

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

Description of contents

- (1) Box no. 2821
- (2) Folder title/number: (26)
Ice Cream Plants - Inspection

(3) Date: June 1948 - Oct. 1948

(4) Subject:

Classification	Type of record
9751	e

(5) Item description and comment:
Tokyo

(6) Reproduction: Yes No

(7) Film no. Sheet no.

(Compiled by *National Diet Library*)

HEADQUARTERS
TOKYO MILITARY GOVERNMENT TEAM
APO 181

8 October 1948 *ARW*

Subject: Inspection of Milk and for Ice Cream Plants

To: Chief Public Health Section TMGT, APO 181

An inspection was made at the following plants in company with Dr. Kawahata and Abe (Tokyo-To).

1. Shiseido Ice Cream Co. This company is a part of a cooperation and manufactures ice cream for use in it's own restaurant. The average production is about eight gallons per day at the present time. Physical examinations are given to employees about five times each year. Raw materials are received from Saitama Prefecture and a fluid substitute milk company near Shimbashi. The plant is very small and operated by two employees. Some of the equipment was rusted and milk used in preparation of ice cream mix was found uncovered. The latrine facilities are adequate but no container is available for washing hands after use.

2. Uehara Ice Cream Plant. This plant is privately operated and is engaged in the processing of Ice candy (70%) and ice cream (30%). All equipment is badly in need of cleaning - the storage refrigerator has not been defrosted for some time and some containers of ice cream were stored uncovered. The last physical examination was given in June 1948. This plant will cease operation on or about 10 October 1948 due to lack of sales in the winter months.

3. Edogawa Recombine Milk Co. All floors of this processing plant have been refinished with cement. All milk cans were properly washed and maintained. Store room for raw materials were much improved. Personnel were clean relative to dress and personal appearance. Approximately, 300 gallons of milk are processed each day. The general sanitation in and about this plant is very good.

[Signature]
DR. CHARLES R. PEGG

APM

2 July, 1948.

Subject: Ice Candy Plant Inspection

To: Dr. A. R. Manitoff

The following ice candy factory was inspected

2 July, 1948.

Edoya, 1247 Haramachida, Machida machi,
Minamitama-gun.

1. 3 employees.
2. Physical examination was in June, 1948.
3. Well water used.
4. No form of chlorinization is used.
5. Condition of employees - good.
6. General condition - good.
7. The cleanliness of equipment and people working in this establishment was good. The only thing I found wrong was the chlorinization of the water.

RECOMMENDATION

1. Get chlorinated lime and put in water.
2. Have physical examination quarterly.

T/Sgt. L. N. Travis

T. M. G. T.

APR

3 August 1948.
Date

Subject: Ice Cream Plant.

To : Chief of Public Health Section

1. An inspection was made of the Morinaga Ice Cream processing plant in company with Dr. Kawahara (Tokyo-To) on this date and the following irregularities were observed.

a. Receiving room: Small plant consisting of one store room and one processing room and receiving room combined.

b. Refrigerators & Storage:

- (1) Type: Walk-in (Ammonia Gas)
- (2) Temperature control: Adequate and working
- (3) Hanging facilities: Excellent
- (4) Duck boards: None present
- (5) General cleanliness: Very good, products stored in an orderly manner.

c. Processing room:

- (1) Method of handling: Apparently good, plant not in operation during inspection.
- (2) Equipment (serviceable) Processing equipment good - have difficulty getting enough cans for packing products.
- (3) Sanitation:
 - (a) Equipment: Strainers (wire gauze) dirty, ice cream mixer not clean in cracks and crevices.
 - (b) Processing room: Generally clean, however, the storage room was littered with packing cases and other items not used in the processing operations.

d. Latrine:

(1) Type: ... Flush (American style).....

(2) Location: ... About 200 yards from ice cream plant.....

e. Insect & Rodent Control: Fly papers suspended from ceiling, although there were no screens on the plant, flies were in numbers.

f. Product(s)

(1) Source of raw material ... Skim milk from this and other prefectures. Stored milk found dirty.

(2) Method of packing for delivery ... Bulk pack in ice-cream cans. Produces about 300 qts. daily.

