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

Amount of seafood examined: 650,000 kgs
Amount of seafood condemned: 30 "
Cause for condemnation: Spoiled for want of salt and lower layer
Disposition : Fertilizer

(b) Sanitary inspections of seafood processing plants include:

No. of establishments:
No. of establishments inspected:
Condition

Good:	3
Fair:	1
Poor:	0

Amount of seafood and seafood products examined: unknown

Amount of seafood products condemned: About 30 kgs

Cause for condemnation: Spoiled

Disposition: Fertilizer

2. Discuss in detail all conveyances used in shipment of to sanitation and refrigeration.

In transportation, ice is put around the fish, boxes with fish are covered with sheets.

3. List the precautions giving the most trouble in the shipment of seafood and in what respect?

None

4. What improvements have been made in the large fish markets?

Surroundings are kept clean. Keep-cleaning of refrigerators. Disposition of filthy things.

5. How many samples were submitted to the laboratory for analysis?

None

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

Amount of seafood examined: 650,000 kgs
Amount of seafood condemned: 30 "
Cause for condemnation: Spoiled for want of salt and lower layer
Disposition : Fertilizer

(b) Sanitary inspections of seafood Processing plants include:

No. of establishments: 4
No. of establishments inspected: 4
Condition
Good: 3
Fair: 1
Poor: 0

Amount of seafood and seafood products examined: unknown

Amount of seafood products condemned: About 30 kgs

Cause for condemnation: Spoiled

Disposition: Fertilizer

2. Discuss in detail all conveyances used in shipment as to sanitation and refrigeration.

In transportation, ice is put around the fish, boxes with lids are covered with sheets.

3. List the prefectures giving the most trouble in the shipment of sea-foods and in what respect?

None

4. What improvements have been made in the large fish markets?

Surroundings are kept clean. Keep-cleaning of refrigerators. Disposition of filthy things.

5. How many samples were submitted to the laboratory for analysis?

None

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

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

Yes

7. What improvements have been made in seafood processing plants during this period?

We are making efforts so that sanitation of plants will reach the standards fixed by the Food Sanitation Law.

8. Discuss storage facilities for seafoods - both processed and raw.

Foods are not kept well in refrigerators, so they are stored in containers.

E. GENERAL INFORMATION.

1. What training programs were accomplished for perfectural veterinarians (P.H.) ?

Ministry Ordinance was promulgated concerning the standards of milk and milk-products, so explanatory meeting and film-shows were held to let people know milk and milk-plants in America on 5 & 6 Dec.

2. What educational programs were conducted for processors of foodstuff?

We are giving encouragement concerning abovesaid matters.

3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and a storage copacity.

None

4. What licensing procedures are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licensed revoked and for what reasons?

None

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

5. Discuss present methods of transporting slaughtered carcasses, raw milk, etc. and outline trends toward improvement.

In transportation hurdles are laid on carriage and we are encouraging to use clean hurdles.

6. Discuss any other problems relevant to veterinary (P.H.) problems.

Simultaneous inspection of fresh-shops and foodstuffs shops will be executed at the end of the year.

Par. E-7 Veterinary and food sanitation inspections of canning plants (1) seafoods, (2) Fruits and vegetables.

No. of food establishments:	5
No. of food establishment inspected:	4
No. of cases of food condemnations:	0
No. of supensions:	0
No. of permits revoked:	0
No. of violation cases in civil court:	0

FOR THE GOVERNOR:

H. Nakamura
Chief of Public Health Sect.
Saitama Prefectural Government

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

THE GOVERNMENT OF SAITAMA PREFECTURE
URAWA CITY, SAITAMA PREFECTURE

SIO- 982 25 Nov. 1950

SUBJECT: VETERINARY INFORMATION SHEET

THRU : KANTO LIAISON & COORDINATION OFFICE

TO : HQ., KANTO CIVIL AFFAIRS REGION
(ATTENTION: CHIEF OF PUBLIC HEALTH SECT.)

Public Health Section Saitama-ken Period 1 Oct. to 31 Oct. 1950

A. RABIES CONTROL

1. Number of animals vaccinated and areas.

Area	No.	Area	No.	Area	No.	Area	No.
Kawaguchi	75	Kumagaya	782				
Omiya	2	Tokorozawa	33				
Kawagoe	5	Kasukabe	16				

Total: 913

2. Number of rabies cases. Dog: 5

3. Number of specimens submitted to the laboratory. 0

4. Number of rabies cases diagnosed.

5. a. Clinically. 5

b. Laboratory Confirmations. 0

5. Number of animals remaining to be vaccinated.

Unknown

6. Number of stray dogs collected.

1,078

7. Disposition of all stray dogs:

Out of 1,078 stray dogs 415 dogs were killed with strychnine

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

8. Number of retention pens available and locations.

One in each of the 13 Health Centers.

9. Were any prevaccinated animals found to be rabid-give details.

None

10. Is ther sufficient vaccine available in prefecture for the rabies control program?

Yes

11. How many animals were vaccinated by private practitioners?

Unknown

12. Any remarks pertinent to the rebies control program. (Detailed)

Preventive vaccination is executed all over Prefecture

B. MEAT INSPECTION

Par. B-1. Ante-and post-mortem inspection on the following livestock:

	Cattle	Calf	Horse	Swine	Sheep	Goat
No. slaughtered	1,380 (9)	265 (1)	605 (2)	7,647	17	7
Body wt. (kgs)	487,936	15,629	207,273	616,947	510	248
Dressed wt. (kgs)	248,503 (1,737)	7,689 (94)	103,811 (316)	352,109	260	43

(Figures in parentheses show emergency slaughter)

Condemned Ante-mortem:

Condemned post-mortem:

Disuse:	Cattle	Calf	Horse	Swine	Sheep	Goat
Wholly (kgs)	319			168		
Partial (")	188		43	69		
Viscera (")	506	12	140	4,334	2	6

2. Number of "T.B." and "Brucellosis" reactors referred for slaughter.

4 0

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

3. What disposition was made of all "T.B." reactors?

Slight case of T.B.: A part was disused.

4. List number of diseases diagnosed on antemortem inspection?

B-4

Disease	Cattle	Calf	Horse	Swine	Sheep	Goat
Jaundice	2			Parasite	69	
Intestinal catarrh	182			Osteomalacia	4	
Fracture	18			Udder inflammation	3	
External injury	340			Uterus prolaps	2	
Pericarditis	11			Obstractis Oesophagi	2	
Constipation	2			Waist disease	1	
Ovary swell	2					
Paralysis after delivery	1					

5. What disposition was made on animals found to be diseased on antemortem inspection?

Disease	Disposition
Shown below	Slight: Partially disused
	Serious: Wholly disused

6. How many postmortem condemnations were made during this period?

B-6

Disease	Cattle	Calf	Sheep	Goat	Swine	Horse
Septicaemia					1	
Jaundice					8	
Hydropsy	4				11	
Tumour & others	6				5	3
T.B.	4					
Distomiasis	195				2	
Inflammation	22	4		1	250	56
Deterioration	4				183	3
Others	33	2		1	1,717	19
Total:	268	6		2	2,177	81

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

7. For what conditions were condemnations made.

	Complete	Partial	Pathology
Acute tympanites:	1	as it became so thin that it was disposed according to the regulation.	

8. What postmortem conditions (generalized or localized) were observed and passed as fit for human consumption.

It was afflicted with abovesaid disease, but the parts other than afflicted was used for human consumption.

9. Are records kept on all postmortem finding? Yes

10. Are all carcasses properly stamped after being passed by inspectors?

Yes

11. Are inspectors always present during inspection? Yes

12. How much emergency slaughtering was done during this period and for what condition?

Kind of animal	Injury	Paralysis after delivery	Acute cympanites	Hard labor	Total
Cattle	1	1	6	1	9
Calf			1		1
Horse	2				2
Total	3	1	7	1	12

13. How much slaughtered meats is diverted to meat processing plant?

Cattle	10	head	2,200	
Calf	22	"	400	Total: 17,215 Kgs
Swine	203	"	11,485	
Horse	21	"	3,130	

14. What type or types of processed meats are manufactured in the processing plants?

Ham, sausage, etc.

15. What quality controls are maintained on processed meats?

Nothing worth mentioning

16. How many samples were collected during this period and what was laboratory finding?

None

B-16. Sanitary inspections of meat processing establishments to include:

No. of establishments:	9
No. of establishment inspected	
Sanitary condition:	9
Good:	6
Fair:	3
Poor:	0

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

Amount of meat and meat food products examined (kgs):	17,215kgs
Amount of meat and meat food products condemend:	17,215 "
Cause for condemnation:	0
Disposition:	0

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

None

18. Give detailed report as to anticipated programs and completed programs in reference to meat plant sanitation?

1. Food-inspectors will attend when the meat is in the process.
2. Marks are put to the processed meat.
3. Licenses are given to rabbit-meat dealers.

19. Is there a detailed list of all formulas used in sausages meats available at the prefectural office?

Yes

D. DAIRIES AND MILK PROCESSING PLANTS

C-1 Sanitary inspections on dairy farms, milk plants, and establishments producing milk products, to include:

(1) Special milk

No. of farm inspections	:	
Samples examined	:	
Over bacterial standards (50,000 per cc)	:	None
Under butterfat standards: (3,3 per cent)	:	
No. of plant inspections	:	
Samples examined	:	

(2) Ordinary milk

No. exqmined	:	38
Samples examined	:	16
Over bacterial standards (2,000,000 per cc)	:	5
Under butterfat standards (3,0 per cent)	:	2
No. of plant inspections	:	23
Samples examined	:	31

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

(3) Goat milk

No. of farms inspected	:	
Samples examined	:	
Over bacterial standards (2,000,000 per cc)	:	None
Under bacterial standards (3,0 per cent)	:	

(4) Amount of milk produced during Oct. 1950

Type of milk	No. of farms	No. of cows & goats	Amount Produced
Special	-	-	-
Ordinary	2,296	3,281	762,859 Lt.
Goat	2	10	28 "

(5) Amount of Milk Bottled in Milk Plants.

Type of milk	No. of plants	Raw Milk (kgs)	Pasteurized (kgs)	Sterilized (kgs)
Special	-	-	-	-
Ordinary	95	-	194,422 Lt.	481 Lt.

(6) Milk Products in Oct. 1950.

Recombined Milk - L:	3,455	kgs
Whole powdered milk (kgs):	76,754	"
Modified powdered milk: (15% added sugar)	3,825	"
Modified powdered milk: (35% added sugar)	9,529	"
Sweetened condensed milk:	-	
Evaporated milk:	25	Lb.
Batter:	-	
Cheese:		

2. What is volume of raw milk produced for consumption as such?

None

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

3. What is the result of bacterial analysis for this period (plate count)? Use attached sheet for raw, pasteurized and processed milks. Also give coliform index in each case.

Not applicable

4. Is the "Phosphatase Test" used on pasteurized milk? Give details.

Not applicable

5. Is their evidence of mastitis as domonstrated by cultural analysis?

Not applicable (Detailed)

6. Give results of bacterial analysis performed on dairy utensils.
How often is this accomplished.

Not applicable

7. Discuss in detail programs of improvement in the handling of milk and equipment.

In accordance with the standard of component, it is necessary for milk plant to have equipment that can lower the temparature of milk to 10°c in an hour.

D. SEAFOOD PROCESSING

Par. D-1 (a) Sanitary inspections of wholesale seafood markets include:

No. of establushment:		15
No. of establishment inspected:		15
Condition	Good:	12
	Fair:	3
	Poor:	0
Amount of seafood examined:		Approx. 605,000 kgs
Amount of seafood condemned:		50 "
Cause for condemnation:		For want of salt.
Disposition	:	Fertilizer

(b) Sanitary inspections of seafood Processing plants include:

No. of establishments:	4
No. of establishments inspected:	4
Condition	
Good:	3
Fair:	1
Poor:	0

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

Amount of seafood and seafood products examined: Unknown

Amount of seafood products condemned: Appdox. 20 kgs

Cause for condemnation: Spoiled

Disposition: Fertilizer

2. Discuss in detail all conveyances used in shipment as to sanitation and refrigeration.

Same as previous report

3. List the prefectures giving the most trouble in the shipment of sea-foods and in what respect?

None

4. What improvements have been made in the large fish markets?

Good supply of water. Perfect disposition of filthy things. Improvement of workers' lavatory.

5. How many samples were submitted to the leboratory for analysis?

Raw 0 Processed 0

6. Are fish conning factories maintaining adequate sanitary standards? (Discuss)

Yes

7. What improvements have been made in seafood processing plants during this period?

None

8. Discuss storage facilities for seafoods - both processed and raw.

Foods are put in containers while they are stored, clean-keeping of refrigerators.

E. GENERAL INFORMATION.

1. What training programs were accomplished for prefectural veterinarians (P.H.) ?

None

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

2. What educational programswere conducted for processors of foodstuff?

None

3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and s storage copacity.

None

4. What licensing procedures are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licenses revoked and for what reasons?

1. Licenses are given to the establishment that obtained the mark more than 91.

2. Lisenses revoked; None

5. Discuss present methods of transporting slaughtered carcasses, raw milk, etc. and outline treands toward improvement.

When slaughtered carcasses are transported they are put on hurdles and covered with sheets.
As to milk, ice is put around the can.

6. Discuss any other problems relevant to veterinary (P.H.) problems.

Influenza bovum has been brought to an end, and we have nothing worth mentioning about other matters.

Par. E-7 Veterinary and food sanitation inspections of canning plants (1) seafoods, (2) Fruits and vegetables.

No. of food estahlishments:	5
No. of food establishment inspected:	3
No. of cases of food condemnations:	0
No. of supensions:	0
No. of permits revoked:	0
No. of violation cases in civil court:	0

Received
K.L.G.O.
25.11.25
TIME

Idzoo Kasamatsu
Chief of Public Health Sect.
Saitama Pref. Government

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

THE GOVERNMENT OF SAITAMA PREFECTURE
URAWA CITY, SAITAMA PREFECTURE

SLO-970 23 Nov. 1950

SUBJECT: RABIES CONTROL (FOR OCTOBER)

THRU : KANTO LIAISON & COORDINATION OFFICE

TO : HQ., KANTO CIVIL AFFAIRS REGION
(ATTN: CHIEF OF PUBLIC HEALTH SECTION)

1. Reference is made to memorandum, KCAR, file KPH 700, subject: "Rabies Control", dated 8 June 1950.

2.a. Area of occurrence (by Gun & City) of all rabies cases (animal) in the Prefecture during October with number of cases.

