Slaughter House: The conditions as found in this plant on this inspection, as compared with previous investigations, are greatly improved. Slaughtering of animals (swine, cattle and horses) is well organized and the post mortem and ante mortem inspections are carried on in the prescribed technique. The outside area including stables and retention pens were clean or in the process of being cleaned at the time of inspection. The refrigerators were clean and the stored carcasses were fresh and showed evidence of being well rotated.

Although the following discrepancies were noted, they were not as serious as on previous inspection. Discrepancies were as follows. Some of the butcher's equipment was not clean, swine were not being washed prior to evisceration, some of the vehicles were not as clean as desirable, and some of the butchers were careless in evisceration - incising tissues, the contents of which may contaminate the entire carcass.

2. Tokyo Veterinary Laboratory: The veterinary laboratory was inspected and the condition of the laboratory and facilities were in excellent conditions. Plans for centralization of all veterinary laboratory facilities in Tokyo were discussed.

3. Tokyo Central Fish Market: The sanitary conditions are much improved. The handling of fish and other sea foods are much better at the present time. However, there is still need for the Tokyo-To officials to put pressure on dealers to utilize platforms for unloading sea foods from ships. Individual dealers are paying closer attention to the sanitary handling of sea foods which are on sale to the public. Generally, the improvement are not starting, however, there has been some changes in the recent months.

DR. CHARLES E. PEGG

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

7 September 1948

Subject: Inspection of Meat Processing Plant.

To: Chief Public Health Section TMGT, APO 181

1. An inspection was made at the below listed meat processing plants in company with Dr. Nakajima and Dr. Okuma (Tokyo-To) with Mr. Watanabe, interpreting.

a. Otama Ham Co. (Fussa City):

This plant was unusually well operated. The equipment was clean, free from accummulations of grease and rust and sanitarily maintained. Refrigeration facilities were excellent and plant interior was well ventilated and free from objectionable odors. The building was well screened or otherwise protected from flies. All employees (9) were uniformly dressed (complete with head-gear) and clean. Latrine is located away from plant and well water is utilized in the preparation of the product and the cleaning of equipment.

b. Tachikawa Meat Company (Tachikawa City):

The plant was inspected on a previous occassion and found very unsanitory at that time. Since then the plant has made a great deal of improvements. Ice box is now clean and not overcrowded, all meats were fresh and area around the meat storage were free from odors. Kitchen has been screened and conveying food was placed over heating unit to carry off odors from cooking and smoke. Utility cabinet has been made to house all equipment while not in use. Equipment is being sterilized by hot water and all equipment including knives are clean and from from ust. The general improvement that this operation has made is commendable.

CHARLES E. PEGG
DVM [illegible]

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

7 September 1948

Subject: Inspection of Slaughter House.

To: Chief Public Health Section TMGT, APO 181

1. An inspection was made at the Fussa Slaughter House in company with Dr. Okuma and Nakajima(Tokyo-To) with Mr. Watanabe interpreting. Generally the plant was well operated; however, the following irregularities were observed.

a. The building were well screened - except doors at the entrance which were left open during the period of operation.

b. In some areas the drains leading from the building to the cesspool were uncovered. These emitted an odor and flies were observed to be prevalent in these areas.

c. The outside latrine (Japanese type) was not clean and an odor was noticable.

d. Well water is utilized for cleaning but this has not been tested for potability for some time.

e. Vehicles utilized for conveying carcasses to market were not generally clean.

f. Organs such as the spleen and kidney were not removed prior to opening of the stomach, thus permitting same to be contaminated with the stomach contents.

g. Animals were not being thoroughly washed prior to evisceration.

h. The stripping of intestinal visera was being done on the floor.

i. Employees were not generally clean.

2. The above findings were brought to the attention of the attending veterinarian and the plant operators. Recommendations for their correction were offered and this office was assured of immediate correction.

CHARLES E. PEGG
DVM TMGT

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

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HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

24 August 1948

Subject: Inspection Slaughter House

To : Chief Public Health Section TMGT

1. An inspection was made at the Shibaura Slaugher House in company with Dr. Nakagima (Tokyo-To). The purpose of inspection being to determine the extent of sanitary practices employed by the conveyances utilized in transporting slaughtered animals to market. Mr. Watanabe, Interpreter.

2. At the time of inspection, there were some thirty vehicles (privately owned) being loaded at the platform. All of these were found to be very unsanitary; the following discreparcies were noted.

a. The floors and sides of all vehicles were dirty and from observation, it is doubtful whether they have been cleaned at any time. There were large accumulations of dirt-mixed-fat and other debris in the corners and on the sides of the conveyances.

b. Wooden or bambo lattice-work platforms, when used, were blood and grease soaked or sufficiently damaged to permit the carcasses to touch the sides or flooring.

c. Carcasses were covered with canvases or sackings which were so infiltrated with filth as to cause them to be very stiff and greasy to the touch.

d. Carcasses were hand carried to the vehicles by very dirty employees who were careless in the manner of handling food intended for consumption.

3. Conclusion: It was concluded that drastic measures were necessary in order to alleviate the present conditions and the seriousness of this sanitary - breach prompted this office to call all of the dealers together and talk over the basic principles of sanitation. After making evident the necessity for absolute.cleanliness the dealers were warned that they would not be permitted to take any carcasses from the factory unless the conveyance meets all of the sanitary requirements.

4. All conveyances will be inspected daily by the attending inspectors and any offender will have his vehicle condemned as a means of carrying food. If at any time this office is confronted with a similar situation at this plant, the same projected action (through Tokyo-To) will be taken.

DR. CHARLES E. PEGG
PHW SECT TMGT APO 181

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

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HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

22 July 1948

Subject: Inspection of KYOZO KIMURA Meat Processing Plant.

To: Chief of Public Health Section.

1. An inspection was made of the Kyozo Kimura meat processing plant in company with Dr. Nakagima, Veterinary Division Tokyo-To Public Healhh Section on this date and the following irregularities were observed.

a. Receiving room: All work accomplished in one room. Method of receiving products for processing inadequate in that there is over crowding and improper sanitary control.

b. Refrigerator & Storage:

(1) Type: Walk-in reefer (small)

(2) Temperature Control: Good

(3) Hanging facilities: Do notexist causing an overcrowding and improper utilization of available refrigerator space.

(4) Duck boards: None used, some food-stuff stacked on floor

(5) General cleanliness: Sanitation in this storage unit very poor.

c. Processing Room:

(1) Method of handling product is very poor and disorderly. There is a lack in supervision by those in charge.

(2) Equipment is serviceable with the exception of one mixing vat which is made of wood and tin-lined.

(3) Sanitation:

(a) Equipment is generally unsanitary and shows evidence of not having been cleaned for some time. Meat products found in crevices were spoiled and there was oil on surfaces where edible food stuffs

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

were processed. Cutting tools (knives and meat chopping blades) were very dirty.

(b) Processing room was dirty having too much unnecessary equipment.

d. Latrine:

(1) Type: Outdoor standard Japanese type latrine

(2) Location: It is beleived that this structure is located too close to plant since well water is used in product manufacture.

e. Insect & Rodent Control: Flies are very bad in this plant despite the fact that it is completely screened.

f. Product(s):

(1) Source of raw material: Chiba Prefecture, Nipon Suisan & Taiyo Gyogyo Co.s.

(2) Method of packing for delivery: Celophane casing

(3) Types of food-stuff utilized in manufacture of product: Whale meat, horse meat, cattle & rabbit.

(4) Method of delivery: Cash carry

g. Source of water supply: City and artifical well

h. Personnel (plant)

(1) Number of employees: Six (6)

(2) Physical examination: June 1948

(3) Cleanliness of personnel: Fair, clothes could be cleaner, hair needs cutting.

i. Disposition of waste products from processing: Picked up by refuse collecting contractor or sent to fertilizer processing agency.

2. There is one inspector employed at this establishment and he is not present during each operation.

3. Recommendation:

a. It was recommended that the following unsanitary irregularities be corrected:

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

(1) Receiving room be cleaned and all unnecessary equipment be stored elsewhere.

(2) Refrigerator & storage rearranged to facilitate cleaner and more orderly storage. Suggested the use of duck-boards be stored to keep product off floor.

(3) That equipment be repaired and washed thoroughly in hot water after each operation.

(4) Better fly control & prevent outside contamination.

(5) That personnel wear clean uiforms or clothing and cut hair.

(6) That plant operator send in a sample of the well water for analysis.

Charles E. Pegg

CHARLES E. PEGG
DVM
Tokyo Military Government Team
APO 181

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

22 July 1948

Subject: Inspection of Meat Processing Plant.

To: Chief of Public Health Section.

1. An inspection was made of the NISSIN CHIKUSAN Co. meat processing plant in company with Dr. Nakagima (Tokyo-To Public Health Section) on this date and the following irregularities were observed.

a. Receiving and Processing Room: Generally clean with the exception that there are too many flies within the room.

b. Refrigerator & Storage:

(1) Type: 2 walk-in type reefers which are in excellent condition.

(2) Temperature Control: Excellent.

(3) Hanging facilities: Excellent.

(4) Duck boards: All baskets or containers of meats are stored on duck boards.

