250

AND MILK PLANTS OF TOKYO-TO

11 June 1946

Veterinary Section of Communicable Disease Control Welfare Bureau, Tokyo

Name of Howal	Location *	Responsible Person or Co.	Remarks	
Tokyo-to Slaughter	10, Takahama-cho, Shiba-ku	Tokyo-to	Food section Welfare	
chioji City "	386. Wada, Koyosu-machi, Hachioji-City, Minamitama	Hachioji City	City	
igashimurayama "	2343, Kumegawa, Higashi-murayama, Kitatama .	Higashimurayama-machi	Machi	
Komae "	1125, Shikuyashiki, Iwato, Komae-mura, Kitatama	Tokhoto Agriculture Co.	Ophatione ceased.	
Haramachida *	1227, Haramachida, Machida-machi, Minamitama	Haramachida Slaughter Corperation	Representative: Gunichi Kitajima	
Mitala *	12887, Fukaoji, Mitaka-machi, Kitatama	Mitaka Slaughter Incorperation	Representative:	
Jases "		Faces Slaughter Incorperation	Representative:	
3 Nijima-/ he			Lof Tologo city:	

To: Public Health and Welfare Section, 32nd military Journment Co. From: Division of Communicable Disease Control, Bureau of Public Welfare, Tokyo-to. Report on Milk and Meat Inspection in Tokyo. The following is the answer to your directive issued 10 may 1946. (a) meat inspection in slaughter houses 1.) anti mortem inspection · Small animals such as skeep, swine etc. animals to be examined are put into the examination room all together and are examined. Those pass are coloured somewhere on the body as a mark of "examined." · Large animals such as cattle, horse etc.

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would 10 May 1946. (a) meat inspection in slaughter houses 1.) anti mortem inspection · Small animals such as sheep, surine etc. animals to be examined are put into the examination room all together and are examined. Those pass are coloured somewhere on the body as a mark of "examined." · Large animals such as cattle, horse etc. They are put into the room one by one, weighed, taken the temperature and examined by looking and touching. Those pass are coloured somewhere on neck or horn. In order not to make confusion after they are slaughtered, they put wooden tag to each onl of them before sending to the room. 2.) Post mortem inspection

after they are 'slaughtered, their entrails, heads, tongiles, limbockare divided separately,

3. Disposal of condemned parts

Condemned parts are immediately sprayed with disinfectant in the presence of examiners, are sterilized by boiling in a scalder furnished in the room. They are utilized as fertilizer afterwards:

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4. Sanitation

special attention is paid to health condition of those working in the slaughter houses.

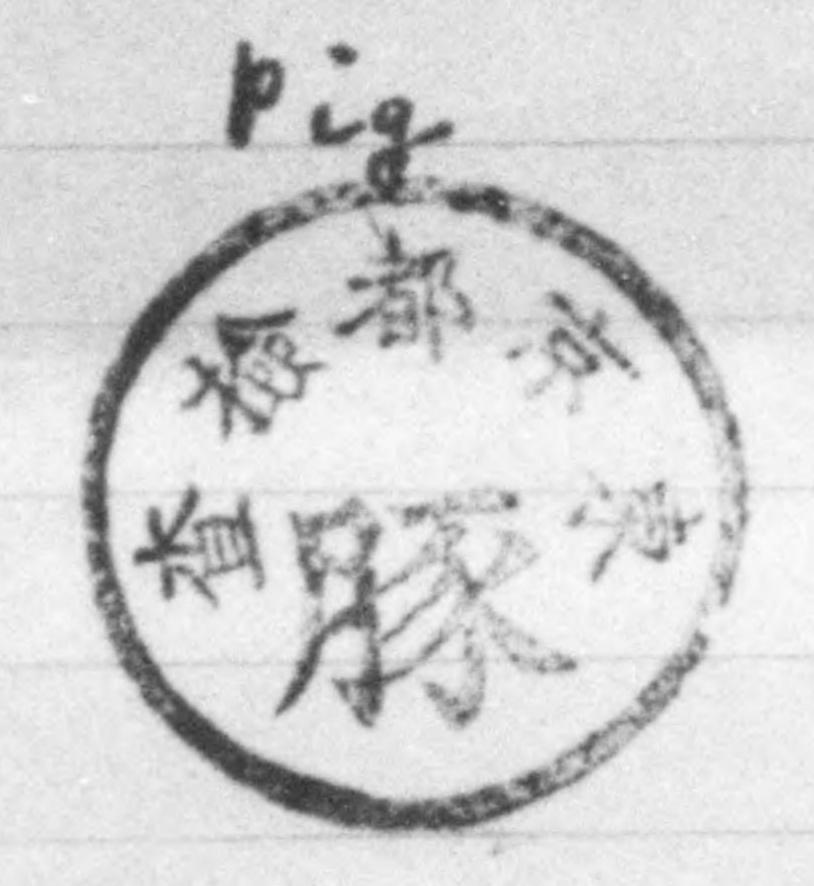
Before start working they should see if their clothes are clean or not. Those who have some infectious diseases are prohibited from entering. Whenever operation is finished they wash up not only the room but other smeared places. Besides, every slaughter house has one general cleaning day