Area	No. of cases	Kind of animal
Urawa City	1	Dog
Kawaguchi City	1	"
Kitaadachi-gun	2	"
Osato-gun	1	"
TOTAL:	5	
Cumulative:	Dogs 114	Cats 5

b. Area (Gun & City

b. Area (Gun & City) in which human deaths have occurred in October with number of deaths.

Kodama-gun: 1

Cumulative: 9

Received
K.L.C.O.
25.11.22
AMS 16.00

Hiroo Nakamura
Chief of Public Health Sect.
Saitama Pref. Government

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

THE GOVERNMENT OF SAITAMA PREFECTURE
URAWA CITY, SAITAMA PREFECTURE

SIO-895 25 Oct. 1950

SUBJECT: VETERINARY INFORMATION SHEET

THRU : KANTO LIAISON & COORDINATION OFFICE

TO : HQ., KANTO CIVIL AFFAIRS REGION
(ATTENTION: CHIEF OF PUBLIC HEALTH SECT.)

Public Health Section Saitama-ken Period 1 Sept. to 30 Sept. 1950

A. RABIES CONTROL

1. Number of animals vaccinated and areas.

Area	No.	Area	No.	Area	No.	Area	No.
Urawa	49	Tokorozawa	23	Gyoda	2		
Kawaguchi	45	Matsuyama	8	Kasukabe	11		
Omiya	34	Chichibu	65	Satte	3		
Kawagoe	18						
Total: 258							

Dog: 6
Cat: 2 Total: 9
Horse: 1

2. Number of rabies cases. _____

3. Number of specimens submitted to the laboratory. 2

4. Number of rabies cases diagnosed.

a. Clinically. 7

b. Laboratory Confirmations. 2

5. Number of animals remaining to be vaccinated.

Unknown

6. Number of stray dogs collected.

1,000

7. Disposition of all stray dogs:

Out of 1,000 stray dogs 446 dogs were returned to their owners and the remaining 554 dogs were killed with strychnine.

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

8. **Number of retention pens available and locations.**

There is one in each of the 13 Health Centers.

9. **Were any prevaccinated animals found to be rabid-give details.**

	Found to be rabid
1 dog which was vaccinated on 10 Apr. 1950	23 Sept. 1950
1 horse which was vaccinated on 14, 18, 22 with 60cc each time.	29 Sept. 1950

10. **Is there sufficient vaccine available in prefecture for the rabies control program?**

Yes (Amount sure to be had 71 Lt. a certain amount isexpected)

11. **How many animals were vaccinated by private practitioners?**

Unknown

12. **Any remarks pertinent to the rabies control program. (Detailed)**

November will be fixed as a rabies prevention month and immunization will be executed throughout the Pref.

B. MEAT INSPECTION

Par. B-1. Ante-and post-mortem inspection on the following livestock:

	Cattle	Calf	Horse	Swine	Sheep	Goat
No. slaughtered	1,795 (24)	305	374 (3)	7,906	20	5
Body wt. (kgs)	610,535	26,502	112,247	630,234	900	196
Dressed wt. (kgs)	305,351 (4,001)	12,616	96,070 (537)	363,362	450	97

(Figures in parentheses show emergency slaughter)

Condemned Ante-mortem: Cattle: 1 Swine: 1 Horse: 3

Condemned post-mortem: 0

Disuse:	Cattle	Calf	Horse	Swine	Sheep	Goat
Wholly (kgs)	173	-	570	54	-	-
Partial (")	196	10	25	74	-	-
Viscera (")	716	24	92	3,996	8	4

2. **Number of "T.B." and "Brucellosis" reactors referred for slaughter.**

Cattle: 4

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

3. What disposition was made of all "T.B." reactors?

A part was disused as it was a partial T.B.

4. List number of diseases diagnosed on antemortem inspection?

B-4.

Disease	Cattle	Calf	Horse	Swine	Sheep	Goat
Influenza Bovum	2					
Pericarditis	8	1				
Fracture	2			11		
Pneumonia	4		1			
Swell			1			
Acute tympanites	21					
Incised wound pericarditis	3			3		
Dyspepsia	7					
Gastroenteritis	23	4	1	17		
Osteomalacia			2			
Parasite	17		74	55		
Jaundice				2		
Skin disease				1		
Haunch paralysis		1	5		1(1)	1(1)
Hard labor		(87)		2		
Total:	87	5	84	91	1	1

5. What disposition was made on animals found to be diseased on antemortem inspection?

Disease	Disposition
Total disease	Wholly disused
Partial disease	Partially disused

6. How many postmortem condemnations were made during this period?

B-6

Disease		Cattle	Calf	Sheep	Goat	Swine	Horse
Epidemic stipulated by Law		2					
Jaundice						2	
Hydropsy		1					
Tumour	Actino-mykom					1	
	Others	6				4	
"Go-chu"						1	
Inflammation		69	7			319	24
Atrophy		14		2	2	225	
Others		32	3			1,446	12
Distomiasis		242	3			3	15
Total:		366	13	2	2	2,001	51

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

7. For what conditions were condemnations made.

	Complete	Partial	Pathology
Cattle:	2		Influenza Bovum

8. What postmortem conditions (generalized or localized) were observed and passed as fit for human consumption.

1. No existence of parasites
2. Nothing abnormal in the internal organs
3. Internal organs had no nasty smell
4. Meat and organs were fit for human consumption

9. Are records kept on all postmortem finding? Yes

10. Are all carcasses properly stamped after being passed by inspectors?

Yes

11. Are inspectors always present during inspection? Yes

12. How much emergency slaughtering was done during this period and for what condition?

	Acute tympanites	Injury	Paralysis after delivery
Cattle	21	2	1
Swine	-	-	-
Horse	-	3	-
Total:	21	5	1

13. How much slaughtered meats is diverted to meat processing plant?

Cattle: 2,023 kgs Swine: 6,778 kgs
Calf : 3,532 " Horse: 1,050 "

14. What type or types of processed meats are manufactured in the processing plants?

Ham, Sausage and bacon

15. What quality controls are maintained on processed meats?

Same as previous report

16. How many samples were collected during this period and what was laboratory finding?

None

B-16, Sanitary inspections of meat processing establishments to include:

No. of establishments	9
No. of establishment inspected	9
Sanitary condition:	
Good:	7
Fair:	2
Poor:	0

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

Amount of meat and meat food Products examined (kgs):	10,383
Amount of meat and meat food products condemend:	0
Cause for condemnation:	0
Disposition:	0

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

None

18. Give detailed report as to anticipated programs and completed programs in reference to meat plant sanitation?

1. Meat-dressing table will be covered with metal plate.
2. Liicence will be given to sell rabbit meat, for the dressing equipment is perfect.
3. Marks are put to the processed meat.

19. Is there a detailed list of all formulas used in sausages meats available at the prefectural office?

Yes

D. DAIRIES AND MILK PROCESSING PLANTS

C-1 Sanitary inspections on dairy farms, milk plants, and establishments producing milk products, to include:

(1) Special milk

No. of farm inspections	:	
Samples examined	:	
Over bacterial standards (50,000 per cc)	:	None
Under butterfat standards: (3,3 per cent)	:	
No. of plant inspections	:	
Samples examined	:	

(2) Ordinary milk

No. exquined	:	85
Samples examined	:	20
Over bacterial standards (2,000,000 per cc)	:	5
Under butterfat standards (3,0 per cent)	:	5
No. of plant inspections	:	42
Samples examined	:	58

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

(3) Goat milk.

No. of farms inspected	:	0
Samples examined	:	0
Over bacterial standards (2,000,000 per cc)	:	0
Under bacterial standards (3,0 per cent)	:	0

(4) Amount of milk Produced During Sept. 1950.

Type of milk	No. of farms	No. of cows & goats	Amount Produced
Special	-	-	-
Ordinary	2,296	3,281	843,840 Lt.
Goat	22	10	30 "

(5) Amount of Milk Bottled in Milk Plants.

Type of milk	No. of plants	Raw Milk (kgs)	Pasteurized (kgs)	Sterilized (kgs)
Special	-	-	-	-
Ordinary	92	-	50,374	470 Lt.

(6) Milk Products in September 1950.

Recombined Milk - L	:	0
Whole powdered milk (kgs)	:	11,472
Modified powdered milk: (15% added sugar)		32,722
Modified powdered milk (35% added sugar):		2,500
Sweetened condensed milk:		7,520
Evaparated milk		0
Batter		350 Lbs
Cheese		0

2. What is volume of raw milk produced for consumption as such?

None

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

3. What is theresult of bacterial analysis for this period (plate count)? Use attached sheet for raw, pasteurized and processed milks. Also give coliform index in each case.

Plate count is not conducted.

4. Is the "Phosphatase Test" used on pasteurized milk? Give details.

Phosphatase test is not conducted.

5. Is their evidence of mastitis as domonstrated by cultural analysis? (Detailed)

None

6. Give results of bacterial analysis performed on dairy utensils.
How often is this accomplished.

None

7. Discuss in detail programs of improvement in the handling of milk and equipment.

Pasteurizing method is inperfect, so milk is pasteurized after it is bottled.

D. SEAFOOD PROCESSING

Par. D-1 (a) Sanitary inspections of wholesale seafood markets include:

No. of establishment:		15
No. of establishment inspected:		15
Condition	Good :	12
	Fair :	3
	Poor :	0

Amount of seafood examined:	600,000 kgs
Amount of seafood condemned:	75
Cause for condemnation:	Spilled for want of salt.
Disposition :	Used as fertilizer

(b) Sanitary inspections of seafood processing plants include:

No. of establishments:		4
No. of establishments inspected:		4
Condition	Good:	3
	Fair:	1
	Poor:	0

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

Amount of seafood and seafood products examined: Unknown

Amount of seafood products condemned: Approx. 25 kgs

Cause for condemnation: Spoiled

Disposition: Fertilizer

2. Discuss in detail all conveyances used in shipment as to sanitation and refrigeration.

Fish is iced when it is conveyed.

3. List the prefectures giving the most trouble in the shipment of sea-foods and in what respect?

None

4. What improvements have been made in the large fish markets?

Improvement of water-supply and disposal of filthy things.

5. How many samples were submitted to the laboratory for analysis?

None

6. Are fish conning factories maintaining adequate sanitary standards? (Discuss)

Yes

7. What improvements have been made in seafood processing plants during this period?

None

8. Discuss storage facilities for seafoods - both processed and raw.

Clean-keeping of refrigerators and installation of thermometers.

E. GENERAL INFORMATION.

1. What training programs were accomplished for prefectural veterinarians (P.H.) ?

None

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2. What educational programs were conducted for processors of foodstuff?

1. Meat-food prosessors were called up and instructions were given them to treat meat in sanitary way.
2. Sanitary treatment of material meat when it is conveyed to them. 3. Puting up the signs without to fail.

3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and a storage capacity.

None

4. What licensing procedures are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licenses revoked and for what reasons?

None

5. Discuss present methods of transporting slaughtered carcasses, raw milk, etc. and outline treands toward improvement.

In conveyance of carcasses, instructions were given to place them on hurdles and to cover them with clean sheets.

6. Discuss any other problems relevant to veterinary (P.H.) problems.

As influenza bovum is still rife, food meal is strictly inspected.

Par. E-7 Veterinary and food sanitation inspections of canning plants (1) sesfoods, (2) Fruits and vegetables.

No. of food establishments:	5
No. of food establishment inspected:	3
No. of cases of food condemnations:	0
No. of supensions:	0
No. of permits revoked:	0
No. of violation cases in civil court:	0

Chiro Nakamura
Chief of Public Health Sect.
Saitama Pref. Government

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

THE GOVERNMENT OF SAITAMA PREFECTURE
URAWA CITY, SAITAMA PREFECTURE

SLO-877 20 Oct. 1950

SUBJECT: RABIES CONTROL (FOR SEPTEMBER)

THRU : KANTO LIAISON & COORDINATION OFFICE

TO : HQ., KANTO CIVIL AFFAIRS REGION
(ATTN: CHIEF OF PUBLIC HEALTH SECTION)

1. Reference is made to memorandum, KCAR, file KPH 700, subject; "Rabies Control", dated 8 June 1950.

2. a. Area of occurrence (by Gun & City) of all rabies cases (animal) in the Prefecture during September with number of cases.

Area	No. of cases	Kind of animal	
Urawa City	1	Dog	1
Kawaguchi City	2	Dogs	2
Kitaadachi Gun	4	Dogs Horse	3 1
Iruma-gun	2	Cats	2
TOTAL:	9	Dogs 6 Cats 2 Horse 1	

b. Area (Gun & City) in which human deaths have occurred in September with number of deaths.

Kitaadachi Gun: 1 Kodama Gun: 1

TOTAL: 2

Received
K.L.O.O.
25.10.23
TLmB

Hiroo Nakamura
Chief of Public Health Sect.
Saitama Pref. Government

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

1

THE GOVERNMENT OF SAITAMA PREFECTURE
URAWA CITY, SAITAMA PREFECTURE

SLC-678 22 August 1950

SUBJECT: RABIES CONTROL (FOR JULY)

THRU : KANTO LIAISON & COORDINATION OFFICE

TO : HQ., KANTO CIVIL AFFAIRS REGION
(ATTN.: CHIEF OF PUBLIC HEALTH SECTION)

1. Reference is made to memorandum, KCAR, file KPH 700, subject; "Rabies Control", dated 8 July 1950..

2. a. Area of occurrence (by Gun & City) of all rabies cases (animal) in the Prefecture during July with number of cases.

Area	No. of cases	Kind of animal	
Urawa City	6	Dogs	6
Omiya City	3	"	3
Kitaadachi Gun	4	"	4
Iruma Gun	1	"	1
TOTAL:	14		14

b. Area (Gun & City) in which human deaths have occurred in July with number of deaths.

Not applicable

Received
K.L.C.O.
25. 8. 24
T.M.B

Hiroo Nakamura
Chief of Public Health Sect.
Saitama Pref. Government

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

SHIZUOKA PREFECTURAL GOVERNMENT

Oct. 9, 1950

SUBJECT: Report on rabies.

TO : Chief, Public Health Section,
Kanto Civil Affairs Region.

Report is hereby submitted on the rabies, particulars as follows:

1. (a) Kept dog; 2 years old; male; mongrel; non-vaccinated; occurred on Sept. 29; died on Oct. 2; decided as rabies on Oct. 2; occurred at Miya-machi, Mishima City; four persons hurt.

