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HEADQUARTERS
U.S. STRATEGIC BOMBING SURVEY
(PACIFIC)
APO # 234
C/O POSTMASTER, SAN FRANCISCO



INTERROGATION NO: 324

Place: Nagasaki
Date: 17 November 1945

Division of Origin: Medical Division.

Subject: Milk and Food Sanitation.

Personnel interrogated and background of each:

Mr. UEDA, Izdumi and Mr. ROKUSABURO, Ito, District Supervisors of Nagasaki Ken for Nagasaki Shi.

Where interviewed: Office of the District Supervisors.

Interrogator : Capt. Paul J. Houser, SnC.

Interpreter : Unknown.

Allied Officers Present: None.

Summary:-

Before the war there were approximately 15 dairies with a total of 150 cows furnishing about 1500 liters of milk per day. During the war, the amount of milk produced was materially decreased because the quantity of cattle feed was reduced. Cows were inspected one time per year for tuberculosis and Bangs Disease. Milk was brought to one pasteurization plant, where "low temperature pasteurization" was employed. This process consisted of holding the milk for 30 minutes at 63 to 65°C (145 to 149°F).

Milk was bottled before pasteurization. Distribution of bottled milk was to infants, invalids and sick persons only, on a physician's certificate. Tests for specific gravity, fat content, and bacterial count were conducted daily by Ken inspectors at the plant. Low bacterial counts were claimed (under 50,000 per cc), but according to Capt. Horne, Military Government Medical Inspector, two samples of pasteurized milk analyzed by his staff showed counts of 200,000 and 1,000,000 per cc.

Bombing killed 7 or 8 dairy cows and destroyed the pasteurization plant. A new plant is now under construction which will use the "high temperature method" (95°C or 203°F for 20 minutes).

Rokusaburo thought that the decrease in milk supply would seriously affect the health of infants and invalids in need. City officials plan to import milk from surrounding areas, but even this supply will be insufficient.

Government supervision also included inspections of all meat, cattle, sheep, goats, pigs, horses and poultry brought into the one slaughter house located in the city. Approximately 150 animals, mostly cattle, were slaughtered per month. Two inspections were made, one of the animal on the hoof, the other of the meat and organs after slaughter.

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Subject: Milk and Food Sanitation cont'd.

Cider mills, soda pop bottling plants, and the ice manufacturing plants were also inspected "when necessary." Two of the ice plants utilized city water. These were destroyed by bombing. The third plant used river water after filtration. This plant is still operating. Ice was normally used for refrigeration of fish during transit from the city. However, the destruction of the two plants with resulting decrease in the ice production is not a serious health factor because fishing has been limited during the war by government directives and the quantity of fish shipped is much less than before the war; consequently, less ice is required.

DISTRIBUTION: All Divisions.

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