(3) Types of food-stuff utilized in manufacture of product: Skim milk - Type #2 which is not pasteurized before freezing.

(4) Method of delivery: ... Trucks.....

g. Source of water supply: ... City.....

h. Personnel (plant)

(1) Number of employees: ... 2.....

(2) Physical examination: July 1948. Did not include blood or X-ray.

(3) Cleanliness of ... Observed to be very clean.....

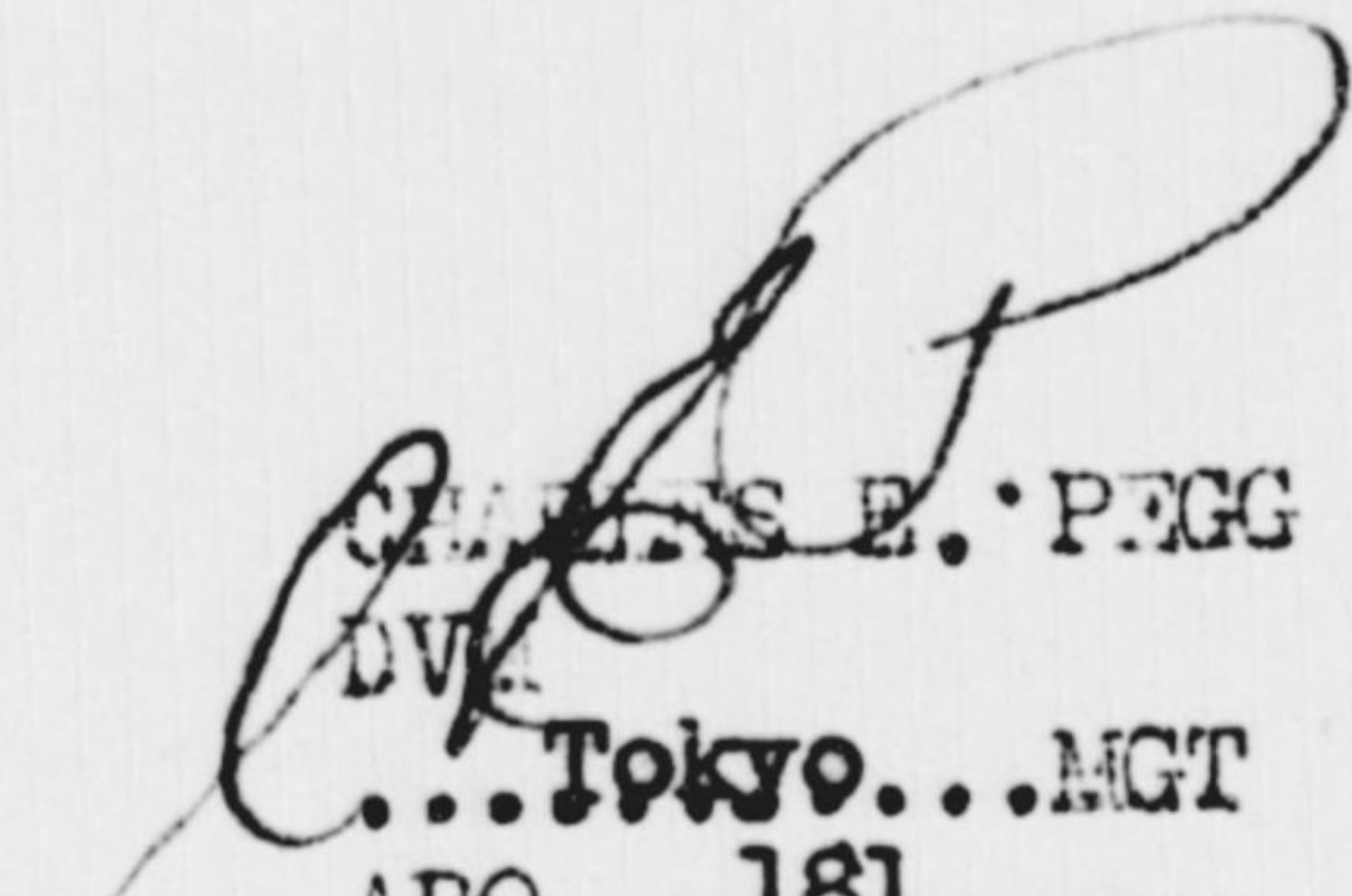
i. Disposition of waste products from processing: ... Not applicable.