(b) Kept dog; 5 months old; female; mongrel; non-vaccinated; occurred on Oct. 4; killed on Oct. 4; decided as rabies on Oct. 4; occurred at Izu-nagaoka-machi, Tagata-gun; no person hurt.

2. Persons hurt.

Pasteur vaccination for human body (using vaccine produced by KITAZATO Laboratory) was commenced for 2 persons on Sept. 29, and for other 2 persons on Oct. 4 at National Mishima Hospital. It will be completed on Oct. 16 and and on Oct. 21, respectively.

3. Basis for decision as rabies.

Clinical and dissection observation, at Mishima Health Center.

4. Channel of infection.

Unknown.

FOR THE GOVERNOR

I. KAMEYAMA

Chief,
Liaison Office,
Shizuoka Pref.

Received
K.L.C.O.
25. 10. 11
TIME

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VIII-9

THE GOVERNMENT OF SAITAMA PREFECTURE
URAWA CITY, SAITAMA PREFECTURE

SLO-799 25 Sept. 1950

SUBJECT: VETERINARY INFORMATION SHEET

THRU : KANTO LIAISON & COORDINATION OFFICE

TO : HQ., KANTO CIVIL AFFAIRS REGION
(ATTENTION: CHIEF OF PUBLIC HEALTH SECT.)

Public Health Section Saitama-ken Period 1 Aug. to 31 Aug. 1950

A. RABIES CONTROL

1. Number of animals vaccinated and areas.

Area	No.	Area	No.	Area	No.	Area	No.
Urawa	281	Tokorozawa	230	Satte	77		
Kawaguchi	399	Gyoda	30				
Omiya	131	Kazo	92				
Kawagoe	159	Kasukabe	92				

Total: 1,491

2. Number of rabies cases. 6 (dog 4, cat 1, goat 1)

3. Number of specimens submitted to the laboratory. 1 (goat)

4. Number of rabies cases diagnosed.

a. Clinically 4 dogs, 1 cat b. Laboratory Confirmations 1 goat

5. Number of animals remaining to be vaccinated. Unknown

6. Number of stray dogs collected. 1,718

7. Disposition of all stray dogs:

Among the 1718 stray dogs 855 were returned to their owners and 863 were killed with stryohnine.

Received
K.L.C.O.
25. 9.25
TIME

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8. Number of retention pens available and locations.

There is one is each of the 13 Health Centers.

9. Were any prevaccinated animals found to be rabid-Give details.

None

10. Is there sufficient vaccine available in prefecture for the rabies control program?

Yes.

11. How many animals were vaccinated by private practitioners?

Unknown

12. Any remarks pertinent to the rabies control program.(Detailed)

Autumnal immunization is under contemplation.

B. MEAT INSPECTION

Par. B-1. Ante-and post-mortem inspection on the following livestock:

	Cattle	Calf	Horse	Swine	Sheep	Goat
No. slaughtered	1,579 (18)	443 (1)	314 (5)	7,821 (1)	7	2
Body wt. (kgs)	435.700 27,510		104,308	619,131	232	136
Dressed wt. (kgs)	268,650 13,904		52,226	352,481	116	68

(Figures in parentheses show emergency slaughter)

Condemned Ante-mortem: 0
Condemned post-mortem: 0

Disuse:	Cattle	Calf	Horse	Swine	Sheep	Goat
Wholly (kgs)		28	158			
Partial (")	41	1	1	40		
Viscera (")	424	46	42	3,020		

2. Number of "T.B." and "Brucellosis" reactors referred for slaughter.

T. B.: 5 Brucellosis: 1

3. What disposition was made of all "T.B." reactors?

In slight case internal organs were disused.
In serious case the whole was disused.

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4. List number of diseases diagnosed on antemortem inspection/

B-4

Disease	Cattle	Calf	Horse	Swine	Sheep
Udder inflammation	2				
Stomach & intestinal catarrh	10	3		217	
Jaundice				5	
Fracture	6	2	1	41	
Pericardities	1		1		
Lung bloodshot				3	
Haunch paralysis			3		
Tuberculosis	6				
Sprain			4		
Poisoning				2	
Parasite	2			100	
External injury	8		1	55	
Acute tympanites	2				
Others	2				

5. What disposition was made on animals found to be diseased on antemortem inspection?

Disease	Disposition
Those mentioned in B-4	Partially diseased

6. How many postmortem condemnationswere made during this period?

B-6

Disease	Cattle	Calf	Sheep	Goat	Swine	Horse
"Go chu"					1	
Distomiasis	137	15			30	
Inflammation	38	7			326	6
Deterioration & Atrophy	1				83	2
Tumour	8				2	
Hydropsy					8	
Jaundice					6	
Tuberculosis	6				2	
Others	25	2			778	12

7. For what conditions were condemnations made.

Complete	Partial	Pathology
None		

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8. What postmortem conditions (generalized or localized) were observed and passed as fit for human consumption.

In case of external injury and prasite: partially disused.

In case of harmful diseases: wholly disused.

9. Are records kept on all postmortem finding? Yes

10. Are all carcasses properly stamped after being passed by inspectors?

Yes

11. Are inspectors always present during inspection? Yes

12. How much emergency slaughtering was done during this period and for what condition?

	Auste tympanites	Injury	Total
Cattle	11	1	12
Horse		5	5
Calf	1		1
Swine		1	1
Total	12	7	19

13. How much slaughtered meats is diverted to meat processing plant?

14,365 Kgs

14. What type or types of processed meats are manufactured in the processing plants?

Ham, Sausage, Bacon

15. What quality controls are maintained on processed meats?

Same as previous report

16. How many samples were collected during this period and what was laboratory finding?

None

B-16. Sanitary inspectionsof meat processing establishments to include:

None

No. of establishments	9
No. of establishment inspected	9
Sanitary condition:	
Good:	5
Fair:	4
Poor:	0

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Amount of meat and meat food Products examined (kgs):	14,365
Amount of meat and meat food products condemend:	0
Cause for condemnation:	-
Disposition:	-

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

None

18. Give detailed report as to anticipated programs and completed programs in reference to meat plant sanitation:

Meat dressing table is covered with metal plate.

19. Is there a detailed list of all formulas used in sausages meats available at the prefectural office?

Yes

D. DAIRIES AND MILK PROCESSING PLANTS

C-1 Sanitary inspections on dairy farms, milk plants, and establishments producing milk products, to include:

(1) Special milk

No. of farm inspections :	
Samples examined :	
Over bacterial standards (50,000 per cc) :	None
Under butterfat standards (3,3 per cent) :	
No. of plant inspections:	
Samples examined :	

(2) Ordinary milk

No. examined :	380
Samples examined :	125
Over bacterial standards (2,000,000 per cc) :	31
Under butterfat standards (3,0 per cent) :	10
No. of plant inspections:	30
Samples examined :	65

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(3) Goat milk.

No. of farms inspected	:	0
Samples examined	:	0
Over bacterial standards (2,000,000 per cc)	:	0
Under bacterial standards (3.0 percent)	:	0

(4) Amount of milk Produced During Aug. 1950.

Type of milk	No. of farms	No. of cows & goats	Amount produced	
Special	0	0	0	
Orinary	2,920	4,200	1,105,000	lt.
Goat	2	15	50	lt.

(5) Amount of Milk Bottled in Milk Plants.

Type of milk	No. of plants	Raw Milk (kgs)	Pasteurized (kgs)	Sterilized (kgs)
Special	-	-	-	-
Orinary	92	52,492 lt.	500 lt.	

(6) Milk Products in August 1950.

Recombined Milk - L	0	
Whole powdered milk (kgs)	12015 Kg	
Modified powdered milk (15% added sugar)	36043 Kg 54,065 Kg	kgs.
Modified powdered milk (35% added sugar)	6007 Kg	
Sweetened condensed milk	7,927	"
Evaparated milk	0	
Batter	338	lbs.
Cheese	0	

2. What is volume of raw milk produced for consumption as such?

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3. What is the result of bacterial analysis for this period (plate count)? Use attached sheet for raw, pasteurized and processed milks. Also give coliform index in each case.

Plate count is not conducted.

4. Is the "Phosphatase Test" used on pasteurized milk? Give details.

Phosphatase test is not conducted.

5. Is their evidence of mastitis as domonstrated by cultural analysis? (Detailed)

None

6. Give results of bacterial analysis performed on dairy utensils.
How often is this accomplished.

None

7. Discuss in detail programs of improvement in the handling of milk and equipment.

Improvement of drainage and supply of water, clean washing of milk cans and sterilization of milk by steam.

D. SEAFOOD PROCESSING

Par. D-1 (a) Saitama inspections of wholesale seafood markets in include:

No. of establishment:		15
No. of establishment inspected:		15
Condition	Good :	12
	Fair :	3
	Poor:	0

Amount of seafood examined:	500,000 kgs
Amount of seafood condemned:	85 "
Cause for condemnation:	Spoiled for want of salt,
Disposition :	Used as fertilizer

(b) Sanitary inspections of seafood processing plants include:

No. of establishments:		5
No. of establishments inspected:		5
Condition	Good:	4
	Fair:	1
	Poor:	0

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Amount of seafood and seafood products examined: Unknown

Amount of seafood products condemned: 20 kgs.

Cause for condemnation: Spoiled

Disposition: Fertilizer

2. Discuss in detail all conveyances used in shipment as to sanitation and refrigeration.

Meat is covered with clean sheets and it is kept cold when it is transported.

3. List the prefectures giving the most trouble in the shipment of sea-foods and in what respect?

None

4. What improvements have been made in the large fish markets?

Improvement of water supply and disposal of filthy things.

5. How many samples were submitted to the laboratory for analysis?

Raw fish: 0 Processed fish: 0

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

Yes

7. What improvements have been made in seafood processing plants during this period?

None

8. Discuss storage facilities for seafoods - both processed and raw.

We find it difficult to keep ice-chests clean.
We are urging the retail shops to make their ice-chests perfect.

E. GENERAL INFORMATION.

1. What training programs were accomplished for prefectural veterinarians (P.H.)?

None

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2. What educational programs were conducted for processors of foodstuff?

Brief courses are held regarding the permission for fish and shell-fish stores.
Sanitary education.

3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and a storage capacity.

None

4. What licensing procedure are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licenses revoked and for what reasons?

None

5. Discuss present methods of transporting slaughtered carcasses, raw milk, etc. and outline treands toward improvement.

None

6, Discuss any other problems relevant to veterinary (P.H.) problems.

Influenze bovum is prevailing now,so meat inspection is strictly conducted in slaughter.

Par. E-7 Veterinary and food sanitation inspections of canning plants (1) seafoods, (2) Fruits and vegetables.

No. of food establishments:	5
No. of food establishment inspected:	3
No. of cases of food condemnations:	0
No. of supensions:	0
No. of permits revoked:	0
No. of violation cases in civil court:	0

Kiyoo Nakamura
Chief of Public Health Sect.
Saitama Pref. Government

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

1

Report on Inspection in Saitama Prefecture 12 - 15 September 1950.

Osawa Milk Plant ---------- Kumagaya-city

Findings:

1. Dirty and filthy around the building.
2. Building not yet improved ------- completed in a week, manager promissed.
3. Milk running from the inside of the building into outside.
4. Lack of ice-box broken.

Opinion:

1. Improvement stopped since last visit (25 July 1950).
2. One of the largest milk plant in Saitama but one of the poorest.
3. Terribly bad.

Kumagaya Fish Market ---------- Kumagaya-city

Findings:

1. 149 employees.
2. Employees have recently obtained physical examination at the health center.
3. Handling fish 100,000 kan.
4. 40 - 50% of fish brought from small companies in Tsukiji Market by truck with ice in it.
5. Refrigerant: 80 tsubo.
6. Fish distributed to Kumagaya-city and surrounding countries.
7. Have trouble on money. Talk to Mr. Nakajima, director of Tokyo Tsukiji Market about it.

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Morinaga Milk Plant at Yorii Town.

Findings:

1. Milk receiving: 90 koku daily.

2. Remodelling: Door, Roof, Painting of the inside and fixing of floor (by concrete) to the completed by the end of September.

3. Milk converted: 50 koku into City Milk. 40 koku into Dried Milk (15% of dried milk are modified).

4. Market for sale: same as before.

5. No. of employees: 84.

6. Powdering of milk done every day.

7. Joint of the pipe leaks milk.

8. Electricity Distribution: The company is using approximately 10,000 kilomats a month (350 - 400 kilowars a day). 1st and 3rd Sundays are black out days. Besides, they have no juice twice or thrice a month by accident. Therefore, they are at a loss how to operate machines with the results of occasionally spoiling milk. Therefore they established semi-special line from the center of the town directly to the plant. However, no improvement was made. Thus, they went to sub-branch and branch of Saitama Kanto Electric Distribution company, but no faborable answers were obtained. Dr. Pegg said he would call an official of Communication and Industry Ministry to solve that problem.

<u>Chiba Prefecture</u>

Chichibu Slaughter house.

Findings:

1. No table used for viscera handling which were recommended by Dr. Pegg.

2. Blood from the slaughtered animal directly running into river.

3. Sediment basin: full of blood. Ditch to sediment basin is filthy.

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

4. Slaughtering: every other day. 10 swines slaughtered a day.

5. Carcass cut into several parts and then measured.

Suggestions:

1. Table for viscera handling should be used.

2. No blood should be directly led into river. Sediment basin should not be full of blood.

3. Dr. Kato, an old inspector, worked here for 12 years. Change of inspector shall be taken into consideration.

Yoshida Milk Farm and Milk Plant in Chichibu.

Findings:

1. Raw milk: 0.8 koku brought from outside, 1.5 koku from their milk farm.

2. High temperature pasteurization of milk used.

3. Inspection made by health center inspector one week ago but not graded.

4. Refrigerating machine will be fixed next year.

5. 9 milch cows there, milking 6 cows.

6. Bottles of city milk are distributed to consumer by basket.

7. Many kinds of bottle for city milk used.

Noodle-shop.

Findings:

1. Graded B.

2. Employees hands are clean and fingers are neatly cut.

Ice candy shop.

Findings:

1. Graded 26 August

2. Refrigeration: dirty

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Kawagoe

Yaokan Restaurant (Manager: Mr. Tajima)

Findings:

1. Complete meals served for 30 - 40 people a day.
2. Waster: both city water and well water used.
3. 6 employees working.
4. Physical examination was made in August by a doctor at health center. But no serological test. In July, employees obtained stool examination. No certificates were given to them by health center. Dr. Pegg stressed the need of certificate of physical examination.