(5) General cleanliness of this refrigeration facility is considered superior as compared with any which have thus-far been observed.

c. Processing Room:

(1) Method of handling: Raw product is handled in a very sanitary manner.

(2) Equipment is very serviceable despite most of it is out dated.

(3) Sanitation:

(a) Equipment: Maintained in a sanitary manner and covered when not in use. Work tables are of hard wood finish and of good surface. Cutting tools were in excellent condition.

(b) Processing room generally clean(see 1a). Some meat

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

was observed uncovered.

d. Latrine:

(1) Type: Standard Japanese type.

(2) Location: In same building and clean; facilities for washing hands ofter use are available. Some type of disinfectant should also be used and the operator is making efforts to procure some.

e. Insect and Rodent Control: Rodent control good; however, there are too many flies in the interior despite the fact that the building is well screened. This is probably due to the continual traffic in and out of the entrance.

f. Product(s):

(1) Source of raw material: Slaughter houses and the Nipon Suisan and Taiyo Gyogyo Companies, and farmers.

(2) Product is packed in celophane.

(3) Types of food-stuff utilized in manufacture of product are: meat from horse, swine, rabbit, whale, and cattle.

(4) Method of delivery: Cash carry.

g. Source of water supply: City.

h. Personnel (plant)

(1) Number of employees: 35.

(2) Physical examination: Once each month by company doctor.

(3) Cleanliness of: all employees are clean and some type of top-piece and aprons are worn.

i. Disposition of waste products from processing is to a fertilizer exchange.

2. There are no inspectors present at this plant during each operation.

3. Recommendation:

a. It was recommended that the following unsanitary observations be corrected:

(1) Some measures be devised to reduce the fly population and it was suggested that hanging fly-stips be placed in interior of processing room.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

(2) That some type of disinfectant be made available as a germicide for washing hands.

(3) Keep improcessed meats covered as long as they are in the processing room.

4. Other observation:

a. The operator is new completing the installation of the following refinements.

(1) High pressure steam boiler.

(2) New meat-smoking units.

Charles E. Pegg
CHARLES EL PEGG
DVM TMGT

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

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HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

16 July 1948.

Subject: Slaughter House Inspection.

To: Chief Tokyo Military Government Team
APO 181
(Attention: Chief Public Health Section)

1. An inspection was made of the Shibaura Slaughter House on 14 July 1948, in company of Dr. Osawa, and the following observations were made.

(a) Outside Area:

(1) The grounds about the plant were in fair condition. No piles of animal waste was noted; however, in one area there were numerous cow-hides from freshly killed carcasses piled in the open being exposed to flies and other vermin.

(2) Pre-kill retention chutes and driving ramps were in fair state of repair and clean.

(3) Several outside buildings were being utilized for various purposes and most of these needed cleaning and some repair. Building used as a waiting room by the meat buyers was very unsanitary.

(b) Latrine and cleaning facilities:

(1) The latrines are in fair state of repair abut odoriferous and one was noticed to be unscreened.

(2) Washing facilities are fair but no soap or hot water was available for personal cleaning.

(c) Employees:

(1) At time of inspection, killing had been completed; however, one butcher was noted wearing an unusally soiled butcher's apron and his clothes were dirty.

(2) Other employees were observed working in the small laboratory of the plant.

(3) No physical examination has been given this year.

(d) Refrigeration:

(1) The refrigeration facilities could not be observed because there was only one key available and it's keeper was not on hand.

(2) Refrigeration located in separate building.

(e) Kill floor:

(1) Flooring is in fair state of repair needing some surface work to prevent the pooling of blood and other debris.

(2) Hanging hooks and meat saws (automatic) were not properly cleaned.

(3) Offal tables are of wood construction and constitute a sanitary problem in that dried blood and visceral trimmings were observed in the joints.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

(4) Several large barrels (approximately 20 gallons capacity) containing water were observed on the kill floor. It was stated that these were used to rinse excess flood from the viscera.

(5) No screen doors or window screens were evident in this section.

(6) There is no adequate means for disposing of condemned parts of carcasses.

(f) Carcass hanging room:

(1) The hanging room for slaughtered carcasses is not screened and the floor was covered with fresh and dried blood.

(2) At the time of inspection, numerous swine carcasses were hanging in this room. These were being contaminated by flies and the amount of survace fat that could be rubbed off would indicate that these were hanging for a long period of time.

(g) Transportation:

(1). All carcasses are bought and picked up by the buyer. During the visit a meat dealer came to pick up swine carcasses; the mode of transportation was an open tri-wheeled motor cycle.

2. Conclusion:

(a) All irregularities as noted aove were discussed with Dr. Osawa, Chief of Inspector, and this office was assured that corrective measures would be taken insofar as was possible. It was noted that the inability to get coal prevented the plant from having the necessary amount of hot water for cleaning and sterilization of equipment.

(b) Dr. Osawa was informed that a recheck would be made to determine the corrective measures taken.

Charles E. Pegg

CHARLES E. PEGG
DVM, TIGT

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
Tokyo MILITARY GOVERNMENT TEAM
APO 181

5 August 1948
Date

Subject: Meat Packing Plants.

To : Chief of Public Health Section

1. An inspection was made of the Nomura Shoten (Kanda-ku)
Tokyo Ham Co., & Ichikawa Meat Shop processing plant in company with Dr. Nakagima (Tokyo-To) on this date and the following irregularities were observed.

a. Receiving room: None of these plants have receiving rooms Usually the receiving and processing rooms are combined.

b. Refrigerators & Storage:

(1) Type: Walk-in (Ammonia Gas)

(2) Temperature control: Adequate.

(3) Hanging facilities: Generally good but overcrowed.

(4) Duck boards: None present.

(5) General cleanliness: The crowded condition does not permit necessary sanitation and boxes are too crowded for adequate regrigeration of products.

c. Processing room:

(1) Method of handling: Poor in that there is too much congestion.

(2) Equipment (serviceable) Servicable but insufficient

(3) Sanitation:

(a) Equipment: Poor - meat grinder and pans were not cleaned after last processing.

(b) Processing room: Clean but infiltered with flies despite fly paper. There is not enough screening materials to prevent or retard the fly populations.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

d. Latrine:

(1) Type: Flush type.

(2) Location: Interior of building.

e. Insect & Rodent Control: Poor - not enough screening - a few roaches were also noted along with an abundance of flies.

f. Product(s)

(1) Source of raw material All meat except rabbit obtained from Shibaura Slaughter House.

(2) Method of packing for delivery Celophane casing and raw meat.

(3) Types of food-stuff utilized in manufacture of product: Horse, Cattle, Pork and Rabbit.

(4) Method of delivery: Tri-cycle type motor. (open)

g. Source of water supply: City

h. Personnel (plant)

(1) Number of employees: 2

(2) Physical examination: Last physical examination in July No blood examination at this time.

(3) Cleanliness of personnel were in clean uniforms.

i. Disposition of waste products from processing: utilized for fertilizer.

2. There are no inspectors employed at this establishment ~~and they (are or are not) present during each operations~~: It is inspected occasionally by Tokyo-To

* No inspection legend found on some of the can cases.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

3. Recommendation:

a. It was recommended that the following unsanitary observations be corrected. 1. That a program of rotation be instituted to prevent over crowding of refrigerator.

2. All utensils be sterilized with hot-boiling water after each use.

3. Adequate screes be placed on processing room windows to cut down flies.

4. That a blood test be given every three months.

b. Other

CHARLES E. PEGG
LTC, MC
Tokyo, JAPAN
APO 181

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
Tokyo MILITARY GOVERNMENT TEAM
APO 181

5 August 1948...
Date

Subject: Meat Packing Plant.

To : Chief of Public Health Section

1. An inspection was made of the..Ichikawa Meat.....
.....processing plant in company with...Dr. Nakagima (Tokyo-To).....on this date and the following irregularities were observed.

a. Receiving room: This establishment has no receiving room ....and is privately operated.....
.....
.....

b. Refrigerators & Storage:

(1) Type: ..Walk-in (Ammonia Gas).....

(2) Temperature control: .Not existing.....

(3) Hanging facilities: ..Present but inadequate.....

(4) Duck boards: .....None.....

(5) General cleanliness: .Very poor, box has not been cleaned .....for some time.....

c. Processing room:

(1) Method of handling: .Poor - building has too many out lets.
.....

(2) Equipment (serviceable) .Inservicable and poor.....
.....

(3) Sanitation:

(a) Equipment: .Very poor - not having been cleaned .....for some time.....

(b) Processing room: Rats noted in processing room, crawling over equipment.....
.....

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

d. Latrine:

(1) Type: .Flush.type.....

(2) Location: .Inside of plant.....

e. Insect & Rodent Control: .Very.poor.....

.....

.....

f. Product(s)

(1) Source of raw material .All.(except.rabbits).Shibaura..

.....

(2) Method of packing for delivery .Fresh and in celophane casings.

.....

(3) Types of food-stuff utilized in manufacture of product: Horse, Rabbit, Cattle & Pork

.....

(4) Method of delivery: .Cash - carry.....

g. Source of water supply: .City well. Well water has not been tested fro some time.

h. Personnel (plant)

(1) Number of employees: .....14.....

(2) Physical examination: Unknown.....

.....

(3) Cleanliness of ....None present.....