2. There are ... no ... inspectors employed at this establishment and they (are or are not) present during each operations.

* One tuberculosis suspect was found but he later proved to be free from the disease by the Shiba Health Center.

3. Recommendations:

- a. It was recommended that the following unsanitary observations be corrected.
1. That freezing equipment be given a thorough cleaning and sterilized with hot water (boiling)
 2. Storage room be cleaned to eliminate the possible infestation of vermin.
 3. That the raw material be pasteurized.
 4. That a complete physical examination be given.
 5. That the TB suspect be rechecked at regular intervals.
 - ~~b. Other~~
 6. Adequate covers for skim milk in order to prevent contamination.
-


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

HEADQUARTERS
Tokyo MILITARY GOVERNMENT TEAM
APO 181

Allen

3 August.....
Date

Subject: Ice Cream Plant
To : Chief of Public Health Section

1. An inspection was made of the Tokyo Ryogoku Ice Cream.....
.....processing plant in
company with Dr. Fuginami & Dr. Kawahara (Tokyo-To).....on this date
and the following irregularities were observed.

a. Receiving room: This plant is a combination of dairy and ice-
cream plant. Milk is processed in the dairy and a portion is sent to the
ice-cream annex to be processed.

b. Refrigerators & Storage:

- (1) Type: Walk-in (Ammonia Gas)
- (2) Temperature control: Adequate
- (3) Hanging facilities: Excellent
- (4) Duck boards: Not present
- (5) General cleanliness: Very clean and is defrosted about twice
each week.

c. Processing room:

- (1) Method of handling: Very satisfactory
- (2) Equipment (serviceable) Out-dated but well utilized.
- (3) Sanitation:
 - (a) Equipment: Very good - line steam is used for
sterilization.
 - (b) Processing room: Clean with a pleasing order.

d. Latrine:

(1) Type: Flush

(2) Location: Indoor - has wash basin w/CL water for disinfecting hands after use.

e. Insect & Rodent Control: Very satisfactory

Not many flies observed during operation.

f. Product(s)

(1) Source of raw material Own plant and Tamachi

(2) Method of packing for delivery Bulk pack in ice-cream cans. Produces 1200 qts. daily.

(3) Types of food-stuff utilized in manufacture of product: 2nd grade whole & powdered skim milk.

(4) Method of delivery: Truck

g. Source of water supply: City

h. Personnel (plant)

(1) Number of employees: 6

(2) Physical examination: July 1948 Examination was completed.

(3) Cleanliness of Not in uniform but appeared clean, however, should have hair covered.

i. Disposition of waste products from processing:

2. There are 2 inspectors employed at this establishment and they (~~are or are not~~) present during each operations: This practices definitely makes the difference between passable and unpassable establishment.