Yoshitora Restaurant (Manager: Mr. Yoshizaki)

Findings:

1. Complete meals served there for very few patron.
2. Graded: on 25 August.
3. Ice Box: very bad, in bad order, meat and vegitables were directly on ice. Dr. Pegg suggested it should be in good order on should be replaced by refregerator.
4. Cooking utensils, pans and everything, uncleaned.
5. Over: it was very dirty and cobwebbed.
6. 4 maids working.

Comments:

1. Should be cleaned by full hands of 4 maid.
2. Inspectors grading too high.

A Fish Monger.

1. Graded D on 4 September.
2. Remodelling for improvement is now being made.
3. Ice Box: in bad order, no cover on fish products, no duck-board in it.

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▲ Butcher (Owner: Yoshida)

1. Graded B on 13 September.
2. Refrigeration: too much ice on pipes. Duck-board should be higher.
3. Grade sign: put in the hidden place. Should be put in front door so that public can see it.

▲ Butcher (Owner: Nagata)

1. Graded C
2. Ice Box: in better order than the above butcher.
3. Employees have not yet obtained physical examination this year.

<u>Omiya</u>.

Omiya Ice Manifactory

1. 8 tons of ice manifactured a day.
2. Distribution: Omiya-city
3. Refrigerant: in bad order. Very bad.
4. Not yet graded.

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P.H.O

BLACKOUT INVESTIGATION CHART

Morinaga Milk Co. Saitama Plant

12 Sept '50

Date of Blackout and Amount of Milk whose grade went down.

Date of Blackout	Duration of Blackout	Kinds of Blackout	Milk Handled	Amount of milk whose grade went down because of blackout	Average amount of milk whose grade went down without blackout
July 4	8 - 13 a.m.	Regular	92.36	1.13	0.31
" 12	10 - 12 p.m.	Irregular	82.45	5.78	1.50
" 21	8 - 12 a.m.	Regular	83.00	10.17	3.10
" 27	5 - 8.3 p.m.	Irregular	86.00	23.11	7.20
Aug 4	7- 13.30 a.m.	Regular	86.00	23.10	7.00
" 10	3 - 8 p.m.	Irregular	88.00	19.28	6.50
" 18	7 - 12 a.m.	Irregular	83.00	22.10	7.50
" 26	7-12.30 "	Regular	85.00	25.32	8.15

Electric Pressure

Month	Electric pressure to be supplied	Maximum electric pressure received	Minimum electric pressure received	Electric pressure received on a monthly average	Average electric pressure lacked
July	3,300 V - 3,000 V.	2,850 V.	2,600 V.	2,600 V.	400 V. - 450 V.
Aug.	3,300 V - 3,000 V.	2,780 V.	2,400 V.	2,550 V.	500 V. - 550 V.

Consumption of electricity

July ..... 8,925 KWH.
August ..... 9,540 "

Loss Cause by Blackout

Such cooling facilities as one 20-H.P. refrigerant and one 7.5-H.P.- refrigerant cannot work because of blackout, causing the insufficient cooling of milk. This is the reason why the grade of the milk went down as shown in the above charts.

停電調査表

昭和25年9月12日

停電日日及ビ落等乳量

森永乳業株式会社 堺工場

停電月日	停電時間	停電種別	取扱乳量	停電ノ為落等ニ乳量	停電無キ時ノ平均落等乳量
7月4日	AM 8~13	指定	92.36石	1.13石	.31石
7月12日	PM 10~12	臨時	82.45	5.78	1.50
7月21日	AM 8~12	指定	83.00	10.17	3.10
7月27日	PM 4~8.30	臨時	86.00	23.11	7.20
8月4日	AM 7~13.30	指定	86.00	23.10	7.00
8月10日	PM 3~8	臨時	88.00	19.28	6.50
8月18日	AM 7~12	臨時	83.00	22.10	7.50
8月26日	AM 7~12.30	指定	85.00	25.32	8.15

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受電々圧

月別	規定受電々圧	受電最高電圧	受電最低電圧	一ヶ月平均受電々圧	平均昼間電圧
7 月	3,300V ~ 3,000V	2,760V	2,500V	2,600V	400V ~ 450V
8 月	3,300 ~ 3,000	2,780	2,400	2,540	400 ~ 450

電力消費実績

7 月	8,925 KWH	8 月	9,540 KWH

停電・タヽ・損害

冷却設備 20HP 冷凍機一台 7.5HP 冷凍機一台が停電・タヽ運転出来ズ，牛乳，冷却が不十分ナル故 上記，表，通リ落等乳が出ル次第デス

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

THE GOVERNMENT OF SAITAMA PREFECTURE
URAWA CITY, SAITAMA PREFECTURE

SLO-668 15 August 1950

SUBJECT: REPORT ON THE INVESTIGATION OF SCORING FOOD ESTABLISHMENTS UNDER THE FOOD SANITATION LAW.

THRU : KANTO LIAISON & COORDINATION OFFICE

TO : DR. C. E. PEGG, PUBLIC HEALTH SECTION, KANTO CIVIL AFFAIRS REGION

1. The investigation of grading and scoring of food establishments in accordance with the Welfare Ministry's Ordinance "Food Sanitation Law" amended on 2 June 1950, involves the following preparations, which are divided into six items.

   a. Food inspectors must be instructed in the revised regulations and the scoring procedures. On 9 June all the food-inspectors of Health Centers received explanation about the revised regulations.

   b. Distribution of scoring sheets and grading sheet of food-establishments. The scoring and grading sheets being printed on 18 June, they were distributed to each Health-Center by 25 June.

   c. Increase of food-inspectors. In this prefecture only one or two food-inspectors are stationed in one Health Center, so they can hardly execute the scoring investigation. In order to execute this perfectly, 39 inspectors are necessary. This requirement was presented to the Pref. Assembly held in June, but the increase of only 10 inspectors was approved. It is scheduled that each Health Center has two inspectors and that each Health Center of 6 Cities will have its inspectors increased by one. The examination for food-inspectors was held already, so personnel will shortly be assigned to respective

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Health Centers.

d. Revision of regulations in connection with the Amendment of the Welfare Ministry's Ordinance. In accordance with the amendment of the Welfare Ministry's Ordinance, the regulations needs to be revised,so that the Chief of Health Center or food-inspector can give order to the manager of the food establishment to improve food sanitation or to suspend his business. Regarding all this matter discussion was be held on 3 August and it will be made public in near future.

e. The managers of food-establishments will be informed ofthe new scoring methods. Each Health Center intended to execute the scoring investigation after informing the managers that the new scoring methods would be strictly practised. Although the date was different, the investigation was executed from 25 June to 10 July dividing the areas covered by respective Health Centers.

f. Guidance concerning inspectors' preliminary scoring. Food-inspectors had to be given training about the new scoring methods. After they were trained for some time they were instructed to execute the scoring in regular way.

2. Execution of scoring investigation.

a. In view of the fact that only 2 or 3 Health Centers were practising scoring investigation as of 23 July, Chief of Public Health Department gave instructions to chief of each Health Center on 24 July to practise the investigations step by step in order of the importance of the business in sanitation and prevention of communicable diseases. The order was as follows. Ice-candy manufacturers, fish-stores and eating and drinking establishments.

b. On 25 July Kanto Bloc Conference was held in Tochigi Prefecture in order to uniform the scoring method of each prefecture. Consultation was held for standardization of the investigations made.

c. Prefectural Government called up all food-inspectors of the Health Centers on 7 August and consultation was held concerning the items agreed by the Kanto Block Conference.

d. Investigation will be executed in all business throughout the prefecture beginning on 10 August.

H. Nakamura

Chief of Public Health Sect.
Saitama Pref. Government

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SAITAMA PREFECTURE

Report Based on Rating Sheet Inspection

1. To carry out the inspection with rating sheet according to the change of Welfare Ministry Law, dated 2 June 1950, the following items have been necessary.

a. Instructing improved regulations and method of rating to inspectors. Revised regulations were explained to inspectors who belong to health centers on the 9 June.

b. Making and distribution of rating sheets and grade signs.

Rating sheets and grade signs were came out from printing company on the 18 June, they were distributed by 25th of June to each health center.

c. Increasing of number of inspectors, as just one or two food inspectors have been assigned to each health center in Saitama Prefecture (last year 9 inspectors were reduced), it has been almost impossible to carry out this rating inspections. It is necessary to increase 39 health center food inspectors to carry out this program fully, this proposition was put to Saitama Prefecture diet of June. But only 10 inspectors were approved.

It is expected to assign one inspector and that of 6 cities. As soon as the examination for service is over, they will be appointed.

d. Change of regulation because of change of Welfare Ministry Law.

According to the change of Welfare Ministry Law, it has become necessary for health center directors or inspectors to be able to give orders to close or to improve shops. So the old regulations must be changed. So discussion of each department will be finished on the 3rd of August and then will be publicized.

e. Popularization of new rating method to operators.

This will be carried out after letting the operators know that this new method will be done considerably strictly. Though there was little differences among dates, but mostly this was carried out from 25 June to 10 July to each blocked areas.

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f. Preparatory instructions for inspectors.

Inspectors also nee d to study and practice this new method, it is instructed that inspectors should study for certain days and then carry out this new method.

2. Enforcement of this rating system.

a. By 23rd of July, 2 or 3 health centers already carried out this law. So dating 24 July, each prefectural health department chief directed to health center directors to carry out this law giving priorities to important shops from sanitary and communicable disease preventing standpoints. This rank of importance is arranged like this way: Candy manufacturing places, marine goods selling store and restaurants.

b. On 25 July at Tochigi, Kanto Block meeting was held for the purpose of unifying of grades through each health centers.

c. On 7 August, this prefecture called inspectors who belong to health centers and reported the decision of the Kanto Block meeting.

d. From 8 August, this new method is expected to be carried out strictly covering all kinds of business.

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1

採点票検査による報告

1 昭和25年6月2日付で採点検査を行う厚生省令の改正によつて、これを実施するに次の大項目に亘る準備を必要とした

a、監視員に改正された規則及び採点の方法を教育すること
6月9日保健所勤務の監視員を招集して改正規則について説明した

b、採点票及び店輔格付票の作製配布
採点票及び格付票が6月18日に印刷所から納付されたので6月25日までに各保健所に配布された。

c、監視員の増員
埼玉縣では食品監視が1保健所に1名乃至2名しか配置

埼玉縣

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されていないので（昭和24年9名行政整理された）採点検査が殆んど不可能な状態であるので、営業数に対し充分に行うには保健所勤務監視員を39名増員を要するので、6月埼玉縣会に提案したが10名を認められたに過ぎない。
現在1保健所1名の配属されている保健所と6市の保健所に1名宛を配属する予定で、職員の採用試験が終了し近日中に配属される予定である。

b、厚生省令改正に伴う規則の改正
厚生省令が改正され採点検査によって営業者に対し保健所長や監視員が衛生改善命令や営業停止を行うことができるように規則の改正が必要であるので、各部の審議が8月3日終了し近日中に公布される予定である。

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e 営業者に対し新しい採点方式の普及

県内の各保健所では、新しい採点方式が相当厳格に行う旨を一應知らしめてから実施する予定で、保健所によって多少日時の変更があるが6月25日から7月10日頃に亘って保健内の地域をブロックに分けて実施された

f 監視員の予備的採点指導

新しい採点方法は監視員も練習研究する必要があるので一定期間研究の上、本格的実施を指示してある

二 採点検査の実施について

a. 7月29日までに本格的採点検査が2.9保健所で実施さ

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れている状態であるので、7月24日付衛生部長から県内の各保健所長に、衛生的に伝染病予防上最も重要な営業から漸次実施するよう指示した。その順位はキャンデー製造場、魚介類販売店、飲食店等から漸次実施することとした

d、7月25日栃木県において各県採点方式を一定する予定で関東ブロック会議があり、実際に採点して統一を計ることを打合せた

e 県においては8月7日保健衛生関係監視員を招集して、関東ブロック会議について打合せた事項について、実施打合せを実施する

b、8月8日から全県一斉に(全般に亘って)強力に実施する予定である。

複写禁止

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Revision of monthly reports

N.R.P. program for sanitary control

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HEADQUARTERS
KANTO CIVIL AFFAIRS REGION
APO 500

SPECIAL ORDERS
NUMBER 61

EXTRACT

8 September 1950

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10. MR MARTIN T CAMACHO DAC GS-12 this Hq WP on dates indicated by itinerary listed below in connection w/CAff activities. Upon compl TDY ret proper sta. Reimbursement in yen for 4 nights lodging in Japanese hotel auth. Ltr GHQ SCAP AG 113 (12 Dec 49) COM-F Reimbursement for Cost of Lodging in Japanese Hotels 24 Jan 50. Tvl by Govt Mtr or rail T auth. TCNT TDN. 0118 5 040 433 02. Auth 1st Ind Hq Hq and Sv Gp FEC 10 Mar 50 to Ltr GHQ FEC AG 300.4 (9 Mar 50) AG-PO Authority to Issue Orders 9 Mar 50. Cash coll for meals taken will be made.

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SO 61 Hq Kanto CAff Region 8 Sep 50

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15. DR CHARLES E PECG DAC GS-12 this Hq WP o/a 12 Sep 50 to Saitama Prefecture Honshu Japan in connection w/CAff activities for approx 4 days. Upon compl TDY ret proper sta. Reimbursement in yen for 3 nights lodging in Japanese hotel auth. Ltr GHQ SCAP AG 113 (12 Dec 49) COM-F Reimbursement for Cost of Lodging in Japanese Hotels 24 Jan 50. Tvl by Govt Mtr or rail T auth. TCNT TDN. 0118 5 040 433 02. Auth 1st Ind Hq Hq and Sv Gp FEC 10 Mar 50 to Ltr GHQ FEC AG 300.4 (9 Mar 50) AG-PO Authority to Issue Orders 9 Mar 50. Cash coll for meals taken will be made.