.....

i. Disposition of waste products from processing: .....

Utilized for fertilizer.

.....

.....

2. There are no ..... inspectors employed at this establishment ~~and they (are or are not) present during each operations.~~ .it.is.appar.nt.that.rigid.supervision.should.be.....

exercised to bring about a more sanitary establishment.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

3. Recommendation:

a. It was recommended that the following unsanitary observations be corrected. 1. Plants be cleaned thoroughly.

2. Rodents be eleminated and more employed to keep them out of building.

3. Refrigerator be cleaned thoroughly and meats be properly hung.

4. That Tokyo-To supervise the cleaning up of this establishment.

5. The operator was informed that this office would return in about 15 days for a re- inspection.

b. Other .....

CHARLES E. PEGG
DVM
...Tokyo...MGT
APO ...181.....

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
Tokyo MILITARY GOVERNMENT TEAM
APO 181

5 August 1948
Date

Subject: Meat Packing Plant

To : Chief of Public Health Section

1. An inspection was made of the...Tokyo Ham Company Ltd.....
.....processing plant in company with...Dr. Nakagima (Tokyo-To).....on this date and the following irregularities were observed.

a. Receiving room: combined with processing room.
.....

b. Refrigerators & Storage:

(1) Type: .....Walk-in (Ammonia Gas)

(2) Temperature control: ..Adequate.....

(3) Hanging facilities: .Adequate - all meat is boned as it is received.

(4) Duck boards: .....None.....

(5) General cleanliness: Very clean and not littered with unnecessary storage.

c. Processing room:

(1) Method of handling: Very good - product is cleanly prepared.
.....

(2) Equipment (serviceable) .Mostly, man made but sufficient.
.....

(3) Sanitation:

(a) Equipment: Very good - sterilized with hot boiling water.
.....

(b) Processing room: .Clean and orderly except that "DDT" in kerasine was stored in processing room.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

d. Latrine:

(1) Type: Flush and Japanese.

(2) Location: Inside of building. No sterilization available for hands.

e. Insect & Rodent Control: Good - only a few flies were noted "DDT" is sprayed often.

f. Product(s)

(1) Source of raw material All meat (except rabbit)is obtained from Shibaura Slaughter house.

(2) Method of packing for delivery Celophane stokkings. Produces 1200 lbs. daily.

(3) Types of food-stuff utilized in manufacture of product: Pork, Horse, Cattle and Rabbit meat.

(4) Method of delivery: Truck

g. Source of water supply: City

h. Personnel (plant)

(1) Number of employees: 8

(2) Physical examination: July 1948 complete.

(3) Cleanliness of Not uniform but clean.

i. Disposition of waste products from processing: Utilized for fertilizer.

2. There are no inspectors employed at this establishment ~~and they (are or are not) present during such operations~~ .They.are.adhering.to.sanitary.practices.despite.no.direct supervision by inspectors.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

3. Recommendation:

a. It was recommended that the following unsanitary observations be corrected. 1. That odor carrying materials ie: DDT be kept out of processing room.

2. Tha some method of washing and disinfecting hands be made available after using latrine.

b. Other

CHARLES F. PEGG
DVM
Tokyo
MGT
APO 181

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

23 July 1948

Subject: Inspection of Veterinary laboratory
(Tokyo-To Public Health Section)

To: Chief of Public Health Section

1. An inspection was made of the Japanese Veterinary laboratory on this date in company with Dr. Nakagima (Tokyo-To Public Health Section) and Dr. Shimada (Chief of laboratory). The following observations were made.

a. The laboratory is divided into three departments, as follows; rabies examination and vaccine section, meat and meat food section, and dairy products examining section. There are thirteen persons employed, 7 veterinarians, one pharmacist and 5 technicians.

b. All departments are supervised by veterinarians with one additional veterinarian in each department.

(1) Rabies Section: This section is supervised by a veterinarian. The function of this section is to examine all tissues from rabies suspects, culture rabies virus and prepare vaccine for distribution, animal inoculation for patency, and reporting of all findings to the ministry.

(a) During the month - January through July 1948, 10000 cc of rabies vaccine have been prepared. It is anticipated that the laboratory will make 70,000 cc of the same product by January 1949.

(b) 37 positive cases have been diagnosed in the laboratory this year.

(c) The rabies section is well operated and supplies are adequate. Pathalogic specimens are reported to be in good condition upon arrival.

(2) Meat & Meat-Food Section: The work of this section is broad in that bacteriological, chemical, and physical analysis are made of various types of processed meat products. Samples are collected by inspectors and submitted to the laboratory for examination, physically, coloring, weight, consistency, and tixture; chemically: to determine the types of preservations used and end product of protein decomposition; bacteriologically; determining the degree of decomposition and its relation to the resulting protein decomposition.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Type of organisms are also determined.

(3) Milk Products Section: This section examining all of the milk processed (including rationed and non-rationed product), ice cream and some butter. It is reported that examination will be made of ice-candy begining on August 1. All standard-type examination are run on milk and other milk products.

2. The laboratory has sufficient experimented animals which are used in vaccine testing and other allied work. The animals are located in a separate building which is clean and well ventilated.

3. Observation: It was observed that most of the meat products submitted for examination are poorly wrapped thereby permitting an avenue for contamination.

Charles E. Pegg
CHARLES E. PEGG
DVM TMGT

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Slaughter House Inspection

Dec. 4, 1947

Inspectors Mr. Allen, Nagai
Dr. Otsuka and Welden

Hachioji Slaughter House
386 Koyasu Wada owned by
the Hachioji City.

On Dec. 4, 1947, following our inspection of the Haramachida Slaughter House, we stopped at this Hachioji Slaughter House to let Dr. Otsuka off for a meeting. This is a nice, clean place and is owned by the Hachioji City. Not much change was noted only that they had just finished killing and was cleaned up. There was nothing wrong and no suggestion was made.

Pfc. Welden

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Slaughter House Inspection

Dec. 4, 1947

Inspectors Mr. Allen, Nagai & Welden
and Dr. Otsuka

Haramachida Slaughter House.

This Slaughter House was inspected on Nov. 25, 1947 and was found to be very bad. Myself and Dr. Toba told them that if they didn't clean up, we would go through the proper channels and close the Slaughter House down. When Mr. Allen, Nagai, Dr. Otsuka and myself went back on December 4, the only thing they had done was to empty the septic tanks about halfway and spread a little line around over the waste. Some cementing was done but very little. I couldn't see that they had done anything to clean it up. A list of instructions was given to the inspector that stays there and also was told what to do. If no progress is done, it is just about as bad as it was on Nov. 25th.

Pfc. Welden

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Dairy Inspection

Inspectors - Welden & Toba Dec. 1, 1947

Masai Yamanoi
148 Mita Meguro-Ku

On the morning of Dec. 1, 1947, we inspected the Masai Yamanoi Dairy Farm. This is what we found.

This farm has a nice barn and with a little care it could be really nice but it was not so clean - The cows were last given a test for T.B. on Nov. 15 & 16. All were negative. There are 10 cows in all but only 6 are giving milk. There is a shortage of food and the cows are not fat but not thin either. The average production is 7 gals. per day. The yard is big enough to allow plenty of exercise for the cows. Fair drainage. There are lots of potatoes lay around that they feed the cows and most of them are spoiled. The cows are fed 3 times a day with plenty of water. The barn was not cleaned up so good and didn't smell very good. The manure is put on the gardens.

Pfc. Welden

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Slaughter House Inspection

Inspectors - Welden & Toba

Dec. 2, 1947.

Hachioji Slaughter House
386 Koyasu Wada owned by
the Hachioji City.

On the morning of Dec. 2, 1947, we inspected this Slaughter House. This building is in a nice clean location and is well kept up. There are 7 employees and on Oct. 1, 1947 a complete physical examination was given to all. This included the X-Ray of the chest - stool and blood test. All were in good health. There was an inspector there from Tokyo-To and was doing a good job. Their average killing per day is about 15 animals. The surrounding area is very clean and as a whole the House is also clean. The employees wore clean clothes - It is a very nice plant.

Pfc. Welden

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Slaughter House Report

Inspectors - Welden & Toba

Dec. 11, 1947

Name....Higashi Murayama Slaughter House
Location....2343 Kumegawa Higashimurayama, Kitatama-gun

On the morning of Dec. 10, 1947 Dr. Toba and myself inspected the Higashi Murayama Slaughter House. This slaughter house is located in the country and has a clean surrounding area. It is a fair sized frame building and is not doing very much slaughtering. For the month of Oct. 1947.

	Nov. 1947	So far in the month of Dec. 1947
2 cows	1 calf	
1 horse	65 pigs	27 pigs
2 calves		
45 pigs		

This Slaughter House slaughters every other day and has/employees. The inspector from Tokyo-To has improved the slaughter house a great deal since he has been there.

Pfc. Welden

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Slaughter House Report

Nov. 25, 1947

Inspectors - Welden + Job -

Havamachide Slaughter House

Nov. 24-1947 Dr Job + Welden inspected the Havamachide Slaughter house and this is what we found.