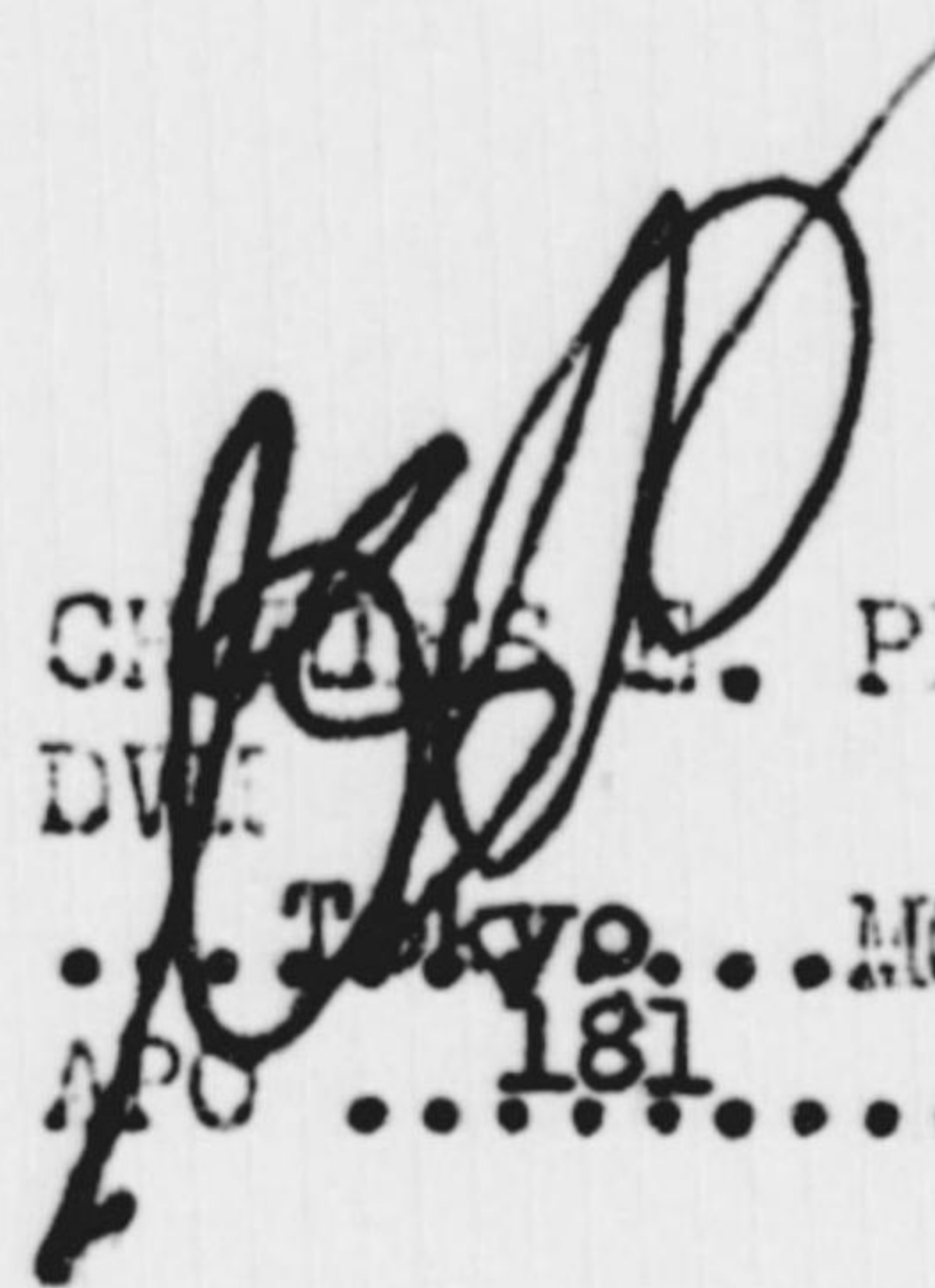
3. Recommendation:

a. It was recommended that the following unsanitary observations be corrected. 1. That bacteriological test be run on the ice-cream after processing.

.....
.....
.....
.....
.....

b. Other

.....
.....
.....


CHAS. E. PEGG
DVI
Tokyo MGT
APO 181

Allen

3 August 1948
Date

Subject: Ice Cream Plant

To : Chief of Public Health Section

1. An inspection was made of the... Toyoko Department Ice Cream
..... processing plant in
company with..... Dr. Kawahara (Tokyo-To)..... on this date
and the following irregularities were observed.

a. Receiving room: Small plant consisting of one room utilized as
both processing and receiving room.

b. Refrigerators & Storage:

- (1) Type: Walk-in (Ammonia Gas)
- (2) Temperature control: None observed (Temp. Adequate.)
- (3) Hanging facilities: Excellent
- (4) Duck boards: None present
- (5) General cleanliness: Very poor, floors covered with ice,
and box needed defrosting very badly.

c. Processing room:

- (1) Method of handling: Apparently poor from the condition
of the processing room.
- (2) Equipment (serviceable) Ice Cream mixer serviceable.
Pasteurizer inoperative.
- (3) Sanitation:
 - (a) Equipment: Exceptionally poor. Milk acids had caused
equipment to become green around the couplings indicating long periods
without cleaning.
 - (b) Processing room: Floor and walls generally dirty.