a month and thereby try to make the house always clean.

5. Stamping The following is the various kinds of stamping

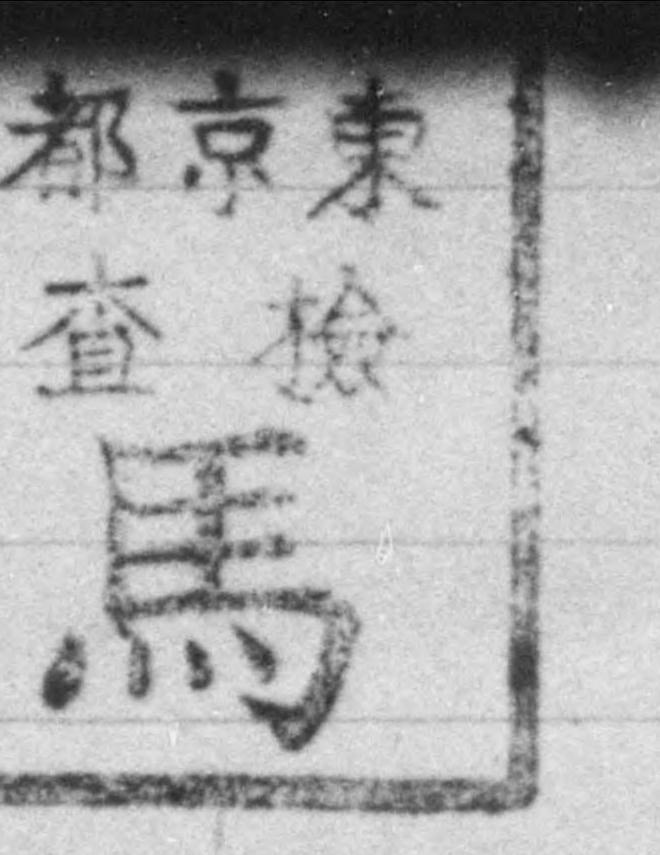
Cattle















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1. Daily inspection of milk plants In accordance with regulations concerning milk dealing business, inspection on the following items is made (1) Flavour To pass the examination, milk should be under 8.5 by Soxhlet-Henkel method and. should have no reflection by 68 V. % alcohol (3) Specific granuty In case of pure milk, the granity should be 1.028 - 1.034 at 15°C by dievennemüllers Lactometer. milk should have over 3% of fat by gerber's method (In one of the milk plants) in Jokya, Babcack's Method is now used.)

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The about examinations are made daily by examiners of each milk plant, Beside them, Jokya milk inspection committee examine

4 times a month in each milk plant. 2. Daily inspection of dairies and on farms of cours. In accordance with the mentioned regulations, inspection on the following items is made: the same as in inspection of 2) Specific granity milk plants 4) Acidity milk should show no reflection to 68 v. % alcohol method 5) Disinfection and inspection of cans and other ressels. 86). Whenever necessary, examination for brucellosis is made. Besides the daily inspection of by examiners of each dairy and farm, Tokyo milk Inspection

Committee inspect 1 time a month.