This Slaughter house is owned by 3 men and is in a very run down condition. The building is ready to fall down and the septic tank is full and the water will not drain. The farmers clean the tank out 3 to 4 times a month but when we asked when it last cleaned out he was told the middle of last month. They slaughter an average of 5 animals a day and the skins are taken away each day. The house as a whole is not hardly fit for a pig pen and is not fit to be open. They have the materials to fix it up with but it looks like they just don't care.

There was 6 employees and the clothes they were were not so clean. They were given a physical examination Oct 15-1947 This plant should be closed and repaired or something. The smell of the house would make you sick.

P.F.C. Jack Welden

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

KOMAE Slaughter House Inspection Nov. 7. 1947
Setagaya Ward

On the morning of Nov. 7 1947, Mr. Allen, Major and Welden inspected the Setagaya Slaughter house This is what we found; This Slaughter house is a small frame building and has just been reopened It was closed because of the shortage of meat in that vicinity. It was clean inside and out. The surrounding area was neat and clean. The Employees are given a physical examination once a month and they are kept clean, also they keep their clothes clean. The meat inspecter is doing his job right and knows his work. Every thing is in order and is managed right. It is a very nice plant. They also make sausages and ham which is pretty good.

P.F.C. Welden

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Slaughter-house Inspection

Location - 10 Takahama-Cho Minato Ku

Inspectors - Walden and Soba

On Dec 31, 1947 an inspection of the Tokyo-To slaughter house was made. This is what we found.- This slaughter house is supposed to be the largest of its kind in Tokyo. The slaughter an average of 70 cows, 15 horses and 100 pigs per day. The sanitation around the plant was fair but the Plant itself was in poor condition. The walls ~~and some of the machinery were dirty.~~ but we were told that they were washed daily. The ~~slaughtering~~ slaughtering and were starting to clean up so I guess that is the reason that they were dirty. The clothes of the employees were dirty

There is an inspector there all the time and the employees are given a General exam. once a year and a physical exam. once every 4 months. The meat, when it is hung up in the ice box, touches the floor, We suggested had just finished

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

HEADQUARTERS
KANAGAWA MILITARY GOVERNMENT TEAM
APO 503

Activities in the Tokyo area: 26 April 1948

1. An inspection was made of the Mitaka Slaughter House. Killing was observed and proper veterinary inspection procedures are being followed. One veterinary inspector works full time at this plant. Considerable improvement was noted in general sanitary conditions. Drains and sewers had been repaired and covered, tile walls and concrete floors had been scraped and cleaned, and all knives, saws and other equipment were in very good condition. Two large, open cesspools had been filled in and covered, and a large sump was being filled in at the time of inspection. All entrances to the plant were screened. Some corrections were made regarding the stamping of the carcasses.

2. An inspection was made of the Higashi Murayama Slaughter House. This is a very small plant, killing only about twenty (20) hogs and eight (8) cattle per week. Killing was observed, and is being properly done under the supervision of an inspector who works at the plant three (3) days each week. General sanitary conditions were excellent. The interior of the building and all equipment was clean and well maintained. All windows and doors were completely screened. Drainage, sewage disposal and general environmental sanitation were all excellent.

3. An inspection was made of the Fussa Slaughter House. This plant has been closed for two weeks, by the Tokyo-To Veterinary Division, because of conditions found on the last inspection. Great improvement was noted on todays inspection. The inside of the building had been thoroughly cleaned, and minor repair work done to the concrete floors. Old, inadequate knives and other equipment had been discarded and replaced with new equipment. Overhead hooks and rails had been cleaned and acted. New screens had been installed throughout the plant. Concrete drains and sewers had been repaired. Two outside cesspools had been cleaned, disinfected and tightly covered. All conditions were generally satisfactory. It was recommended to the Tokyo-To Veterinary Division that the establishment be permitted to resume operations.

4. An inspection was made of the Otomo Kobayashi Sausage Plant. Operations were not observed, as a new extension to the plant is under construction. When completed, this new addition will be excellent. It is being done in white tile and concrete, with ample water supply, refrigeration facilities and smoke house space. This plant is, in all respects, one of the best visited to date.

5. An inspection was made of the Komae Slaughter House. Killing was observed and operational and inspection procedures were very satisfactory. The veterinary inspector works three days each week at this plant, and three days at Haramachida Slaughter House.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Some improvement was noted in general sanitary conditions. The drainage system had been cleaned and tightly covered. An open well (unused) and a cesspool had been similarily taken care of. It was recommended that the concrete fertilizer storage tank be emptied and disinfected more frequently. Environmental sanitation was generally good.

6. An inspection was made of the Komae Sausage Plant. This plant has also been closed for several weeks because of repair and reconstruction. New work tables, smokehouses, and drying rooms are being installed, and all machinery and equipment is being cleaned and repaired. It is anticipated that all work will be completed by 15 May, after which time operations will be resumed on a much larger scale.

7. A conference with several of the Tokyo-To Veterinary officials revealed that a limited amount of construction and other materials such as concrete, lumber, wire screen, cloth filters, DDT, etc., had been released to the Veterinary Division by the Welfare Ministry. This release has been made to all prefectures. It is felt that this release of materials is, in large part, responsible for the improved conditions in slaughter houses and milk plants. Most operators have expressed a desire to improve conditions for some time past, but because of the non-availability of materials, were unable to do so.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

INSPECTION OF BUTCHER SHOPS

Item	Total Points	Scored Points
1. Premises and Buildings	19	
a. Floors	(4)	(2)
b. Walls and Ceiling	(3)	(1½)
c. Doors and windows	(3)	(1)
d. Lighting	(2)	(1)
e. Ventilation	(2)	(1)
f. Drainage	(3)	(1)
g. Surroundings	(2)	(1)
2. Employees	8	
a. Cleanliness	(5)	(4)
b. Disease control	(3)	(2)
3. Utensils	18	
a. Classification board	(2)	(1)
b. Cleanliness of equipment and utensils	(8)	(5)
c. Balance	(2)	(1)
d. Storage and handling of utensils	(4)	(2)
e. Chopping board	(2)	(1)
4. Product	32	
a. Refrigeration	(4)	(3)
b. Wholesomeness of product	(10)	(6)
c. Storage	(5)	(3)
d. Display - Prevention against contamination	(4)	(2)
e. Previously inspected	(5)	(1)
f. Dispensing	(4)	(2)
5. Miscellaneous	23	
a. Disposal of wastes	(5)	(1)
b. Toilet facilities	(8)	(0)
c. Lavatory facilities	(5)	(0)
d. Water supply	(3)	(2)
e. Small animal, rodent and vermin control	(2)	(1)
TOTAL	100	44

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

(A Suggested Form)

INSPECTION OF BUTCHER SHOPS

Number of inspection ..... No. 12 - 1 chome . Iriarai-machi

Name and Address Isai . Meat . shop ..... Ota - ku

Date of inspection . April 26 - 1948 .....

Inspector's name . Walden . T . Tomono .....

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

INSPECTION OF BUTCHER SHOPS

Item	Total Points	Scored Points
1. Premises and Buildings	19	12½
a. Floors	(4)	(3)
b. Walls and Ceiling	(3)	(2)
c. Doors and windows	(3)	(1½)
d. Lighting	(2)	(2)
e. Ventilation	(2)	(1)
f. Drainage	(3)	(2)
g. Surroundings	(2)	(1)
2. Employees	8	5
a. Cleanliness	(5)	(3)
b. Disease control	(3)	(2)
3. Utensils	18	9
a. Classification board	(2)	( )
b. Cleanliness of equipment and utensils	(8)	(5)
c. Balance	(2)	(1)
d. Storage and handling of utensils	(4)	(2)
e. Chopping board	(2)	(1)
4. Product	32	15
a. Refrigeration	(4)	(2)
b. Wholesomeness of product	(10)	(6)
c. Storage	(5)	(3)
d. Display - Prevention against contamination	(4)	(2)
e. Previously inspected	(5)	( )
f. Dispensing	(4)	(2)
5. Miscellaneous	23	8
a. Disposal of wastes	(5)	(3)
b. Toilet facilities	(8)	(3)
c. Lavatory facilities	(5)	(0)
d. Water supply	(3)	(1)
e. Small animal, rodent and vermin control	(2)	(1)
TOTAL	100	54½

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

(A Suggested Form)

INSPECTION OF BUTCHER SHOPS

Number of inspection . . . . . .

Name and Address . Takaraya Meat Shop - No 2370 - 1-Chome Arigaoka Omori-

Date of inspection . April 26 1948 . . . . . Ota-ku

Inspector's name . . Selden A. Jones . . . . . .

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Haramachida Slaughter House
1227 Haramachida-machi
Kitatama-Gun

April 13, 1948

When we were there it was closed as every other day is slaughtering day. What we saw of the building as it was, it was pretty good and a lot of improvement was noticed. The entire building has been painted and new cement has been put on the foundation. We left a note of instruction for the cesspool. It was bad, full of waste and water.

As for anything new, nothing can be said about it but from the first time I saw it and the last time I saw it, a lot of improving has been done.

P.F.C. Jack L. Welden

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

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ARK

Haramachida Slaughter House
1227 Haramachida-machi
Kitatama-Gun

April 13, 1948

When we were there it was closed as every other day is slaughtering day. What we saw of the building as it was, it was pretty good and a lot of improvement was noticed. The entire building has been painted and new cement has been put on the foundation. We left a note of instruction for the cesspool. It was bad, full of waste and water.