16. Fol named DAC's this Hq WP o/a 11 Sep 50 to Oshima Island Japan in connection w/CAff activities for approx 4 days. Upon compl TDY ret proper sta. Reimbursement in yen for 3 nights lodging in Japanese hotel auth. Ltr GHQ SCAP AG 113 (12 Dec 49) COM-F Reimbursement for Cost of Lodging in Japanese Hotels 24 Jan 50. 0118 5 040 433 02. Tvl by Govt Mtr, Water or rail T auth. TCNT TDN. Reimbursement for ferry charges auth. Auth Ltr Hq and Sv Gp HC 113 (GPCOM-B) Reimbursement for Ferry Charges 3 Aug 50. Auth 1st Ind Hq Hq and Sv Gp FEC 10 Mar 50 to Ltr GHQ FEC AG 300.4 (9 Mar 50) AG-PO Authority to Issue Orders 9 Mar 50.

MR WILLIAM GILTNER GS-12 MR JACK HAMMOND GS-9

17. MISS BETTY ECHTERNACH DAC GS-7 this Hq WP o/a 12 Sep 50 to Kofu Yamanashi Honshu Japan in connection w/CAff activities for approx 4 days. Upon compl TDY ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth 1st Ind Hq Hq and Sv Gp FEC 10 Mar 50 to Ltr GHQ FEC AG 300.4 (9 Mar 50) AG-PO Authority to Issue Orders 9 Mar 50. Cash coll for meals taken will not be made providing GHQ meal coupons are furn. Auth VOCG Hq and Sv Gp FEC 8 Aug 50.

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SO 61 Hq Kanto CAff Region 8 Sep 50

18. MRS RUBY N GARRETT DAC GS-7 this Hq WP o/a 15 Sep 50 to Utsunomiya Tochigi Honshu Japan in connection w/CAff activities for approx 1 day. Upon compl TDY ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth 1st Ind Hq Hq and Sv Gp FEC 10 Mar 50 to Ltr GHQ FEC AG 300.4 (9 Mar 50) AG-PO Authority to Issue Orders 9 Mar 50. Cash coll for meals taken will be made.

19. MR ROBERT P MCMANUS DAC GS-11 this Hq WP o/a 12 Sep 50 to Shizuoka Shizuoka Honshu Japan in connection w/CAff activities for approx 1 day. Upon compl TDY ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth 1st Ind Hq Hq and Sv Gp FEC 10 Mar 50 to Ltr GHQ FEC AG 300.4 (9 Mar 50) AG-PO Authority to Issue Orders 9 Mar 50. Cash coll for meals taken will not be made providing GHQ meal coupons are furn. Auth TOJG Hq and Sv Gp FEC 8 Aug 50.

20. Fol named DAC and Japanese National GHQ SCAP atch this Hq WP o/a 10 Sep 50 to Niigata Japan in connection w/Internal Revenue activities for approx 4 days. Upon compl TDY ret proper sta. Reimbursement in yen for 1 night lodging in Japanese hotel auth for DAC. Ltr GHQ SCAP AG 113 (12 Dec 49) COM-F Reimbursement for Cost of Lodging in Japanese Hotels 24 Jan 50. Tvl by Govt Mtr or rail T auth. TCNT TDN. 0118 5 040 433 02. Auth DX 99620 Messageform Hq 8th Army 14 Nov 49.

MR GERALD A PEEL GS-13 MR EIICHI KASAHARA Interpreter

21. Fol named DAC and Japanese Nationals GHQ SCAP atch this Hq WP on dates indicated by itinerary listed below in connection w/Internal Revenue activities. Upon compl TDY ret proper sta. Reimbursement in yen for 3 nights lodging in Japanese hotel auth. Ltr GHQ SCAP AG 113 (12 Dec 49) COM-F Reimbursement for Cost of Lodging in Japanese Hotels 24 Jan 50. Tvl by Govt Mtr or rail T auth. TCNT TDN. 0118 5 040 433 02. Auth DX 99620 Messageform Hq 8th Army 14 Nov 49.

MR FRANK SEYDEL GS-12 MR MASAO MATSUMOTO Advisor
MR HIROSI MASAOKA Interpreter

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13 Sep 50 Lv Maebashi Gumma Japan - Arrive Kiryu Japan
13 Sep 50 Lv Kiryu Japan - Arrive Maebashi Gumma Japan
14 Sep 50 Lv Takasaki Gumma Japan - Arrive Tokyo Honshu Japan

22. SFC SEISHI KUWAHARA RA30110222 this Hq is placed on TDY w/4th District 441st CIC Det Ibaraki Area for an indefinite period. Upon compl TDY ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth Admin Memo 22 Hq Hq and Sv Gp cs.

23. SGT ROBERT E FOUTER RA36937774 this Hq is placed on TDY w/4th District 441st CIC Det Nagano Area for an indefinite period. Upon compl TDY ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth Admin Memo 22 Hq Hq and Sv Gp cs.

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24. SGT NORIYOSHI MURAKAMI RA 30119763 this Hq is placed on TDY w/4th Dist 441st CIC Det Gumma Area for an indefinite period. Upon compl TDY ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth Admin Memo 22 Hq Hq and Sv Gp cs.

25. M/SGT KENNETH D FROST RA 35289426 this Hq is rel TDY w/4th Dist 441st CIC Det APO 201 Ibaraki Area and will ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth Admin Memo 22 Hq Hq and Sv Gp cs.

26. M/SGT WILLIAM R O'BRIEN RA 42110263 this Hq is rel TDY w/4th Dist 441st CIC Det APO 201 Gumma Area and will ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth Admin Memo 22 Hq Hq and Sv Gp cs.

27. SFC CLYDE MALLORY RA 43001499 this Hq is rel TDY w/4th Dist 441st CIC Det APO 201 Nagano Area and will ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth Admin Memo 22 Hq Hq and Sv Gp cs.

BY ORDER OF COLONEL DAYTON:

GEO. B. NIBLOCK Jr.
Major, Infantry
Adjutant

OFFICIAL:

GEO. B. NIBLOCK Jr.
Major, Infantry
Adjutant

DISTRIBUTION:
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MR WILLIAM GILTNER GS-12 MR JACK HAMMOND GS-9

17. MISS BETTY ECHTERNACH DAC GS-7 this Hq WP o/a 12 Sep 50 to Kofu Yamanashi Honshu Japan in connection w/CAff activities for approx 4 days. Upon compl TDY ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth 1st Ind Hq Hq and Sv Gp FEC 10 Mar 50 to Ltr GHQ FEC AG 300.4 (9 Mar 50) AG-PO Authority to Issue Orders 9 Mar 50. Cash coll for meals taken will not be made providing GHQ meal coupons are furn. Auth VOCG Hq and Sv Gp FEC 8 Aug 50.

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SO 61 Hq Kanto CAff Region 8 Sep 50

18. MRS RUBY N GARRETT DAC GS-7 this Hq WP o/a 15 Sep 50 to Utsunomiya Tochigi Honshu Japan in connection w/CAff activities for approx 1 day. Upon compl TDY ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth 1st Ind Hq Hq and Sv Gp FEC 10 Mar 50 to Ltr GHQ FEC AG 300.4 (9 Mar 50) AG-PO Authority to Issue Orders 9 Mar 50. Cash coll for meals token will be made.

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MR GERALD A PEEL GS-13 MR EIICHI KASAHARA Interpreter

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MR FRANK SEYDEL GS-12
MR MASAO MATSUMOTO Advisor
MR HIROSI MASAOKA Interpreter

11 Sep 50 Lv Tokyo Honshu Japan - Arrive Takasaki Gumma Japan
13 Sep 50 Lv Maebashi Gumma Japan - Arrive Kiryu Japan
13 Sep 50 Lv Kiryu Japan - Arrive Maebashi Gumma Japan
14 Sep 50 Lv Takasaki Gumma Japan - Arrive Tokyo Honshu Japan

22. SFC SEISHI KUWAHARA RA30110222 this Hq is placed on TDY w/4th District 441st CIC Det Ibaraki Area for an indefinite period. Upon compl TDY ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth Admin Memo 22 Hq Hq and Sv Gp cs.

23. SGT ROBERT E FOSTER RA36937774 this Hq is placed on TDY w/4th District 441st CIC Det Nagano Area for an indefinite period. Upon compl TDY ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth Admin Memo 22 Hq Hq and Sv Gp cs.

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SO 61 Hq Kanto CAff Region 8 Sep 50

24. SGT NORIYOSHI MURAKAMI RA 30119763 this Hq is placed on TDY w/4th Dist 441st CIC Det Gumma Area for an indefinite period. Upon compl TDY ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth Admin Memo 22 Hq Hq and Sv Gp cs.

25. M/SGT KENNETH D FROST RA 35289426 this Hq is rel TDY w/4th Dist 441st CIC Det APO 201 Ibaraki Area and will ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth Admin Memo 22 Hq Hq and Sv Gp cs.

26. M/SGT WILLIAM R O'BRIEN RA 42110253 this Hq is rel TDY w/4th Dist 441st CIC Det APO 201 Gumma Area and will ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth Admin Memo 22 Hq Hq and Sv Gp cs.

27. SFC CLYDE MALLORY RA 43001499 this Hq is rel TDY w/4th Dist 441st CIC Det APO 201 Nagano Area and will ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth Admin Memo 22 Hq Hq and Sv Gp cs.

BY ORDER OF COLONEL DAYTON:

GEO. B. NIBLOCK Jr.
Major, Infantry
Adjutant

OFFICIAL:

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Adjutant

DISTRIBUTION:
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HEADQUARTERS
KANTO CIVIL AFFAIRS REGION
APO 500

SPECIAL ORDERS
NUMBER 61

EXTRACT

8 September 1950

9. MR GENSO MIZUMOTO DAC GS-6 this Hq WP o/a 11 Sep 50 to Kofu Yamanashi Honshu Japan in connection w/CAff activities for approx 5 days. Upon compl TDY ret proper sta. Reimbursement in yen for 3 nights lodging in Japanese hotel auth. Ltr GHQ SCAP AG 113 (12 Dec 49) COM-F Reimbursement for Cost of Lodging in Japanese Hotels 24 Jan 50. Tvl by Govt Mtr or rail T auth. TCNT TDN. 0118 5 040 433 02. Auth 1st Ind Hq Hq and Sv Gp FEC 10 Mar 50 to Ltr GHQ FEC AG 300.4 (9 Mar 50) AG-PO Authority to Issue Orders 9 Mar 50. Cash coll for meals taken will not be made providing GHQ meal coupons are furn. Auth VOCG Hq and Sv Gp FEC 8 Aug 50.

10. MR MARTIN T CAMACHO DAC GS-12 this Hq WP on dates indicated by itinerary listed below in connection w/CAff activities. Upon compl TDY ret proper sta. Reimbursement in yen for 4 nights lodging in Japanese hotel auth. Ltr GHQ SCAP AG 113 (12 Dec 49) COM-F Reimbursement for Cost of Lodging in Japanese Hotels 24 Jan 50. Tvl by Govt Mtr or rail T auth. TCNT TDN. 0118 5 040 433 02. Auth 1st Ind Hq Hq and Sv Gp FEC 10 Mar 50 to Ltr GHQ FEC AG 300.4 (9 Mar 50) AG-PO Authority to Issue Orders 9 Mar 50. Cash coll for meals taken will be made.

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12 Sep 50 Lv Chiba Japan - Arrive Tokyo Honshu Japan
14 Sep 50 Lv Tokyo Honshu Japan - Arrive Kamisuwa Japan
17 Sep 50 Lv Tenryukyo Japan - Arrive Tokyo Honshu Japan

11. MR VERNON P BROWN DAC GS-10 this Hq WP o/a 11 Sep 50 to Chiba Chiba Honshu Japan in connection w/CAff activities for approx 2 days. Upon compl TDY ret proper sta. Reimbursement in yen for 1 night lodging in Japanese hotel auth. Ltr GHQ SCAP AG 113 (12 Dec 49) COM-F Reimbursement for Cost of Lodging in Japanese Hotels 24 Jan 50. Tvl by Govt Mtr or rail T auth. TCNT TDN. 0118 5 040 433 02. Auth 1st Ind Hq Hq and Sv Gp FEC 10 Mar 50 to Ltr GHQ FEC AG 300.4 (9 Mar 50) AG-PO Authority to Issue Orders 9 Mar 50. Cash coll for meals taken will not be made providing GHQ meal coupons are furn. Auth VOCG Hq and Sv Gp FEC 8 Aug 50.

12. MR HUGH G GAFFNEY DAC GS-11 this Hq WP o/a 14 Sep 50 to Takasaki Gumma Honshu Japan in connection w/CAff activities for approx 2 days. Upon compl TDY ret proper sta. Reimbursement in yen for 1 night lodging in Japanese hotel auth. Ltr GHQ SCAP AG 113 (12 Dec 49) COM-F Reimbursement for Cost of Lodging in Japanese Hotels 24 Jan 50. Tvl by Govt Mtr or rail T auth. TCNT TDN. 0118 5 040 433 02. Auth 1st Ind Hq Hq and Sv Gp FEC 10 Mar 50 to Ltr GHQ FEC AG 300.4 (9 Mar 50) AG-PO Authority to Issue Orders 9 Mar 50. Cash coll for meals taken will not be made providing GHQ meal coupons are furn. Auth VOCG Hq and Sv Gp FEC 8 Aug 50.

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SO 61 Hq Kanto CAff Region 8 Sep 50

13. MISS GAIL T WILLIAMS DAC GS-9 this Hq WP o/a 12 Sep 50 to Kofu Yamanashi Honshu Japan in connection w/CAff activities for approx 3 days. Upon compl TDY ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth 1st Ind Hq Hq and Sv Gp FEC 10 Mar 50 to Ltr GHQ FEC AG 300.4 (9 Mar 50) AG-PO Authority to Issue Orders 9 Mar 50. Cash coll for meals taken will not be made providing GHQ meal coupons are furn. Auth VOCG Hq and Sv Gp FEC 8 Aug 50.

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26. M/SGT WILLIAM R O'BRIEN RA 42110263 this Hq is rel TDY w/4th Dist 441st CIC Det APO 201 Gumma Area and will ret proper sta. Tvl by Govt Mtr or rail T auth. TCNT TDN. Auth Admin Memo 22 Hq Hq and Sv Gp cs.