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3. Building and equipment

1) Dairies and farms of cows

In accordance with regulations of milk

dealing business and of animals' houses, they
should have milk room and of cooler.

Cows' room, fencing, drains, night-soil pool

etc. should be kept always cleans in

sanitary condition.

2) milk plants

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(c) milk store room

· In case of open cooler, dusting plant should be fyrnished. · Windows should be covered with wirl netting (0.002 metre) to prevent insects The room should be furnished with locker-room and washestand.

(b) Instrument room

It should be over 20 metre square.

· It should have proper equipment for washing instruments.

(c) milk store room

. It should have cooler and thermometer.

(d) milk inspection room

. It should have necessary equipment for milk inspection.

(e) milk receiving room, and milk distribution

(f) Water supply In ease of no service water, it should have close well and water tank.

MONTHLY MILK INSPECTION REPORTS

HEADQUARTERS, U.S. STHIARMY MILITARY GOVERNMENT COMPANY, MEDICAL SECTION.

ORGANIZATION SUBMITTING REPORT: - THE VITERINARY DIV. COMMUNICABLE DISEASE
CONTROL, BUREAU OF PUBLIC WELFARE, TOKYO-TO

APRIL 1946

DAIRBS			MILKPLANTS				
DUDUATANA		Milk			Milk	MILK	
No. of Dairies			38	No. of Milk Plants	Low Temp. High Temp.		9
No. of Milking Cow			267	Milk Milk		Lit.	Light,
Daily quantity of milk		- Lit.	2 / /ide.	\$1000 March 1980 March	Low Temp. Paste- urised milk		8/83.
	Number of times of			True High	Temp. Past- sed milk		444
milk ins- pection				ing ing	Total		6623
te of mi fon et Da fon at Da fon at Da	Acidity examination		8	The second of th	er of times ilk inspection		/2
	Fat exami- nation		1	o Hasid	ity examination		
	Bacillus examination		4	tight the state of	llus examina-		8

REMARKS

The number of times of milk inspection indicate the times of inspection which have been practiced by the milk inspectors of Tokye-To.

4. Operational method;

A. Bacteriological examination,

It is examined by Breed's direct method that is, to measure over 30 fields of microscope to culculate the average number of field of microscope and multiply 300%000 to it to get the number of bacteria in 1 cc and it is to pass the examination if the numbers of bacteria in 1 cc will find less than 200%000.

B. Sendimentation;

This is not carried into practice in Tokyo-To.

C. Pasteurization;

In the following six milk plants, such as - three of them in central Tokyo, others in Hachieji, Nishitama-Hakenezaki, Chefu-Machi, the pasteurization at law temperature is in practice.

For this method, the batch one in the holding pasteurization is used.

The pasteurization at law temperature is to heat for half of hour at 65° C.

D. In the local milk plants, the pasteurization is carried out at high temperature.

The method is to put the milk bottles into the steam jacket and steamed for 20 minutes to heat at 95°C.

5. Cooling;

In the law temperature pasteurization plants, the chamber's temperature is kept lower than 4°C by the ammonia refrigerator. In the high temperature pasteurization plants, it is colled in well water.

6. Bottleing,

In the law temperature pasteurization plants, cool pasteurized milk is bottled immediately by the rotary of bottle filler and copper motor driver.

In the high temperature pasteurization plants, the hand bottle filler is used.

For the bottle's plug, the paper made are used and the medal or the wooden one are used only in the high temperature pasteurization plants.