As for anything new, nothing can be said about it but from the first time I saw it and the last time I saw it, a lot of improving has been done.

P.F.C. Jack L. Welden

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Activities in the Tokyo Area.

1 April 1948

1. An inspection was made of the Karasuyama milk plant. This plant is still under repair and has not resumed operations. The namagement stated that as soon as the new storage tank has been completed, (it is anticipated that all work will be complete within one week) full operations will be resumed.

2. Komae Slaughter House was inspected. This is a small plamt, but is very well maintained. Killing was not observed, but inspectors were present and were questioned concerning procedures. Adequate inspections are apparently being made, and there are ample facilities for the disposition of condemned parts. The entire plant is screened, and sewage and drainage facilities are adequate. The most outstanding defect at the plant was the sump and cesspool in the rear of the slaughter house. They were in very bad condition, uncovered, and obviously had not been cleaned and disinfected for many months. The management gave assurance that immediate corrective action would be taken.

3. The Komae meat processing plant was inspected, and conditions found to be poor. Although the choppers, stuffers and grinding equipment were well made and adequate, theywere not being properly cleaned and maintained. The cutting boards and sausage work tables were found to have an accumulation of meat particles in all the cracks and joints. The smokehouses and refrigerator were very dirty and had a stale oder. It was recommended to the management that immediate steps be taken to:

a. Clean all metal equipment at least once daily, using hot water and brushes to insure the complete removal of all meat, fat, and foreign particles.

b. Install new cutting boards and work tables with removable sections which could be washed, scrubbed and aired daily.

c. Thoroughly clean the smokehouses, rails and smokehouse equipment at least once weekly.

d. Thoroughly clean the refrigerators, racks and floor boards, and whenever possible to open all doors and air vents to permit a complete change of air.

4. An inspection was made of the Mitaka Slaughter House. Killing was observed, and all operations are under the supervision of a veterinary inspector. Adequate ante mortem and post mortem inspection procedureswere being followed. Facilities for the dispostition of condemned parts are good. The inside of the plant is clean, well maintained and has adequate drainage and sewage systems. The outside area around this plant was also in very bad condition. There were two very large sumps in the rear of the main building, as well as four cesspools. All were uncovered, completely full, and gave no evidence of having been cleaned for some time.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

The management will immediately cover the cesspools, but because the sumps are much too large to cover, arrangements will be made with city sanitary department to periodically disinfect these sumps, and the ground surrounding them.

5. An inspection was made of the Fussa Slaughter House. Everything about this plant was very unsatisfactory. Equipment was filthy; floors and walls unwashed and covered with dried blood, hair, etc.; all tables and work benches had an accumulation of meat partiries, dried blood, etc.; outside cesspools, sumps, drains, open latrines, etc., very dirty, uncovered, and poorly maintained; and all containers and receptacles for carrying and transporting meat in very poor condition. The management, inspectors, and employees were called together and the deficiencies pointed out to them. They were told that another inspection would be made in two weeks, and if,at that time, all faults were not corrected, action would be taken by the Tokyo-To Veterinary Section to suspend their operating license until conditions were satisfactory.

6. An inspection was made of the Fussa meat processing plant. This is a small plant, but it is excellently equipped, clean and sanitary in every respect, and under very good and capable supervision. All equipment and machinery is new, and well maintained. Refrigeration and smoking facilities are clean and adequate. A new extension is presently under construction, which, when completed, will greatly improve the efficiency and scope of this plant's operations.

J R Kupec
Lt. USN

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

March 1, 1948

Fussa Slaughter House
790 Fussa-Machi
Nishitama-Gun

This Slaughter House is a fair sized building and is in fair condition. The well that was supplying the slaughter house with water, dried up Feb. 9, 1948 and the people have been hauling water from the Tamagawa River.

They have to make about 4 or 5 trips to get enough water to clean the floors and walls during and after slaughtering.

Today the animals that were slaughtered are -

3 cows
1 goat
12 pigs

They have an order in to Tokyo-To for screen wire. We were told that Tokyo-To has the wire but has not sent it out to them yet.

They have about half of the inside painted and are painting the rest. A considerable amount of improvement was noticed and we told them to keep on trying to improve. A shortage of materials is hindering the work and it is going slowly.

Pfc. Jack Welden

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

March 1, 1948

Mitaka Slaughter House
3887 Jindaiji Mitaka-Machi
Kitatama-gun

On Mar. 1, 1948 an inspection was made of this slaughter house. This is what was found.

It is a large frame building in fair condition. It is cleaned up good after each day's killing, but a few of the windows are out and the screens are off. They have an order in to Tokyo-To but have not yet received it.

The manure is taken away daily but the hides have to have permission from the Ministry of Agriculture and Forestry. Sometimes the hides are not taken for about 2 weeks or twice a month. I think that the permission should be granted at least once or possibly twice a week.

Some improvement was noticed since our last inspection.
They slaughter on the average about 16 animals a day.
Today's slaughtering was

8 pigs
4 cows
4 horses

Pfc. Jack Welden

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

230c

Uchu

Chua

Slaughter House Report

Inspectors - Welden & Toba Dec. 11, 1947

Name....Higashi Murayama Slaughter House
Location....2343 Kumegawa Higashimurayama, Kitatama-gun

On the morning of Dec. 10, 1947 Dr. Toba and myself inspected the Higashi Murayama Slaughter House. This slaughter house is located in the country and has a clean surrounding area. It is a fair sized frame building and is not doing very much slaughtering. For the month of Oct. 1947.

Nov. 1947		So far in the month of Dec. 1947
2 cows	1 calf	
1 horse	65 pigs	27 pigs
2 calves		
45 pigs		

This Slaughter House slaughters every other day and has employees. The inspector from Tokyo-To has improved the slaughter house a great deal since he has been there.

Pfc. Welden

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Dr Monteoff
Ide
Cwa

SANITATION - Inspection of Tokyo-To Slaughter House 8 Dec. 1947.

1. General cleanliness fair.
2. Utensils, knives, saws, etc, not good.
3. Clothing of workmen very poor. This is due to system of bringing in own help to kill.
4. Disposal of manure etc. satisfactory.
5. Refrigerator in good condition.
6. Recommendation - more complete cleaning.
entire surroundings, utensils, etc.

SANITATION - Inspection of Fussa Slaughter House and meat processing plant 9 Dec. 37.

1. This is first inspection of this establishment in over 1 year so comparisons of former conditions unavailable.
2. General Cleanliness of slaughter house fair.
3. Records of kills condemned meat etc. very good.
4. Surroundings - drainage ,etc. fair.
5. In process of repainting - paint is available, and will be used in near future.
6. Little insect control during summer or fall - Requests for control material will be forwarded to Public Health Officials.
7. Cooperation of inspector, owner and workmen good.
8. Ham processing plant excellent, clean, screened, clothes of workmen clean and orderly, equipment very clean, hot water available.
9. Meat generally disposed in near-by town, but some sent to Tokyo.
10. At present time increase of killing over 100% of last year. This is especially true of pigs.

SANITATION - Inspection of Mitaka Slaughter House 8 Dec. 1947

1. General cleanliness very good.
2. This establishment has been visited by SCAP officials with results very good.
3. A drastic electrical shortage prevents adequate water supplies and on days that electricity is not available cleaning is not up to standard due to electrical pumps . When electricity is available all water containers filled, but not sufficient. The electrical supply cannot be remedied because of large number of users on same line.
4. Records of killing, diseased animals, etc. excellent.
5. Fly control is lacking.

C.W. Allen

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Discuss with Dr. K & T. - 720.10

CWA.
Reinspected 4 Dec. ans file
Meeting of Vet. officers
8 Dec

Slaughter House Report

Nov. 25, 1947

Inspectors - Welden & Toba

Haramachida Slaughter House

On Nov. 24, 1947 Dr. Toba & Welden inspected the Haramachida Slaughter House and this is what we found.

This slaughter house is owned by 3 men and is in a very run down condition. The building is ready to fall down and the septic tank is full and the water will not drain. The farmers clean the tank out 3 to 4 times a month but when we asked when it last cleaned out we were told the middle of last month. They slaughter an average of 5 animals a day and the skins are taken away each day. The house as a whole is not hardly fit for a pig pen and is not fit to be open. They have the materials to fix it up with but it looks like they just don't care.

There was 6 employees and the clothes they wore were not so clean. They were given a physical examination Oct. 15, 1947.

This plant should be closed and repaired or something. The smell of the house would make you sick.

Pfc. Jack Welden

25 C

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C.Wa

Slaughter House Inspection

Inspectors - Welden & Toba

Dec. 2, 1947.

Hachioji Slaughter House
386 Kayasu Wada owned by
the Hachioji City.

On the morning of Dec. 2, 1947, we inspected this Slaughter House. This building is in a nice clean location and is well kept up. There are 7 employees and on Oct. 1, 1947 a complete physical examination was given to all. This included the X-Ray of the chest - stool and blood test. All were in good health. There was an inspector there from Tokyo-To and was doing a good job. Their average killing per day is about 15 animals. The surrounding area is very clean and as a whole the House is also clean. The employees wore clean clothes - it is a very nice plant.