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BY ORDER OF COLONEL DAYTON:

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Major, Infantry
Adjutant

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DISTRIBUTION:
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INTERPRETATIONS AND INSTRUCTIONS FOR INSPECTORS
(National Food Sanitation Regulations)

The following interpretations of the twenty items of sanitation contained in the National Food Sanitation Regulations (para 2) should be used by all food inspectors for their guidance in accomplishing uniform inspections and grading practices. The "Official Food Inspection Form" which is a condensation of the items of sanitation contained in the regulations should be used for the inspection and grading of all food establishments. The basic subjects encompassing the entire field of food sanitation have been reduced to five titles, viz., (A) Construction, (B) Equipment, (C) Water Supply and Waste Disposal, (D) Sanitary Methods, and (E) Food Handlers. Each tile is hereafter subdivided into its principle detailed items of sanitation. These items will be discussed individually as to definition, public health significance and interpretation for practical application.

(A) Construction

Generally speaking, precise details of construction are of relatively minor importance except as to their bearing on cleaning operations and protected minimum handling of food. Ornate and expensive construction, while being admirable, should not necessarily be a requirement in an improvement program. In fact, permanency and simplicity of construction are more desirable objective. The following five items deal with details of construction having some relationship to sanitation.

Item I - Proper location, size and design for purpose.

Definition: All factories, plants, barns, shops, rooms or buildings of any type used for food shall be properly located with adequate size and design for the purpose used.

Public Health Significance: A proper location signifies freedom from potential health hazards such as noxious fumes, insect and rodent breeding places, strong dust-laden breezes, contaminated water supply and inadequate waste disposal. Size of both lot and buildings should be ample and conducive to cleanliness and orderly food handling. Design of building and permanently installed fixtures should be based on the necessity for continual cleanliness.

Practical Application: In selecting new sites or judging the location of old food establishments, the first thought should be given to the availability of a safe and potable water supply. Is city water available of sufficient quality and quantity? If not, what are the possibilities for obtaining safe water from a well on the site? The next question should deal with the disposal of the waste materials. If no city sewerage disposal system is available, what is the possibilities of disposing of human and animal excreta and in addition, the huge volumes of waste water generally needed in the sanitary operation of a food establishment. Locations adjacent to installations that are prone to create a nuisance in the food establishment such as railroad yards, tanneries, chemical and fertilizer plants, should be avoided, if possible. Likewise locations near marshes, stagnant water, refuse dumps, or any insect breeding place, add to the difficulties of insect and rodent control. Convenience in relation to source of food supply and the shipment of the finished product should be considered in order to facilitate the faster handling of perishable foods.

Obviously, the size and design of the building is dependent upon the size and kind of business either contemplated or in actual operation. It is a fact that, the vast majority of Japanese food handling buildings are too small. It is imperative that this custom be reversed and more effort be exerted upon plans for alterations and enlargement. It is suggested that details of all, but the smallest building alterations be submitted for study and approval before any construction work begins. The design of a food establishment should be simple and facilitate the passage of food through the various stages of processing in a direct and orderly fashion. Room partitions should be held to the barest minimum. Built-in closets, tables and benches should be avoided in the food handling rooms. In other words, the simpler the design, the easier will be the task of constant cleaning.

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Item II - Cleanable floors, walls, ceilings, and adequate light.

Definition: All floors, walls and ceilings shall be smooth and cleanable with provision made for adequate light and ventilation.

Public Health Significance: Smooth floors, walls and ceilings properly constructed of impervious or water resistant materials are easier to keep clean and therefore are more apt to be kept clean. Adequate light promotes cleanliness. Adequate ventilation prevents the collection of moisture on ceilings and overhanging pieces of equipment preventing condensation from falling into and contaminating food.

Practical Application: Floors of all rooms used for the handling of food should be constructed of impervious materials whenever possible, otherwise, surfaced with smooth, durable, water resistant covering. Reinforced concrete floors are the best, cheapest and most practical of the impervious types of construction materials. It is recommended that the first floor be built at least 20 cm (8 inches) higher than the surrounding ground level.

At points of extra hard wear, such as unloading spaces and refrigerator doorways, it is advisable to insert steel webbing into the concrete to insure against cracks and holes. A wood-float surface finish to the concrete floor is suggested as a protection against slipping injuries to workers. Concrete floor should be laid straight and true, and sufficiently sloped so that no pools of water will form. It is preferable to slope the floor toward an open gutter drain running parallel to and approximately 6 inches distant from the side walls. Where covered or trapped drains are installed, they must be constructed so as to minimize clogging, facilitate easy cleaning and prevent the backing up of sewage unto the floor. Floors must be kept in good repair, free of cracks, breaks and holes. Floors constructed of wood or water absorbent materials should be covered with materials such as linoleum, rubber tile, or other water resistance compositions. The covering should be continuous from wall to wall and the surface maintained in good repair.

Walls should be built upon firm foundations which are set below the frost line. The foundation should be continuous under the entire wall (rat proof) and should extend to a height of at least 40 cm (16 inches) above the finished floor level. It is rather recommended that masonry walls continue to a height of at least 4 foot above the finished floor level. Where the walls join with the floor, ceiling or other walls, a sanitary, concave coping should be used (2 inch radius). All walls should have a smooth, hard, washable finish kept in good repair and especially the lower portions be strong enough to withstand severe knocks and hard wear. Interior walls of food handling rooms should be finished in light colors or painted white whenever possible.

Ceilings of food handling rooms should be constructed of durable material (washable wherever practical), and tight enough to prevent the sifting through of dust and dirt. Exposed rafters holding up the ceiling or roof should be discouraged in order to obtain a smooth, more easily cleanable surface. The finish shouldbe in light colors in order to reflect light unto working areas. To obtain the maximum benefits of light and ventilation, windows should be placed with their tops even with the ceiling of the room. The windows should not extend lower than 4 feet off the floor. They should be set flush with the inside walls and have no inside window sills. The glass space should not be less than 10% of the floor area for natural light. When necessary, artificial light should furnish at least 10 foot candles (50 watt electric light per 100 sq. ft.) on all working surfaces. Windows should be kept clean and in good repair.

Ventilation can be best provided by the opening of the upper window sash. The upper tier of window sash should be hinged at the bottom and open inward. This will keep the rooms free of disagreeable odors and condensation. If such methods do not attain adequate ventilation, then supplementary ceiling vents or exhaust fans can be installed.

Item III - Protected against Insects and Rats

Definition: Protective construction against insects and rodents shall be installed and maintained in good repair.

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Public Health Significance: Insects, particularly flies and cockroaches are mechanical carriers of disease organisms. Because of their habits of breeding and feeding in filth and body excreta, they are likely to transmit the organisms of intestinal diseases such as salmonellosis, dysentery, cholera and typhoid fever. Rodents are also mechanical carriers of disease organisms as well as being infested with ecto-parasites (fleas, mites and rat lice). Rodents live in filthy places and are scavengers of decayed food and dead animals in addition to wholesome food left exposed. The tremendous volume of food eaten or spoiled by rodents is such as to become a definite factor in supplying the minimum nutritive needs in afood scarce country like Japan. In addition, rats annually destroy thousands of dollars worth of property and are often the cause of disasterous fires by virtue of their gnawing habits. The more common diseases transmitted in the urine, excreta or on the feet of rats are salmonella infections and Weil's disease (milk and water borne). Ecto-parasites (fleas and mites) could infect the workers in afood establishment with murine type typhus or plague. Rat-bite fever may result following the bite of a rat.

Practical Application: Proper methods of construction designed to exclude insects and rodents from food establishments or protect food entails a study of their habits. Ordinary house flies, representing 98% of all flies which appear indoors, breed in animal and vegetable refuses, their white maggots occurring in any damp, exposed, organic material offering food for development. Under warm conditions, the housefly may develop from egg to adult within 10 days from April to October. The adult fly feeds on all types of organic matter including organic filth and human foodstuffs, and because the fly can take only liquid foods, it must first exude saliva when feeding on solid foodstuffs in order to dissolve it. The housefly may travel one mile or more from its breeding place in search of food. Slabs of concrete should be laid wherever food refuse or debris is placed for temporary storage until final disposal and containers should have tight fitting lids. All outside doors whether screen or regular style should open outward, fit perfectly and be self closing. Windows used for ventilation should be equipped with perfectly fitting screens during fly season. Screens for skylights, ventilators and drainage holes should not be overlooked nor screens for cabinets where dishes, etc., are stored. All screens should have a mesh of 18 wires to the inch which will also keep out mosquitoes.

Cockroaches are active, longlegged, flat-backed insects which are prone to infest any place where food is handled. They prefer warmth and sheltered places. Hiding in cracks and dark nooks during the daytime, they become active at night and attack any food that is left exposed. Scent glands in the cockroaches exude a disagreeable roach odor. While good housekeeping is the chief method of controlling cockroaches, nevertheless, construction with good materials to reduce cracking and fine workmanship to insure tight fits and joints is a major preventive. Entrance holes for pipes electric cables and sewerage drains should be sealed tightly around such installations. Closets should be built off the floor at least 20 cm (8 inches), and construction with wood should be discouraged. Residual spraying with 5% DDT in kerosene is an effective control method for both flies and cockroaches. It can be recommended as an auxiliary practice to good construction and housekeeping, provided all food is removed from the room or is very carefully protected from the spray. A coarse, wet spray is obtained by using a knapsack type sprayer fitted with a disk nozzle, having a 3/64 inch opening. By holding the nozzle 4 - 6 inches from the surface being sprayed, an even application can be made sufficient to wet the surface, but not to cause "run-off." Good results may be obtained by using a large continuous-spray type of hand sprayer or the liquid may be simply painted on. Particular effort should be made to get the DDT solution into hidden corners and cracks. A volume of 1 quart of 5% DDT per 250 squarefeet of surface space will leave a residual deposit of about 200 milligram of DDT per square foot. Application to doors and screen is best accomplished with a paint brush. The above residual deposit is effective for a period up to 3 months.

Rodents, principally rats and mice, feed chiefly at night. Rats, particularly, are great travellers and will go several miles for food and a large population may be present, although only a few are seen. Three varieties of rats are generally involved, namely, (1) Norway (brown) rat, (2) Black rat, (3) Roof rat. The Norway rat is a burrowing animal and has great gnawing ability. It is mainly found in basements under buildings and on the lower floor. The black and roof rats are good climbers and are generally found in vines,

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trees, or lofts of buildings. Rats travel in narrow concealed places wherever practical, and habitually use the same route. A greasy trail and rat droppings indicate their presence in a food establishment, as well as the results of their gnawings. All rats will eat anything available, but the Norway (Brown) rat prefers meat and fish, while the black and roof rats prefer fruits and vegetables. Rats choose dark, warm places to live--close to food and water. They inhabit under-buildings, refuse piles, garbage dumps, storehouses, unoccupied rooms, lofts and buildings. Nests have been found in dense vines growing up walls of buildings. Conservative estimates place the rat population in Japan as twice that of the human population (1949 estimate - 82,000,000 humans). Therefore, the volume of food eaten or spoiled by approximately 164 million rats is a definite liability both from the economic, as well as the public health viewpoint. For example, one rat may eat approximately 20 grams of food per day; this amount if multiplied by the entire rat population would total 3,100 metric tons of food daily. In one year's time the unbelievable total of 1,131,500 metric tons of food will be consumed by rats which is equivalent to approximately 3 1/2% of the total national food consumption (1949).

In planning construction against rats, it is well to remember that rats can jump 60 cm (2 feet) vertically, dig 120 cm (4 feet) or more in the earth to get under foundations, climb smooth pipes up to 3 inches in diameter and crawl along tel phone or other wires. The materials used to build or for storage of food, in order to keep out rats, must be able to resist gnawing such as concrete, metal, earthenware, brick, porcelain or glass. Foundations should be continuous under the entire building wall and extend at least 60 cm (2 feet) above the outside ground level. Limbs of trees should be trimmed to not less than 120 cm (4 feet) from building and roof. The growing of vines which cling to food establishments should be discouraged. Double walls and spaces between floor joints should be rat-proofed by the installation of masonry (concrete) or sheet metal. The use of thick pieces of wood is permissable, although secondary in efficiency. Storage boxes both inside and outside food establishments should be elevated about 20 cm (8 inches) off the floor or ground surface. Food bins and storage rooms should be lined with sheet metal of wood construction. Close fitting, metal-sheeted lids and doors should be included. Openings for sewers or service pipes must be sealed against rats and mice. Removal of vegetation along drainage ditches and from nearby surroundings will assist in eliminating rats. The use of rat poisons in a food establishment is to be prohibited unless under the strict personal supervision of an expert rodent exterminator. Rather, it is emphasized that proper construction against rodent invasion is the primary objective. Furthermore, the next most important aim is clean housekeeping and the protection of all food from rats; removal of all scraps of foodstuff is necessary in order to starve them into leaving the premises in search of food elsewhere.

Item 4 - Surroundings graded, drained, easily cleanable.

Definition: Immediate surroundings shall be graded, drained and constructed of easily cleaned materials.

Public health significance: Many hazards to food being handled within the food establishment are likely to be introduced from the immediate exterior. While many of these hazards are beyond the authority of the food establishment operator, nevertheless, the immediate surroundings under his control should be maintained free of criticism. A clean exterior assists greatly in maintaining a sanitary interior. Sanitary officials having jurisdiction over neighboring premises must cooperate in removing potential health hazards.

Practical Application: The construction of a food establishment is not complete until the yard or grounds surrounding the building is so graded that all rain or waste water drain away from the building. If the area is small, then concrete is the permanent solution. One way to accomplish this economically is to grade the subsoil, pack closely with field stones, and then cover the stones with a soft cement grout which fills in the spaces and solidifies the mass into an excellent, hard surfaced yard. For large areas, crushed rocks and hard gravel surfacing have advantages. At the entrance to all doors, a slab of concrete equal to the width of opening and extending out from the building at least 120 cm (4 feet) has proven advantageous in keeping the plant interior free of mud and dirty foot-prints. Roof gutters and drains should be installed to carry all rain water away from the side-walls and eliminate pools of muddy water. All

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drains and drainage ditches must be well sloped and easy to clean, otherwise the drains themselves become offensive and defeat their purpose. Small outbuildings should be elevated 20 - 30 cm (8 -12 inches) above the ground level unless underpinned with permanent concrete foundations. At least 120 cm (2 feet) space should be allowed between buildings and also between property lines for light, ventilation and cleaning operations wherever possible.

Item 5 - Convenient and adequate washing facilities.

Definition: Convenient and adequate hand-washing and general purpose washing facilities shall be installed.

Public health significance: Hands of food-handlers are probably the commonest means of bacteria transmission to foods. Clean, wholesome food cannot be obtained from unclean equipment or dirty establishments. Convenient and adequate washing facilities encourage clean habits and sanitary methods.