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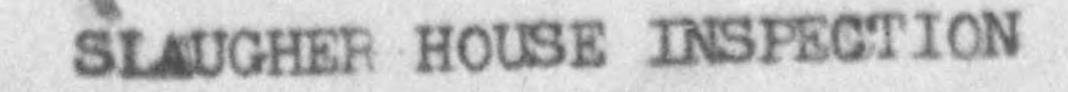
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DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. 175 013 Rendition of monthly meat inspection and monthly milk inspection reperts. It will be presented before long. 1. Immunization of swine chelera and swine Erysipelas From Mar. ---- To Apl. 2. Examination and Immunization of Brucellesis (Basilus Abertus Bang) but the Immunization is not yet done for the shortage of Immunization medicine. From May. ---- To June. " 3. The examination of white Diarrhea of chickens In July, August and in September. 4. Immunization of Swine Chelera. From Sept. ---- To Oct. 5. Medical examination and sanitary control. It will be performed form new to Feb. 6. Immunization and disease inspection are made at any time whenever its neccessity. The counter measures to prevent Rabies:-In order to prevent Rabies, such preventive conter measures are taken. 1. Complete and immediate medical examination of any dogs which has biting habits. 2. Fulfillment of complete Immunization. 3. Hunting up the stray dogs. 4. Castration of domestic dogs. Quarantine:-It is not performed in Tokyo-To. Disinfectioni-In case of a new outbreak of the communicative disease of demestic degs, we dispatch immediately the concerned committees in order to destroy the diseased animals by fire and burry in the ground or sprinkle the disinfection medicine on them in accordance with the preventive regulation of communicative disease. Immunization:-The Immunization of Swine Cholera and Swine Erysipelas is regarally done twice or thre times a year in all Tokyo area and that of fowl Diphiteria is done at the same time of white Diarrhea of chickens.

DECLASSIFIED E.O. 12065 SECTION 3-402/NNDG NO. or other demostic animals communicative disease, preventive lution or Serum Immunization are applied according to its condition. Disposal of diseased carcases:-After the inspection by the committee of domestic animal's communicable disease, the diseased carcases are sent to the Special Proom and beiled and burned up to make them into fertilizers. In case of a new out-break of disease, the reports are to be presented from the animal's division, agricultural section, Bureau of Economics, (The Management Section) The monthly sumary reports of all the demestic animal's disease are to be presented from the same Division. Destruction of Tuberculesis:-BY MEANS OF TUBERCULIN TREATMENT Tsuberukurine inspection is practiced termly or irregularly. The summary reports and results are as the annex issued from the Agricultural Section, Economical Bureau. (HE ANNUAL REPORT WILL BE PRESENTED) Thelrenditionnefaammal reports: of Biological mamufacture and Distribution:-The Beilegical manufacture is do no at the Imperial University's Communicable disease Laboratory, the Inspection Centrel of the Ministry of Agriculture and Ferestly, Kitazate Laboratory (Private establishment) Nippen Veterinary (Surgeen) Association Laboratory and at Oshida Laboratory and as to its distribution, all the consumers of each tewn, city and prefecture and these of the lime stock association and others must offer the neccessary numbers of manufactures and recleved its distribution after they paid the fixed charges for it. In this Section (The veterinary), also is waking a plan of its mamufacture and the building and equipments are new being built and the sufficient amounts for Tokye-To will be manufactured ina year. It will be netify to each manufacturer to present the annual reports immediately.



May 9. 1947

- 1. Name of slaugher house- Mitaka-Slaugher House, Tokyo- To.
- 2. Address; 3887 Jindaiji. Mitaka-Machi
- Name of the director- Kotoko Inouye
- 4.. How many employees? Three- temporarily 15 men.
- 5. How often dotthe employees have a Medical examination .- Twice a year- last one
- an august, 1946 6. How many cows were killed todaya 6 cows- 1 veal
- 7. How many horses were killed " 1 horse
- 12 Pigs "Pigs
- Q. Explain inspection of mest? The mest isminspected by a mest inspector from tokyo- to .
- 10. Sanitation of House- Poor, the surgunding were bad and the floor was not washed often enough and thier clothing was not clean.
- 11. Were walls, floors and windows clean- no and there were no screens.
- 12 Classification of meat, How? Three classes, good, poor, bad.
- 13. What's done with infected meat. It is disposed of imediately whemitt is found.
- 14. Comments; They need an improved way to carry the meat. the house could be cleaned up as lot and have more experinced men to kill the animals, also they need some screens on the windows and doors.

Inspectors; Eddings, Pacyna, Toba