Pfc. Welden

25C

25

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

akm

cwm

Dairy Inspection

Inspectors - Welden & Toba

Dec. 1, 1947

Masai Yamanoi
148 Mita Meguro-Ku

On the morning of Dec. 1, 1947, we inspected the Masai Yamanoi Dairy Farm. This is what we found.

This farm has a nice barn and with a little care it could be really nice but it was not so clean - The cows were last given a test for T.B. on Nov. 15 & 16. All were negative. There are 10 cows in all but only 6 are giving milk. There is a shortage of food and the cows are not fat but not thin either. The average production is 7 gals. per day. The yard is big enough to allow plenty of exercise for the cows. Fair drainage. There are lots of potatoes lay around that they feed the cows and most of them are spoiled. The cows are fed 3 times a day with plenty of water. The barn was not cleaned up so good and didn't smell very good. The manure is put on the gardens.

Pfc. Welden

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

ATIS 72006

Slaughter House Inspection

Dec. 4, 1947

Inspectors Mr. Allen, Nagai
Dr. Otsuka and Welden

Hachioji Slaughter House
386 Koyasu Wada owned by
the Hachioji City.

On Dec. 4, 1947, following our inspection of the Haramachida Slaughter House, we stopped at this Hachioji Slaughter House to let Dr. Otsuka off for a meeting. This is a nice, clean place and is owned by the Hachioji City. Not much change was noted only that they had just finished killing and was cleaning up. There was nothing wrong and no suggestion was made.

Pfc. Welden

25 C

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

akm 72006

Slaughter House Inspection

Inspectors Mr. Allen, Nagai & Welden
and Dr. Otsuka

Dec. 4, 1947

Haramachida Slaughter House.

This Slaughter House was inspected on Nov. 25, 1947 and was found to be very bad. Myself and Dr. Toba told them that if they didn't clean up, we would go through the proper channels and close the Slaughter House down. When Mr. Allen, Nagai, Dr. Otsuka and myself went back on December 4, the only thing they had done was to empty the septic tanks about halfway and spread a little line around over the waste. Some cementing was done but very little. I couldn't see that they had done anything to clean it up. A list of instructions was given to the inspector that stays there and also was told what to do. If no progress is done, it is just about as bad as it was on Nov. 25th.

Pfc. Welden

25 C

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

file
ARU

Slaughter House Inspection

Nov. 7, 1947.

KOMAE
Setagaya Ward.

On the morning of Nov. 7, 1947, Mr. Allen, Nagai, and Welden inspected the Setagaya Slaughter House.
This is what we found: This Slaughter house is a small frame building and has just been reopened. It was closed because of the shortage of meat in that vicinity. It was clean inside and out. The surrounding area was neat and clean. The employees are given a physical examination once a month and they are kept clean, also they keep their clothing clean. The meat inspector is doing his job right and knows his work. Everything is in order and is managed right. It is a very nice plant. They also make sausages and ham which is pretty good.

rfc. Welden

75 C

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

CD

Oct. 31, 1947

Slaughter-House Inspection

Location - 10 Takahama-cho, Minato-Ku

Inspectors - Welden and Toba

On Oct. 31, 1947 an inspection of the Tokyo-To Slaughter house was made. This is what we found:- This slaughter house is supposed to be the largest of its kind in Tokyo. They slaughter an average of 70 cows, 15 horses and 100 pigs per day. The sanitation around the plant was fair but the plant itself was in poor condition. The walls and some of the machinery were dirty, but we were told that they were washed daily. They had just finished slaughtering and were starting to clean up so I guess that is the reason why they were dirty. The clothes of the employees were dirty.

There is an inspector there all the time and the employees are given a General Exam. once a year and a physical exam. once every 4 months. The meat, when it is hung up in the ice box, touches the floor, We suggested to cut the largest pieces and hang them up separate. This plant should be inspected more often.

Rfc. J. L. Welden

25 C

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

Slaughter House Inspection 25C

Inspectors Eddings & Tanaka

Location: Hachioji City

On August 12, 1947 an inspection of the Hachioji Slaughter house was made. Here is what we found. This is a small slaughter house. They kill about 5 animals per day, the sanitation around the plant was fair and there were few flies because the plant was sprayed every 10 days pyrethrum. The floors were not clean because they had just got done killing but they were cleaning the place up. The floors were bad and rough, therefore there was some standing water and drainage was bad. The walls and floors are washed daily.

There was an inspector from Tokyo-To there and Tokyo-To changes their inspectors every 3 months. This plant has no cooling system but the meat is sent to retailers as soon as it is inspected. No classification of meat is made. The meat is delivered by motor cycles. They have no lab. The employees are given an examination every 3 months this includes a physical and chest X-ray also shots are given for C.D. This slaughter house has 2 steady employees and 5 or 6 work part time. This Slaughter house should be inspected more often.

T/5 C.L. Eddings

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

C.W.H.

Slaughter House Inspection

The Tokyo-To Slaughter house at Shinagawa was inspected by Eddings and Dr. Tobaonn august 11,1947. The following things were found:

1. The enviroment around the slaughter was good

2. The chief of the plant was Mr.Tamora

3. The plant had 4 inspectors from tokyo-to.

4. The bad meat is sent to a fertizler plant.

5.AAll of the meat is cooled to 3c

6. Thier (ej ✓) clothing was dirty.

7.There were lots of flies and no spraying was done.

8. When delivery is made the meat isn't iced.

9.Employees are examined once a year this includes x-ray,blood tests,vaccinations for typhus,typhoid and smallpoxs and a complete physical is given.

10. Each peice of meat is inspected and stamped.

11. They are short on these supplies ammonium,calicum, and need the control teams to spray also they have nosscreens.

12, Comments: The slaughter house was in poor condition ,here are a few bad things, needs spraying and screens also the floors were bad and there was some standing water, The floors were not clean, the meat was not cooled soon enough. This plant will be inspected again soon.

T/5 C.L. Eddings

Eddings - report this to Mr. Kitar

14 Nov.

Veterinary Affairs Devesion,
Public Health Section,
Health Bureau, Tokyo-to

REPORT ON THE MEAT INSPECTION
THE FOLLOWING IS THE REPORT ON THE INSPECTION
WE MADE ON MEAT SHOPS IN TOKYO

KOTAKE Otojiro

1. Dates of inspection
26, October ----- 2, November 1946

2. No. of shops inspected ---- 212

Area	No. Beef-Shop	Horse Flesh	Pork	Mut-ton	Chi-cken	With-out "exam" Mark	Sanitation		Bad Meat	Sell-ing Mixed Meat	Got in Tokyo	Got out-side of Tokyo
							Good	Bad				
Shinagawa	22	3	5				16	5		1	18	4
Omori	15		10		1		9	6			10	5
Kamata	6		1				6				3	3
Shiba	16		7		1		10	6			10	6
Meguro	10		½				8	2			3	8
Ebara	4	1					2	1			2	2
Shibuya	9		1		1		9	1			5	4
Yotsuya	5		2				5				5	
Ushigome	1						1				1	
Yodobashi	7		1				7				4	3
Nakano	20		4		1	1	14	6			16	9
Suginami	2		2				2				1	1
Honjo	3		2				2	1			2	1

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 743013

Shiba	16		7		1		10	6			10	6
Meguro	10		½				8	2			3	8
Ebara	4	1					2	1			2	2
Shibuya	9		1		1		9	1			5	4
Yotsuya	5		2				5				5	
Ushigome	1						1				1	
Yodobashi	7		1				7				4	3
Nakano	20		4		1	1	14	6			16	9
Suginami	2		2				2				1	1
Honjo	3		2				2	1			2	1
Asakusa	2		1				2	1				3
Adachi	16	1	5		2		8	9	1	2		17
Katsushika	2	2	2				1	3				4
Mitaka	2						1	1			2	
Musashino	9	2	1				4	5			7	2
Total	151	9	46		6	1	107	47	1	3	89	72

Remarks:

No. of shops warned specially ----- 8

Reasons: For
- Bad meat -------- 1
- Bad sanitation -- 5
- Selling mixed meat of beef and horse-flesh -- 2

Surprise inspection does not cover all shops.

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

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

Content
Feb 25
File 25

関東信越乳肉主任者打合會日程表
Schedule for discussion meeting with milk and meat officers of Kanto and Shinetsu Regions.

1. 日時 Date	自9月5日	午前9時 —— 午後4時	
	5 Sept.	9 a.m. —— 4 p.m.	
	至9月6日	午前9時 —— 午後3時	
	6 Sept.	9 a.m. —— 3 p.m.	

2. 場所 Place	第1日	目黒區中目黒	目黒処理場
	1st day.	Meguro-milk plant, at Naka-meguro, Meguro-ku	
	第2日	中央區築地四丁目	中央卸賣市場
	2nd day	Central Wholesale Market, at 4 chome,	

Tsukiji, Chuo-ku.