Practical application: Unless washing facilities are installed at the time of original construction, the results are generally unsatisfactory. Proper plumbing calls for definite decisions while plans are in preparation. Adequate handwashing facilities mean hot and cold running water. Convenient hand-washing facilities mean an installation in every room in which food is handled and placed in a central spot, attractively accessible to all food handlers. Adequate general purpose washing facilities mean at least a cold water outlet, to which a hose could be attached and also sufficient hot and cold water outlets installed for the ultimate placement of each piece of utensil or container washing equipment. Convenience implies a water hose connection in each food handling room for general cleaning purposes and the other outlets in rooms planned for the washing of movable equipment.

(B) Food Handling Equipment

Generally speaking, the exact number and exact composition of food handling equipment is beyond the authority of sanitary standards and of relatively minor public health importance, except as to their bearing on cleaning operations and the proper processing or preservation of food. While good equipment is generally considered costly, nevertheless, experience has proven that such is the cheaper in the long run. Therefore, equipment should be selected carefully with particular emphasis placed upon its durability and ease of cleaning. Food contact surfaces should be constructed of non-poisonous, non-absorbent, non-corrosive materials such as stainless steel, tinned copper, earthenware or glass. Iron, steel, copper and enamelware surfaces are unsatisfactory, while cadmium or galvanized food contact surfaces should be prohibited (poinsonous). Whenever possible, edges, corners and joints should be rounded. Design of food handling equipment should permit easy disassembly to the degree that every food contact part is accessible to either sight or touch. Strong, durable materials and fine workmanship are essential in the manufacture of food equipment which must resist dents, cracks, rust, corrosion, heat, cold, hard wear and continual cleaning. The following six items (6 - 11 incl.) deal with those details of food handling equipment having a relationship to sanitation.

Item 6 - Sufficient in size and number for purpose.

Definition: According to the kind of food and method of processing, all food handling equipment shall be sufficient in size and number for the purpose used.

Public health significance: Ample size and numbers of pieces of food handling equipment prevent spillage of food, encourage cover protection and tend to eliminate hurried processing and improper storage. In the latter two cases, these are particularly applicable to disease killing heat treatments and overcrowded cold storage, respectively.

Practical application: Beginning with the containers that hold the food upon arrival at the food handling establishment, it is necessary that there be provided receiving and storage equipment of sufficient size and number in order to avoid any delay in accepting the food. Likewise, during the entire process of foodstuffs within the establishment, attention is directed to cooling equipment,

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sterilizing equipment, processing equipment; food containers such as pails, cans, tubs, barrels, bins, etc.; food implements such as knives, dishes, spoons, ladles, stirrers, strainers, etc. and finally dry and cold storage facilities. Insufficiency in any of the above-mentioned items tends to delay the proper handling of food and thereby affect quality and bacterial growth. Wise planning in the acquisition of equipment dictates at least a 25% surplus over actual requirements to allow for expansion, breakage or loss.

Item 7 - Immovable equipment properly placed.

Definition: Large or immovable pieces of food handling equipment shall be placed in positions so as to facilitate cleaning operations and minimize the handling of food.

Public health significance: The above definition is self explanatory.

Practical application: Large pieces of equipment, as well as immovable food processing machines, should be placed with at least 18 inches (preferably 24 inches) of floor space between themselves and other equipment or side walls. Unless the workers are given sufficient space to work and clean up, insanitary practices soon develop. Dirt, trash and food debris accumulate behind equipment and in corners, thereby the only cure is to provide the space for easy cleaning. Whenever possible, a base of solid concrete approximately 6 inches higher than the floor should be placed under set pieces of equipment. If the equipment is of the built-in type like walk-in refrigeration rooms and bakery ovens, it is permissable to install them directly against the wall provided the point of junction between equipment and wall is sealed tight. In order to avoid unnecessary handling and exposure of food, equipment should be placed in proper positions regarding the particular food process involved, so that the food moves in a direct, orderly manner from start to finish. Large, unhandy pieces of equipment are included because of the likelihood that the same will be washed where they stand and be subject to the same manner of treatment given the immovable equipment.

Item 8 - Easily cleaned construction.

Definition: All equipment surfaces coming into direct contact with food shall be constructed of readily cleanable, non-absorbent materials.

Public health significance: If equipment is not constructed for handy disassembly or of material easy to clean, it is unlikely that it will be properly cleaned. It is practically impossible to keep surfaces made from absorbent materials such as wood or cloth clean.

Practical application: Food contact surfaces must be kept thoroughly clean which requires endless applications of water, washing compounds, scrubbing brushes and bactericidal agents. Obviously only durable, non-corrosive materials can withstand this treatment for any sustained period of time. At present, stainless steel is considered the best material for use in food equipment. Tinned surface copper has long been used and is considered well adapted for the purpose. Porcelain lining has also been used, but due to the danger of pieces of the porcelain chipping off into the food, its use is being discontinued. During the recent war, glass came into more general use and as its manufacture becomes improved, no doubt it will be employed more and more in the food industry. Rubber and similar materials should be eliminated wherever possible.

Complicated equipment such as homogenizers must be so constructed that they can be quickly taken apart for cleaning. Sanitary piping should not be less than 1 1/2 inches in diameter and cut in length not exceeding 10 feet. Sanitary fittings should be so designed that they can be disconnected with ease.

Wherever possible, all corners should be rounded and joints soldered flush to avoid seams. Equipment which permits food to come into direct contact with threaded surfaces (example - pipe thread) is prohibited. The use of wood as a food contact surface should not be recognized as a non-absorbent, easily cleaned material. In exceptional cases, such as butter churns and wine vats, its use must be tolerated for the present until improved techniques are adopted. Attention is also directed to the construction of the smaller pieces of equipment and implements which come into contact with food. Generally, because of their lighter construction and the numbers involved, many violations of the requirements

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for proper materials are seen. It is considered worthwhile to reiterate again and again that it is the surface which comes into direct contact with food, that we are primarily concerned with.

Item 9 - Good repair.

Definition: All food handling equipment shall be kept in good repair, free of rust, cracks and broken seams.

Public health significance: Bacteria become lodged in all rust spots, cracks and broken seams of equipment being used for food. Experiments have definitely proven the inability to clean such equipment under practical conditions. Therefore, these defects remain constant sources of contamination.

Practical application: Close, visual inspection of food equipment will easily reveal such obvious defects as rust spots, cracks and broken seams. Of these three, probably the greatest contamination to food arises from broken seams. The resoldering of joints and/or the re-tinning of the entire surface of food equipment is generally a good corrective recommendation. Large dents or bulges in equipment present a detriment to efficient cleaning. In many cases of equipment in poor repair, it is far better and cheaper to discard the same entirely for new and stronger types of equipment. Attention is called to the emphasis which should be placed upon the careful selection of first class equipment at the time of purchase.

Item 10 - Sanitary storage facilities for movable equipment.

Definition: Sanitary facilities such as racks, shelves, closets and tables for the protection from contamination of all movable parts of equipment shall be provided.

Public health significance: If protected places are not definitely provided for the storage of clean equipment, containers, lids and caps etc. which will eventually touch food, the value of all previous sanitary measures will be partly or entirely nullified.

Practical application: Shelves and tables should be built of perforated metal whenever possible and situated in clean places protected from splash, dust and overhead condensation. Closets should be tight, dry and insect and rodent proofed. Racks should be constructed of rust-proof metal in preference to wood. Whenever practical, equipment should be stored in an inverted position to permit drainage and aeration thereof. Experience has proven that wall racks are useful for sanitary piping and long pieces of equipments, while shelves and tables are useful for pipe fittings, equipments of small parts and smaller type food implements. Closets including dry storage rooms are needed for bottle caps, paper wrappings and all types of sanitary food containers.

Item 11 - Accurate temperature and pressure control instruments.

Definition: Accurate temperature and pressure control instruments shall be installed and maintained in perfect working order on all equipment used for heat or cold treatment or storage of food.

Public health significance: Many experiments and experience have established definite degrees of temperature for the most efficacious pasteurization, sterilization and refrigeration of the various kinds of food. Unless accurate instruments are installed and maintained in good order, there can be no assurance that the required temperatures are used in the processing and preservation of foods.

Practical Application: Since proper heat treatment of food depends on a combination of time and temperature (also pressure in some foods), it is necessary for the inspector to insist on reliable equipment. In order to systematically check the accuracy of equipment thermometers, the inspector should be provided with a reliable test thermometer. To be assured of adequate time

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application, a recording thermometer is the only logical answer to the problem. Recording thermometers, because of their delicate and intricate construction should be checked daily against the more reliable indicating thermometer. A sufficient number of indicating thermometers should be on hand, so that each piece of equipment has a thermometer permanently assigned to it which should be constantly in place during the entire period of operation. Wherever it is unpractical to have a recording thermometer, a detailed time record chart should be maintained by the operator.

Pressure gauges should be installed on all closed system, heat treatment equipment. A proper pressure gauge should comply with the following specifications. The gauge should be graduated in one (1) pound divisions and have a range of 30 pounds. The minimum diameter of the dial should be 4 1/2 inches. Compound type gauges, having both vacuum and pressure scales, are advantageous. The gauge should be connected to the equipment by means of a gauge siphon or goose neck.

It is recommended that all new indicating thermometers comply with the following specifications. The thermometers should be mercury in glass type; with a temperature range of not more than 100° F. centered around the required processing temperature; and the scale divisions not greater than 2 degrees each. The temperature scale should be at least 7 inches in length for easy reading. They should be attached to equipment with a pressure-tight seat against the inside surface of the holder, with no threads exposed.

It is recommended that all new recording thermometers have charts that are easily readable to 1°F. and should be graduated in not to exceed 2°F. divisions within the range of 10°F. (plus or minus), of the processing temperature used. The time scale divisions should represent not more than 15 minutes and time accuracy should be tested at least monthly by the inspector. The chart should make one complete revolution in 12 hours and the chart holder should be provided with a pin to puncture the chart in a manner to prevent its fraudulent rotation. No chart should be used more than one day, except with official permission and should contain the following information, viz; date, identification number as to exact piece of equipment on which chart is used, check temperature of the indicating thermometers at least once daily and the amount and type of food processed. All recording thermometer and time-record charts should be preserved for a period of 6 months.

(C) Water Supply and Waste Disposal

Generally speaking, the question of water supplies and the disposal of waste including both solid and liquid body excreta and refuse from food processes are major items of utmost sanitary significance. To overlook the sanitary supervision of these two important factors, indicates gross negligence on the part of the inspector and, therefore, should be considered intolerable. Water supplies can be divided into two general classes, viz; 1. Rural type systems and 2. City piped systems. The first type presents the greater hazards and considerable study and effort is needed to solve the problems adherent to these systems. The same classification likewise applies to waste disposal systems, only the problems are magnified because of the dearth of closed waste disposal systems and the presence of rural type toilets even in the cities.

However, it is said that the public health veterinarian or food inspector is not and should not be considered as an expert in the field of water supplies and waste disposal, but rather should serve cooperatively with local and prefectural authorities having the direct responsibilities in these matters. On the other hand, this does not excuse the veterinarian or food inspector from the utmost diligence in regards to food establishments. The following two items (12 - 13) deal with the problems of water supplies and waste disposal.

Item 12

Safe water supply, convenient, protected.

Definition: The water supply shall be properly located, constructed and operated according to the minimum standards prescribed by the Ministry of Welfare and the water shall be of a safe sanitary quality. (Note: Local

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standards, if higher, take precedent over minimum national standards).

Public health significance: A food handling establishment's water supply should be convenient so as to encourage its use in cleaning operations; it should be adequate so that cleaning and rinsing will be thorough; and it should be of safe, sanitary quality in order to avoid the infection of food and food handling equipment.

Bacteria grow in most foods much faster than in water. Therefore, a small number of bacteria consumed in a drink of slightly polluted water may possibly result in no harm, but identical water if left in food equipment or containers after several hours growth may result in a case of disease.

Practical application: The inspector should assure himself that the water supply is easily accessible, preferably having convenient outlets in every food handling room and in addition thereto, that the supply is adequate in quantity for complete washing and rinsing procedures. The use of surface water (creeks, ditches, etc.) and cistern water (roof drainage etc.) should not be approved unless under very definite limitations as prescribed by local health authorities. The inspector should have a working knowledge of the local and minimum Ministry of Welfare standards for water supplies. The use of approved public water supplies should be encouraged wherever possible and in such cases investigation should be made to ascertain that there is no cross connections between the approved public water supply and a private, unsafe water supply. It is recommended that a thorough inspection be made at least every six months as to the location, construction and operation of the water supply and that samples be collected for laboratory analysis.

The following specifications as outlined in the U. S. Public Health Bulletin #220, 1939, contain pertinent data, much of which is applicable to conditions in Japan.

(a) Privies, etc., near wells - Every well or spring shall be located in such manner that neither underground nor surface contamination from any cesspool, privy or other possible source of pollution can reach such water supply. The horizontal distance from any such possible source of pollution shall be not less than 50 feet, except as provided under (b). If bacteriological examinations or other evidence indicate pollution, the distance shall be increased or the location of the water supply changed to meet these specifications.

(b) Sewers near wells - No floor drain, soil pipe, main drain, or other pipe which is directly connected to a storm or sanitary sewer, or through which water or sewage from any source may back up, shall be located nearer than 10 feet to any well. All pipes and drains or parts thereof, through which sewage or waste water flows, or into which sewage or waste water may back up, which are located within 50 feet of any such water supply or more than 10 feet from any well shall be constructed of cast-iron pipe with leaded joints.

(c) Sewers near water lines - No water pipe shall be closer than 10 feet, measured horizontally, to any sewer or drain which may at any time contain polluted water, provided that water pipes and sewers or drains may cross each other at distances less than 10 feet if the water pipe is above the sewer or drain, and if such parts of the sewer or drain lying within 10 feet horizontally of the water pipe are constructed of cast-iron pipe with leaded joints.

(d) Leakage from toilets and sewers - No toilet, sewer, soil pipe, or drain shall be located over or where leakage therefrom can reach any water storage basin, reservoir, source of water supply or pump room.

(e) Pits near water supply - There shall be no pit or unfilled space below ground surface level, any part of which is within 10 feet of such water supply.