1.

d. Latrine:

(1) Type: Japanese & Flush type

(2) Location: 10 - 15 meters from plant

e. Insect & Rodent Control: Building (rooms) well screened

f. Product(s)

(1) Source of raw material Meguro Plant

(2) Method of packing for delivery Bulk-pack in ice cream cans, Produces about 300 gallons per day

(3) Types of food-stuff utilized in manufacture of product: Skim milk - Type #2 which is boiled before processing without temperature control

(4) Method of delivery: Trucks to the Toyoko Department Store

g. Source of water supply: City

h. Personnel (plant)

(1) Number of employees: 2

(2) Physical examination: July 1948 - no blood test at the time. X-ray given 3 times each year

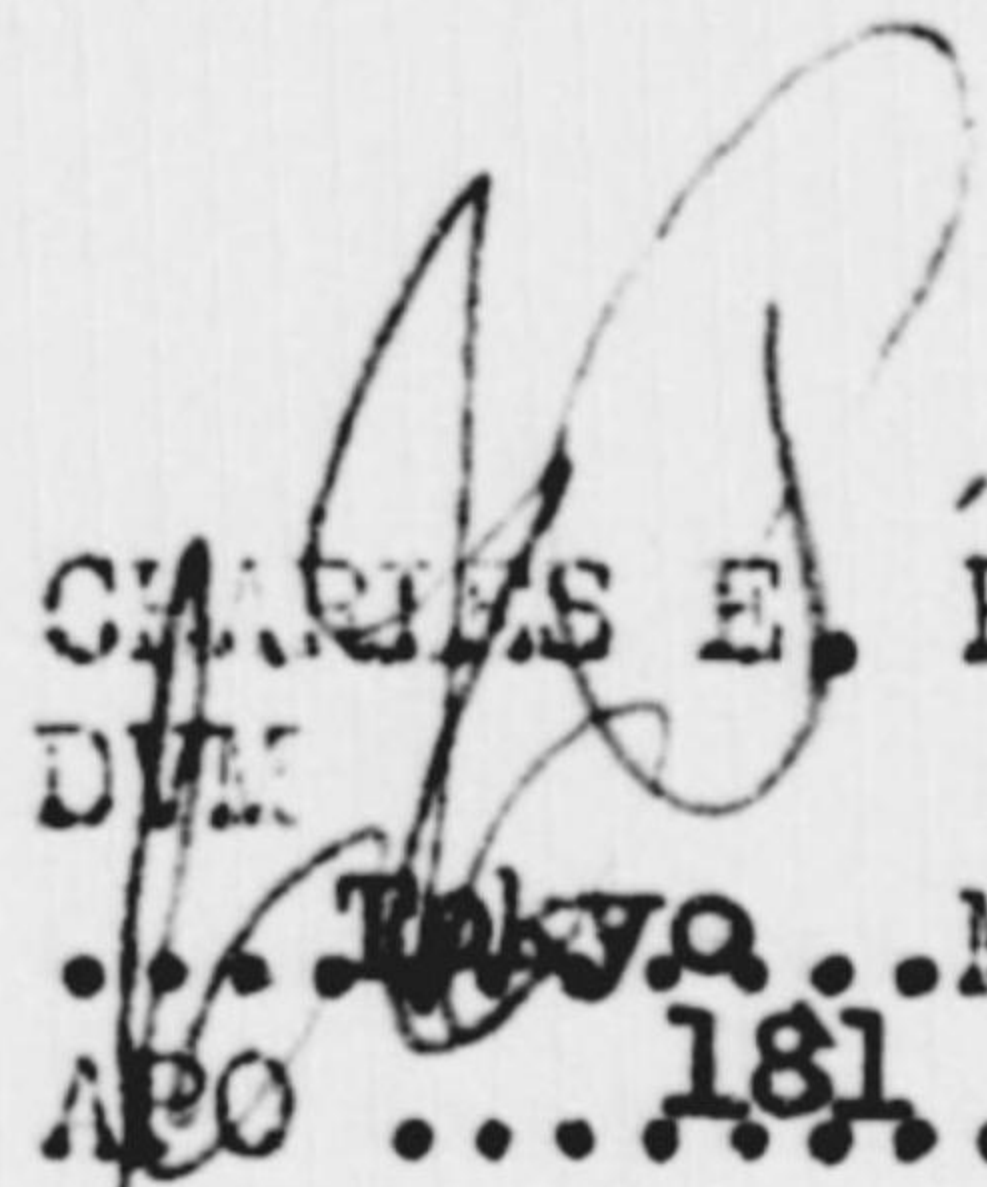
(3) Cleanliness of Ice cream manufacturing personnel not present