3 時間表

Time-table

日 Date	時 Time	打合事項 Item	備考 Note
第1日 1st day	9.30-10.00	衛生局長挨拶 Address by Director of Health Bureau	
	10.00-10.30	公衆衛生課長挨拶 Address by Chief of Public Health Sec.	
	10.30-11.00	移入肉並に食肉加工品検査について. On meat imported from other prefs and examination of meat-products.	大熊技師 Dr. Okuma

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 77-013

	11.00-11.30	牛乳(原料牛乳及牛乳加工品)検査について On milk examination (raw milk and milk-prod	北浦技師 ucts), Dr. Kitaura
	11.30-12.00	縣提出事項について On items presented by prefectural representatives.	千葉縣 長野縣 Chiba and · Nagano Prefs.
	12.00-13.00	晝食 Lunch	
	1.00-1.50	食肉法並に牛乳法案について On bill for meat and milk control	厚生省 Welfare M
	2.00-2.30	特別講演 ディクソン大佐 Special lectures Col. Dixon. ドクター・スコーソシ Dr. Scothorn	

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 77503 013

		Can't attend - Maj Sanderville サンダービル少佐 ハリス大尉 Capt. Harris	
	2.30-4.00	懇談會 Round table conference	連合軍 厚生省各係及関係営業者 Allied Forces, Welfare Ministry, prefectural representatives and concerning agent
2nd day	9.00-11.00	縣提出事項について委員長報告 Chief committee's report on items presented by prefectural representatives	徳原 技師 片江 Dr. Tokuhara Dr. Katae
	11.30-12.00	其他各縣打合事項について Other items to be discussed	
	12.00-13.00	晝食	

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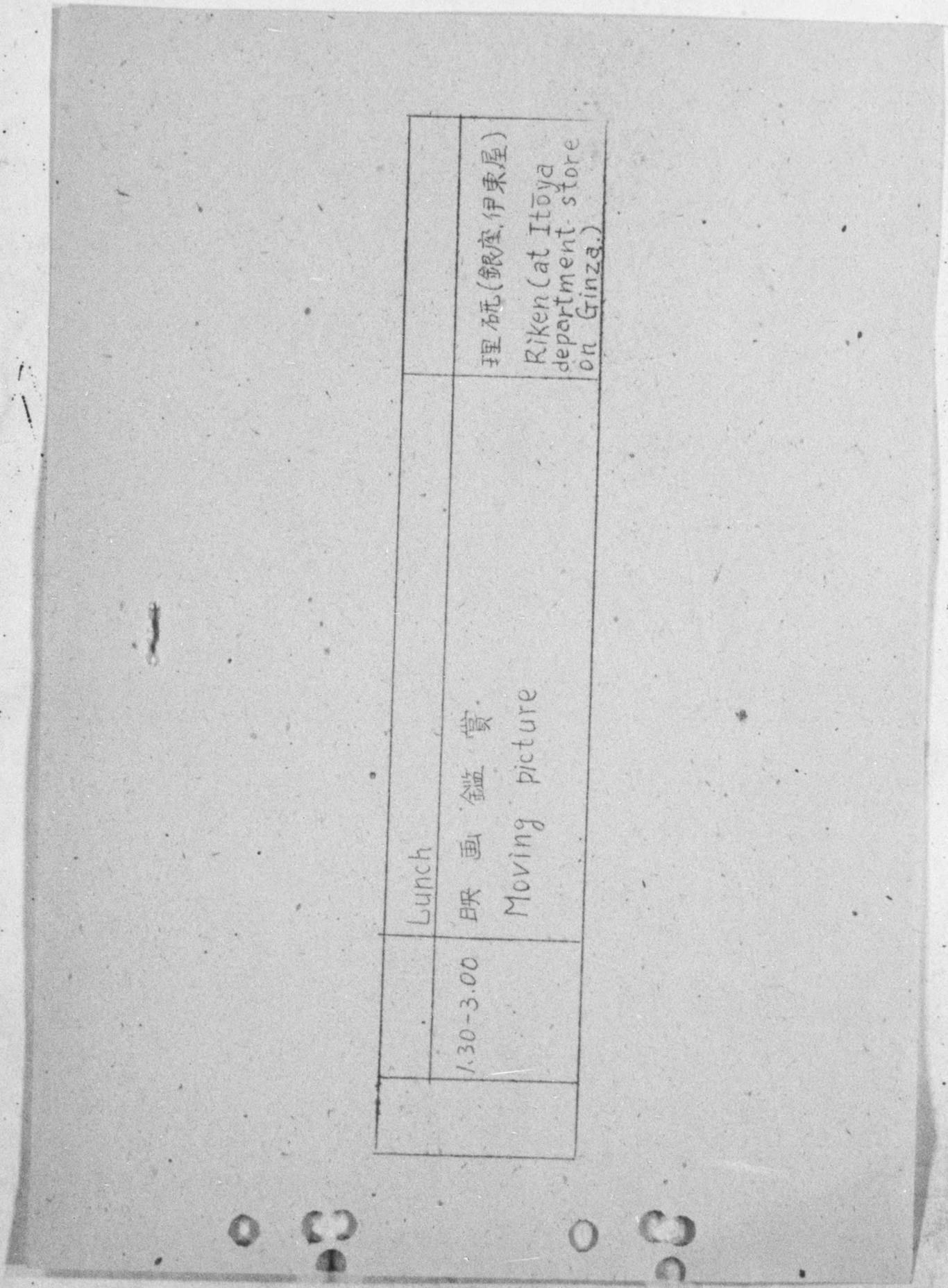

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

32

HEADQUARTERS
32nd Military Government Company
APO 181

25 June 1946

SUBJECT: Report on the Surviellance of Slaughtering Houses and Dairy Plants in the Tokyo Prefecture.

TO : Commanding Officer
32nd Military Government Company

The Surveillance was conducted during the period of 7 June to 21 June 1946 by Lt. Lawrence I. Halpert, Veterinarian, 106th Military Government Group, APO 201, Sgt. Paul H. Seward, 32nd Military Government Company, APO 181, Dr M. Kataye, Chief of Veterinary Section, Tokyo Prefecture and Mr. Abe, Chief Milk Inspector, Tokyo Prefecture.

I. Surveillance of Slaughter Houses in Tokyo Prefecture.

A. General

1. The ante and post mortem inspections were performed by competant men employed by the Prefectural Government in the prescribed manner.

2. The Slaughter houses are generally well constructed wooden framed buildings with cement flooring.

3. The following general deficiencies were found in all the plants:

a. Improper and inhumane method of killing.
b. Poor drainage.
c. Insufficient water outlets.
d. Improper cleansing of the floors during the operation.
e. Carcass remained on the ground for too long a period after slaughtering.
f. Lack of screening.
g. Infrequent cleansing of the premises.
h. Lack of Health certificates for employees.
i. Lack of trays to collect and convey viscera for inspection.
j. Insufficient number of knives.
k. Lack of disinfectant solution for knives and hands.
l. Lack of method of tagging the viscera and carcass.

B. Slaughter Houses inspected and specific deficiencies.

1. Tokyo-To Slaughter House, Shiba-Ku.

a. This slaughter house is owned and operated by the Prefectural Government. It is a comparatively large slaughter house but does not operate to its fullest capacity.

b. Deficiencies cited:
(1) General unsanitary conditions.
(2) Lack of health regulations for employees.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

c. This slaughter house approaches in construction and facilities those in the states, however the number of animals slaughtered is neglegible due to the lack of transportation and available animals.

2. Hachioji City Slaughter House

a. This slaughter house is owned and operated by the city with a Prefectural Government inspector present during the slaughtering.

b. Deficiencies cited:

(1) General unsanitary conditions- dirty windows, walls, etc.
(2) Lack of health inspection and certificates for employees.
(3) Improper and inhumane method of killing
(a) The animal is stunned and in most cases several strokes were performed before the animal was unconscious; the throat is then severed by a vertical cut through the skin and a transverse cut through the vein, several strokes are often made before the vein is severed.
(4) The viscera is dragged along the floor to a table where the inspection is performed.
(5) The blood and other debris is not flushed away until the entire operation is completed.
(6) The carcass remained on the floor until the skinning was completed and the viscera removed.
(7) Insufficeint water outlets for cleansing knives and hands of the operators.
(8) Although the hides, bones, hooves, and other waste products are not kept for more than a few days, they are stored in the slaughter house during that interval.

c. The above deficiencies were noted and instructions were given for their improvement.

3. Mitaka Slaughter House, Kitatama

a. This slaughter house is privately owned and slaughters more animals than any other slaughter house in the Prefecture.

b. Deficiencies cited

(1) General unsanitary conditions.
(2) Lack of health inspection and certificates for employees.
(3) Improper and inhumane method of killing.
(4) Insufficeint water outlets for cleansing of knives, hands and washing the blood and other debris from the floor.
(5) Lack of viscera trays to carry the viscera from the carcass to the inspection table.
(6) The carcass remained on the floor too long.
(7) Lack of disinfectant solutions for knives and hands.
(8) Lack of tagging system for the viscera and carcass

c. During the inspection tuberculosis was found in the pharyn-

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

geal and subpharyngeal lymph glands of a hog; the rest of the body was free from lesions and the tubercular region was condemned.

d. The deficiencies were noted and instructions on improving the premises and slaughtering procedure were made.