i. Disposition of waste products from processing: It is suspected that left over rinse water from washing ice cream machine is re-used as a medium for mixing new lots

2. There are no inspectors employed at this establishment ~~and they (are or are not) present during each operations~~

3. Recommendation.

- a. It was recommended that the following unsanitary observations be corrected.
- 1. Refrigerator be defrosted and floors cleared of ice,....
Better rotation of product.
.....
 - 2. That all equipment utilized in the manufacture of ice cream be thoroughly cleaned and sterilized after each operation.....
 - 3. Floors and walls be cleaned.
.....
 - 4. Boiling of milk be controlled by inserting a thermometer in mixture to determine temperature.
.....
 - 5. Pasteurizer be repaired and utilized as soon as possible.
~~b. Other~~
 - 6. Left-over rinse water not be used for mixing product for freezing.
.....
.....
.....


CHARLES E. PEGG
DVM
Tokyo MGT
APO 181

AKM

. 3. August. 1948.
Date

Subject: Ice Cream Plant

To : Chief of Public Health Section

1. An inspection was made of the...Tokyo Shokuhin Ice Cream.....
.....processing plant in
company with...Dr. Kawahara & Dr. Fuginami (Tokyo-To).....on this date
and the following irregularities were observed.

a. Receiving room: ..Small plant consisting of processing, storage
and receiving room combined.
.....
.....

b. Refrigerators & Storage:

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

(2) Temperature control: ..None observed.....

(3) Hanging facilities:Adequate.....

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

(5) General cleanliness:Very unsanitary, accumulation
...of organic matter around door recesses which falls into uncovered containers.

c. Processing room:

(1) Method of handling: ..Fair, need advice on chain method of
.....processing.....

(2) Equipment (serviceable) ..Mostly improvised but serviceable.
...Old cabinet used for storage of cans.....

(3) Sanitation:

(a) Equipment: ..Unsatisfactory, not enough attention being
...given to equipment and refrigerator.....

(b) Processing room: ..Clean in spots, generally poor in that
...dressing along with storage & processing is all in one room.....

d. Latrine:

(1) Type: Japanese

(2) Location: Outside of plant

e. Insect & Rodent Control: Flies very bad. Building is screened but doors are improperly used.

f. Product(s)

(1) Source of raw material Chiba Prefecture

(2) Method of packing for delivery Iced cans

(3) Types of food-stuff utilized in manufacture of product: Skim milk (liquid) 200 qts. per day.

(4) Method of delivery: Trucks or bicycle.

g. Source of water supply: City

h. Personnel (plant)

(1) Number of employees: 6

(2) Physical examination: July 1948, had no stool examination since Oct. 1947.

(3) Cleanliness of personnel good.

i. Disposition of waste products from processing:

2. There are no inspectors employed at this establishment ~~and they (are or are not) present during each operations.~~

3. Recommendation

- a. It was recommended that the following unsanitary observations be corrected. ...
- 1. Cans be stored in the open in an inverted position.....
 - 2. Refrigerator and equipment be cleaned thoroughly after each operation.....
 - 3. Thermometer be placed on pasteurizer.....
 - 4. Stool examination be given.....

b. Other

.....

.....

.....

CEP
 CHARLES E. PEGG
 DVII
 ..Tokyo....MGT
 APO ...181....

AMM

8 July, 1948.

Subject: Ice Cream Plant Inspection.

To: Dr. A. R. Manitoff.

The following ice cream plant was inspected 8 July, 1948.

Toyodo Department Shokuhin Kojo.

1225 6-chome, Kami-meguro, Mefuro-ku.

1. 2 employees.
2. Last physical examination was in April 1948.
3. Physical examination held every 3 months.
4. City water system is used.
5. City sewer system is used.
6. Condition of employees - good.
7. Condition of machinery - good.
8. " of floor. - good.
9. Toilet and wash basin provided for employees.
10. General condition - good.

RECOMMENDATION

1. Sterilize ice cream cans with hot water after each use.
2. Clean storage room.

T/Sgt. L. N. Travis

T. M. G. T.

8 July, 1948

AMM
Subject: Ice Candy Plant Inspection.

To: Dr. A. R. Manitoff

The following ice candy plant was inspected 8 July, 1948.

Mitsuwa Candy, 709 6-chome, Koenji,
Suginami - ku.

1. 2 employees.
2. Last physical examination was in August 1947.
3. City water system is used.
4. City sewer system is used.
5. 1000 bar candy made daily.
6. Condition of freezing box - good.
7. Condition of floor - poor.
8. Equipment for handling candy - good.
9. General condition fair.

RECOMMENDATION

1. Have physical examination before 20 July, 1948.
2. Clean floor.
3. Have physical examination quarterly.
4. Cautioned about being very careful in handling of ice candy.

T/Sgt. L. N. Travis

T. H. G. T.

Allen

8 June, 1948

Subject: Inspection of Ice Cream Factory.

To: Dr. A. R. Manitoff

Morinaga Shokuryo Kogyo Co., 12 1-chome, Shiba-Taniuchi,
Minato-ku.

1. 9 persons are employed in this plant.
2. Last physical examination of employees was in Dec. of 1947.
3. City water is used.

RECOMMENDATION

1. Have physical examination every 3 months. Manager promised he would attend to examine immediately.
2. Freezers rusty but said he would clean it up immediately.
3. Floor dirty but Manager agreed he would wash floor at least 3 times daily.
4. Cans where the milk is mixed are to be covered.

The Hokkaido Rakuno Kyodo Co., 41 4-chome, Higashi Shinagawa,
Shinagawa-ku.

1. Plant employees 143 persons.
2. Last physical examination was in December of 1947.
3. City waste and sewer system is used.
4. Mixing vats washed 8 times daily.
5. Company has its own trucks for distributing ice cream.

RECOMMENDATIONS

Company trucks were found in a unsatisfactory condition.

Floor of the factory is filthy, will be cleaned up. Employees are not clean. Told Manager to clean them up.

All of the above mentioned recommendations were noted by the Manager of this plant and he promised that the conditions around the plant would improve, also the conditions of the employees.

T/Sgt. L. N. Travis.

10 June, 1948.

Subject: Inspection of Ice Cream Factory

To: Dr. A. R. Manitoff

The following report is rendered on the inspection of
2 Ice Cream Factorys inspected 10 June, 1948.

Tokyo Shokuhin Co., 12 Yokoami-cho, Sumida-ku.

1. 6 persons are employed in this factory.
2. Last physical examination was in April of 1947.
3. City water and sewer system is used.
4. Cans washed with cold water.
5. Floor dirty.
6. Plant in general very poor.
7. This is the worst of the several ice cream factories that
I have inspected.

RECOMMENDATION

Have physical examination at least every 3 months. (promised
would have one by 17 June 1948).

Cans will be scalded with hot water before use. Plant must be cleaned up
by 11 June, 1948.

T/Sgt. L. N. Travis

10 June, 1948

Subject: Inspection of Ice Cream Plant.

To: Dr. A. R. Manitoff

Ryokoku Ice Cream Plant, 15 1-chome, Midori-cho,
Sumida-ku.

1. 6 persons employed in this plant.
2. Physical examination is held every 2 months.
3. Last physical examination was in April of 1948.
4. City water and sewer system is used.
5. Hot water used to sterilize cans before putting ice cream.
6. Company has its own means of transportation of ice cream to consumer. However, the cans are placed in a covered wooden bucket, so there is no possible way for dirt or other matter to enter inside.

RECOMMENDATION

Cover to be kept on mixer at all times. Shelves where cans are kept before putting cream into them should be screened. (Manager said he would attend to all of the above matters by 9th of July.

T/Sgt. L. N. Travis

T. M. G. T.