4. Higashimurayama Slaughter House

a. This slaughter house is owned by the town and managed by the town dealer's Association; they slaughter pigs and goats on a rather small scale.

b. Deficiencies cited:

(1) The inhumane and i proper method of killing
a. The pigs were stunned after several attempts, and the knife was plunged into the thorax piercing the heart.
(2) General unsanitary conditions.
(3) Lack of health inspection and certificates for employees.
(4) Lack of disinfectant solutions for the knives and hands.

c. The same inspector was present that had been present at Mitaka the previous day and an attempt was made to improve some of the deficiencies noted and discussed the previous day.

C. Conclusions

1. In every instance the Japanese concerned showed eagerness in their effort to improve the methods of slaughtering and conditions in the slaughter house.

2. Lack of availability of certain material seriously hinders the sanitary conditions of these plants; such materials as screening, paint, soap and rubber hose if available would considerably improve the general sanitation.

3. A periodic monthly surveillance should be performed by the Public Health Section to insure that some effort is being made by the Japanese to improve the deficiencies noted.

II. Surveillance of Dairy Plants in Tokyo Prefecture

A. General

1. The dairy industry in this Prefecture is not a paramount industry but of major importance in that the products can only be bought by the sick and the infants.

2. The dairy plants, for the most part, contain the necessary equipment to properly pasteurize or sterilize the milk but do not use these facilities to their fullest capacity or capabilities.

3. The entire technique and general sanitation is poor; the

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

plants show a general neglect which is attributed to the war but which is primarily due to laxity on the part of managers and government officials in cleaning the plants, performing the necessary tests and enforcing the milk ordinances of the Prefecture.

4. The common deficiencies cited are:

a. Lack of the necessary health examinations and certificates for the employees.

b. General uncleanliness; dirty walls, windows, floors, etc.

c. Improper sterilization of utensils, pipes, automatic bottlers, coolers, pasteurizers, etc.

d. Lack of proper clothing worn by employees.

e. Lack of proper sterilization of bottles.

f. Lack of screening, paint and in some cases hot water and steam.

g. Scarcity of such necessary materials as coal, caustic soda, and chlorine.

h. The worn out cement flooring causing puddles to accumulate.

i. The lack of tests and the infrequency of those tests which are performed.

j. Rusty cans were evident at every plant.

B. Dairy Plants inspected and the specific deficiencies

1. TOKYO TO MILK AND DAIRY PRODUCTS CO. LTD., MEGURO BRANCH

a. This is one of the larger plants in this Prefecture, however it is operating at about one fifth of its capacity; it is located in Tokyo and supplies milk to families in Tokyo metropolis.

b. Deficiencies cited:
(1) General uncleanliness-dirty walls, floors, windows, etc.
(2) Lack of screens and paint.
(3) Improper sterilization of cans and bottles.
(4) Lack of health examinations and certificates for employees.
(5) Lack of proper clothing worn by employees.
(6) Infrequency of bacterial count and maintaining proper records.

c. This dairy plant is well constructed and has adequate facilities but is not running as efficiently as it is capable.

2. TOKYO TO MILK AND DAIRY PRODUCT CO LTD., EDOGAWA BRANCH

a. This dairy plant is very poorly constructed; the plant is small for the facilities it contains and the amount of milk it handles.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

b. The milk is received from Chiba and Tokyo Prefectures and is distributed to Tokyo metropolis.

c. Deficiencies cited:
(1) Rusty cans- This is partially attributed to the improper rinsing and sterilization of the cans as well as overuse.
(2) Improper use of the cheese cloth for straining the milk before the pasteurizing procedure; the cloth is not changed often enough or washed and sterilized as frequently as it should.
(3) The bottles are sterilized with chlorine water, however they were not sufficiently clean when examined.
(4) The bottling machine was greasy due to improper cleansing and improper use of caustic soda.
(5) The plant is not inspected as frequesntly as it should; it was estimated that the Prefectural government inspects four (4) times annually; such plants should be inspected at least once (1) a month by a competant official of the prefectural government.

11 July 64. 3. TOKYO TO MILK AND DAIRY PRODUCT CO LTD., KARASUYAMA BRANCH

a. This plant is located in the suburb of Tokyo and receives milk from the surrounding farms.

b. The building is wooden framed and fairly well constructed; the facilities are adequate for pasteurization.

c. The following deficiencies were cited:
(1) Lack of screening.
(2) General uncleanliness
(3) Dirty clothing worn by attendants.
(4) Lack of health examinations and certificates by employees.
(5) Rusty Milk cans.

d. The deficiencies were discussed and general improvement was assured.

12 July 64. 4. AKIHIRO DAIRY, Kitatama-gun

a. This dairy plant receives its milk from its own farm which contains 43 cows.

b. The dairy plant is a fairly well constructed framed building.

c. The following deficiencies were cited:

(1) General uncleanliness.
(2) Leaky valves.
(3) Rusty cans.
(4) Lack of health examination and certiiicates.
(5) Lack of screens.

d. This plant could be operated nore efficently but shows a general neglect; the owner is a well educated man and is capable of operating a dairy in the prescribed manner.

5. TOKYO TO MILK AND DAIRY PRODUCTS CO., LTD, Hachioji Branch

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

a. This dairy plant is a well constructed wooden framed building; it pasteurizes about 250 gallons of milk per day.

b. The plant is the most effeciently managed dairy in the prefecture; the manager has made every effort to maintain his equipment and building so that it can operate to it fullest capacity.

c. The following deficiencies were noted:

(1) Breaks in the cement flooring causing puddles.
(2) Although most of the plant was screened, the receiving room lacked screens.

d. The manager maintains daily records of the tests performed; the plant is generally clean and approaches a small, well operated dairy ordinarily seen in the states.

6. MIYAZAKI DAIRY, Sunagawa-Mura

a. This dairy plant is a small, wooden framed establishment.

b. The milk is obtained from the owner's farm which contains seven (7) cows; the milk is supplied to about one hundred families in the neighborhood.

c. The entire business is a family project; no one in the family ever had any education in dairy farming or dairy manufacturing.

d. Deficiencies cited:
(1) The entire procedure of sterilization, is hand operated making use of inadequate, antiquated, rusty equipment.
(2) The building shows general neglect, lack of paint poor screening, broken cement flooring, and is too close to other homes and business establishments.
(3) The only test performed at the plant is the specific gravity test; the prefectural government collects milk samples for testing three times a month.
(4) There is no refrigeration facilities; the milk is cooled in water throughs or by standing.
(5) The cans, bottles and equipment are improperly cleaned and sterilized.
(6) Dirty clothes are worn by the attendants.
(7) There is no health examinations or certificates for attendants.
(8)

e. This plant falls far below any standards and equipment and should be condemmed until better facilities are made available.

7. TOYOIZUMI DAIRY, Muragyama-mura

a. This plant is a small, poorly constructed wooden-framed building which handles sixteen gallons of milk supplied by the owner's cows and distributes the sterilized milk to about two hundred families in the neighborhood.

b. The entire business is a family affair without any educational background except for practical experience handed down from one generation to the next.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 775 013

c. The deficiencies cited are about the same as that found at Miyazaki Dairy; the same recommendations were made.

8. TOKYO-TO MILK AND DAIRY CO LTD., Nishitama Branch

a. This plant is a fairly large well constructed wooden framed building.

b. The facilities and equipment available are adequate, however the plant shows a general neglect due to poor supervision.

c. Deficiencies cited:
(1) General uncleanliness
(2) Lack of health examination and certificates for employees.
(3) Dirty bottles due to improper sterilization.
(4) Broken cement flooring causing puddles.
(5) Use of wood for fuel causing excessive dirt.
(6) Dirty clothing worn by attendants.

d. This plant could be improved considerably but merely lacks proper supervision by the manager and Prefectural Government officials; it is not operating to its fullest capabilities.

9. SHIMIZU DAIRY, Kokusbunji-machi

a. This is a small plant similar to Miyazaki and Toyoizumi Diaries.

b. The same deficiencies exist and the same recommendations were made.

10. SAKITA KENZO, Yamato mura

a. This is the worst dairy plant in the Prefecture.

b. The facilities, building, location and equipment is beyond any improvement possibilities and the only recommendation is condemnation; this is especially true in that the milk from this dairy supplies a local hospital which has never inspected the plant.

11. KOJIMA DAIRY, Higashi-muraxima-mura

a. This plant is a small, poorly constructed building similiar to those plants mentioned in six, seven, nine,

b. The same deficiencies exist and the same recommendations for improvement were made.

C. Conclusions

1. Those plants operated by Tokyo-To Milk and Dairy Co. Ltd., are the larger, well constructed buildings which have the proper facilities and equipment to efficiently operate; the smaller privately owned dairy plants are poorly constructed, lack the proper facilities and equipment and are poorly managed.

2. All dairies show the lack of supervision and control by the Prefectural Government office; the plants are not inspected as frequently as they should, the milk ordinances are not adhered to, and there has been little supervision by the Government to improve the conditions.

3. The scarcity of certain materials has in most cases hindered the maintenance of the plants.

DECLASSIFIED E.O. 12065 SECTION 3.402/NNDG NO. 775 013

4. A supreme effort should be made to improve the conditions in all plants with special emphasis on the smaller privately owned establishments.

5. According to Dr. Kataye the dairy industry has only recently been included in the Veterinary Section of the Prefectural Government and this should improve the existing conditions.

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