(f) Well casing or lining - All that part of the suction pipe or drop pipe of any well within 10 feet of and below the ground surface shall be surrounded by a water-tight casing pipe extending above the ground, platform or floor surface, as the case may be, and covered at the top as herein provided. If a well has a lower casing disconnected from the upper casing required as aforesaid, such lower casing shall be cut off at least 10 feet below the ground surface, and the top of

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the casing shall be closed with a suitable watertight cover and shall be covered with a compact earth fill so that there shall be no depression at the ground surface above the casing top: Provided, that a dug well, in lieu of such casing pipe, may be provided with a substantial watertight lining of concrete, vitrified tile with outer concrete lining, or other suitable material. Such lining shall extend down for a distance of at least 10 feet and shall extend up to the well platform or pump room floor with a water-tight connection. In such case, the platform or floor shall have a suitable sleeve pipe surrounding the suction pipe or drop pipe and projecting above as herein provided for a casing pipe.

(g) Cover or floor - Every well, spring or other structure used as a source of water, or for the storage of water, shall be provided with a watertight cover or pump room floor constructed of concrete or similarly impervious material so as to provide proper drainage from the cover or floor and so as to prevent contamination of the water supply. Such cover or floor shall be constructed so that there shall be no copings, parapets, or other features which may prevent proper drainage or by which water can be held on the cover. Well casings shall project at least 6 inches above the top of this cover or floor, except as noted in (h), and the cover or floor shall slope away from a well casing or suction pipe in all directions, and shall be at least 6 inches above the ground surface at the outside edges.

(h) Pump head and base - Every handoperated pump shall have the pump head closed by a stuffing box or other suitable device to exclude contamination from the water chamber. The pump base shall be solid, one-piece recessed type of sufficient diameter and depth to admit the well casing as hereinafter provided. The top of the casing of every well equipped with such a pump shall project into the base of the pump at least 1 inch above the bottom thereof, and at least 1 inch above the level of the platform on which the pump rests.

(i) Power-pump base - Every power pump shall have a solid, watertight metal base without openings to form a cover for the wall, recessed to admit the well casing, and the well casing shall project into the base at least 1 inch above the bottom thereof, and at least 1 inch above the level of the foundation on which the pump rests, which in turn shall be at least 5 inches above the top of the cover or floor, or in lieu of such base a separate watertight metal cover into which the casing projects in like manner may be provided: Provided, that the base or cover may have an air vent constructed as herein after prescribed.

(j) Drainage - No well-head, well casing, pump, pumping machinery, valve connected with the suction pump or exposed suction pipe shall be located in any pit, room or space extending below ground level or in any room or space above the ground which is walled in or otherwise enclosed so that it does not have free drainage by gravity to the surface of the ground: Provided, that this shall not apply to a dug well properly constructed, lined and covered as herein prescribed.

(k) Manholes - Manholes may be provided on dug wells, reservoirs, tanks and other similar features of water supplies. Every such manhole shall be fitted with a watertight collar or frame having edges which project at least 2 inches above the level of the surrounding surface, and shall be provided with a solid watertight cover having edges which overlap and project downward at least 2 inches around the outside of the frame. The cover shall be kept locked at all times except when necessary to open the manhole.

(l) Vent openings - Any reservoir, well, tank, or other structure containing water for any such water supply may be provided with vents, overflows or water-control gauges, which shall be constructed so as to prevent the entrance of birds, insects, dust, rain, snow or other contaminating material. Openings on vents shall be now less than 60 cm (2 feet) above the floor of a pump room or the roof or cover of a reservoir. Openings on vents located on other structures shall be not less than 60 cm (2 feet) above the surface on which the vents are located.

(m) Air-lift systems - The air intake for any airlift system or mechanical aerating apparatus shall be at least 6 feet (approx. 2 meters) above the floor surface if indoors, and 10 feet (approx. 3.1 meters) above the ground if out of doors. The air intake shall be so constructed as to prevent the entrance of birds, insects, dust, rain, snow or other contaminating material. Every airlift system

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shall be equipped with effective oil traps, tanks or filters to prevent oil from entering the water.

(n) Lubrication of pump bearings - Pump bearings situated in any well below the pump room floor shall be lubricated with water taken from within the well or from the reservoir or distribution system supplied with water from the original source of the water supply or from another supply approved by the State Board of Health.

(o) Priming of power pumps - Water for priming pumps on any water system shall be taken directly from the reservoir or distribution system which is supplied with water from the original source of the water supply or from another supply approved by the State Board of Health. Priming devices shall be so constructed as not to expose the water to dust, drippings or other sources of contamination.

(p) Priming of hand pumps, buckets - No hand-operated type of pump or cylinder which requires priming shall be used. No pail and rope, bailer, or chain-bucket systems shall be used.

(q) Disinfection of water supplies - New water supplies and water supplies which may have become contaminated accidentally or otherwise, shall be thoroughly disinfected before being placed in use. Disinfection shall consist of passing a chlorine solution through all of the units until a chlorine residual of at least one p.p.m. is in evidence at all of the outlets and the water supply meets the requirements of this ordinance.

Suggested designs - The accompanying designs of springs and wells are intended merely as suggestions and not to indicate mandatory details, except as the details shown are made mandatory by the foregoing specifications.

Item 13 - Proper disposal of wastes; toilets clean.

Definition: All waste materials shall be disposed of in accordance with the minimum standards prescribed by the Ministry of Welfare. Convenient toilets, properly constructed and operated, shall be maintained so that the waste is inaccessible to flies and does not pollute the surface soil or contaminate any water supply.

Public health significance: The wastes resulting from the cleaning and rinsing of containers, food handling equipment, floors, hand washing facilities, rural type toilets and from flush toilets shall be disposed of in such a manner as not to create a nuisance or public health menace. Organisms of typhoid fever, dysentery and other intestinal diseases are present in the body excreta of persons sick with such diseases. If a toilet is not fly-tight and so constructed as to prevent overflow, infection may be carried from the excreta to the food by flies or through the pollution of water supplies.

Practical application: Installations of flush toilets are considered good if they meet the following requirements: (a) water pressure at all times sufficient to fill the toilet water reservoir; (b) toilet bowl of non-absorbent materials, properly vented and trapped, and with tight joints; (c) toilet placed in a well-lighted and ventilated room which does not open directly into any food handling room; (d) fixtures protected against freezing. Satisfactory disposal of the effluent from flush toilets should preferably be into a sanitary sewer system, otherwise treated in a septic tank or collected in a closed basin and finally disposed of in accordance with the requirements of local health authorities The following defects should be considered as grounds for disapproval of a flush toilet installation: (1) insufficient water pressure or volume (2) leaky plumbing (3) clogged sewer lines as shown by overflowing toilet bowls (4) broken effluent sewer pipes as shown by surface contamination (5) toilet rooms soaked with urine or other excreta (6) offensive odors and lack of cleanliness.

Installations of rural type toilets are generally considered satisfactory if they meet the following specifications. However, in some instances, local conditions demand requirements in addition to the items herein mentioned; hence, the inspector must inform himself concerning the details thereof. Pertinent items to be considered in the inspection of a rural type toilet include: (a) Location, (b) Size, (c) Construction, (d) Method of waste removal, (e) Toilet covers and (f) Maintenance and operation.

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(A) Location -- Rural type toilets shall not be located on ground level above wells, springs or other water sources so that surface or underground seepage from toilet may result in water contamination. Horizontal distance from water sources shall not be less than 50 ft. unless construction requirements in (c) are complied with, and in any event, 10 ft. shall be the minimum distance. The toilet must not be located where it may cause a nuisance, inconvenience or obstruction to the public or other property owners.

(B) Size -- The size of a toilet room or building should provide sufficient space for an average sized person to move freely in both urinal and bowl sections without restrictions.

(C) Construction -- The construction of buildings and waste disposal pits that comprise the toilet should meet the following requirements: (1) Tight construction is necessary throughout to prevent the intrusion of insects and rodents. Windows and openings must be closed or have suitable covering as screening. Buildings shall fit tight and flush on concrete basins or on foundation walls which begin 30 cm. (12 inches) below the soil surface. Doors should preferably open outward and will be a close fit upon shutting. (2) Sufficient basin capacity is required to prevent overflowing by providing space enough for 1-3 months storage before removal. Basins shall be of impervious material and free of cracks or holes. Concrete basins with walls of 4" thickness are recommended with a minimum capacity of 25 cubic feet. Basins must extend at least 30 cm. (12 inches) above ground surface. Fecal or urine pots must not be used if cracked or of a small size (less than 40 liters.) The ground around clay-tile pots must be thoroughly stamped or packed and covered with concrete or with a 15 cm. (6 inches) layer of oil soaked material to prevent further development of fly larval worms. (3) Buildings and basins must be constructed so that fecal material is easily removed through manholes or side opening without creating a health hazard by spillage or drippings. All manholes, side openings or open basins must be covered with absolutely tight-fitting covers or sliding doors of careful construction. (4) Construction shall be of first class material to result in a well lighted and properly ventilated building which can withstand daily cleaning by scrubbing or washing.

(D) Method of Waste Disposal -- Disposal of waste shall be completed in a satisfactory manner so that waste products will not cause a fly breeding site, rodent feeding ground or a similar health hazard. All waste material from toilets should be kept in storage containers, properly covered during transporting and before final disposal when used for fertilizer. Three months' storage is recommended to decrease hazard of potential disease organisms. Cleanliness of equipment, storage sites and removal sites must be constantly maintained.

(E) Toilet Covers -- Covers shall be constructed for use on toilet holes or openings to prevent entrance by insects and rodents. These shall be designed to be close fitting, either as a lid or a cover box, to be lowered in place after each individual use of toilet. Self-closing or hinged covers are recommended wherever practical.

(F) Maintenance and Operation -- The following should be considered defects in rural type toilet installations, viz. (1) Evidence of the surface ground caving into the pit or basin; (2) Signs of overflow of liquid waste or full pit above the ground surface level; (3) Toilet covers missing or not in place; (4) Broken or perforated floors; (5) Uncleanliness in the toilet building; (6) Toilet room opening directly in a food handling room; (7) Evidence of light entering pit or basin except through toilet hole when cover is raised.

The disposal of other types of waste, such as garbage, food refuse and trash, should be in tight, non-absorbent, easily washed receptacles which are covered with tight-fitting lids. While being used within the food establishment, lids having automatic closing devices are most practical. Foot operated lids on smaller receptacles can also prove advantageous. All waste receptacles should be removed from the food handling rooms when full and again at the end of the day's operation to a definite, properly maintained storage place, awaiting removal according to local regulations. All receptacles should be washed immediately after being emptied and the storage places cleaned at least daily.

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(D) Sanitary Methods

Generally speaking, the methods of applying sanitation principles by the owner, manager and food handlers decide whether or not a food-handling establishment should be approved or disapproved. For example, poor sanitary methods can quickly defeat the purpose of the most elegant building or costly equipment. On the other hand, good sanitary methods can overcome the handicaps imposed even by a poor building and out-dated facilities.

It is inferred from the above statement that good or poor sanitary methods are principally dependent upon human behavior, namely, the interest and ability of the persons operating the food establishment. An excellent place is generally the result of a cooperative owner with a capable supervisor. Many food establishments with capable technical managers fall short of the goal due to lack of suppor from absent owners. And, of course, an uncooperative owner with poor management can only result in a sub-standard food establishment. Obtaining good sanitary methods rests not only upon technical instruction to employees which is relatively easy, but rather upon persuading the owner and supervising management to insist upon their food-handling employees using sanitary methods at all times. In other words, the responsibility for obtaining approved sanitary methods rests entirely upon management. The four items (14 - 17 incl.) concerning sanitary methods are each of major public health significance and merit close study.

Item 14 - Clean premises, free of insects and rodents

Definition: All premises, rooms, closets and floors shall be thoroughly cleaned at least once daily and maintained in a sanitary condition during time of operation. All food handling rooms shall be free of insects and rodents.

Public health significance: The fundamental principle of sanitation is cleanliness; hence, good housekeeping, especially a thorough daily clean-up of the interior and immediate exterior of food-handling establishments, reduces the chances of unclean matter entering food. It also discourages the inhabitation of insects and rodents. All insects and rodents are highly potential carriers of disease organisms and must not be permitted access to food.

Practical application: The method of cleaning is rather immaterial provided a thorough job is performed. Sanitary construction pays big dividends in time-savings and thoroughness of results. Water under pressure and the use of scrubbing brooms are ideal for properly drained impervious floors. Hard surface, sanitary walls can withstand the same treatment. Any surface that is subject to spillage or splash of foodstuffs should be inspected closely. Ceilings and windows should be cleaned both inside and out regularly; a maximum limit of one week between cleanings is recommended. Closets and storerooms are prone to be overlooked, although these places are particularly apt to accumulate dust and filth. The exterior of buildings, especially where trash and garbage are stored, should be cleaned as regularly (once a day) as the interior of the food establishment. A close inspection of room corners and under immovable pieces of equipment is suggested as a fairly reliable guide to the efficiency of the cleaning methods employed. Some food processes, such as animal-slaughter, fishcake manufacture and oyster shucking, etc., are attended with copious offal, so that almost constant cleaning operations are indicated during the entire day. Clean establishments are more likely to remain free of insects and rodents. The presence of flies is, of course, obvious; while the detection of the presence of cockroaches requires a surprise inspection at night. The findings of rodent excreta in corners and shelves of storerooms is the most commonly noted indication of the presence of rats and mice. If any rodents are seen in the daytime, it is generally evidence of a tremendous rodent infestation and should call for immediate action for their extermination.

Item 15 - Equipment clean and sanitized.

Definition: All equipment used in the handling of food shall be thoroughly cleaned at least once daily. All food contact surfaces shall be scrupulously clean prior to use and maintained in a sanitary condition during time of operations. All food contact surfaces after cleaning shall be sanitized with hot water maintained at a temperature of not less than 76.5°C (170°F) or with

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steam or any other approved bacteriacidal agent.

Public health significance: Food picks up bacteria from every contaminated surface with which it comes in contact. Clean and sanitized food contact surfaces reduce the chances for such contamination and the approximation to complete sterility of the food-contact surface is the goal. In actual practice, sterility of food-contact surface, while ideal, is considered impossible. However, sanitizing means the killing of all pathogenic organisms on the surface of equipment which touches food.

Practical application: The proper daily cleaning of food handling equipment is a costly item in the food processing business, various ostimates claim 25 - 50% of the worker's time is consumed, depending upon the complexity of the process and type of equipment. One of the best arguments for properly designed sanitary equipment is the time and money saved in the clean-up operations.

There are three recognized steps to be taken for efficient routine cleaning of any or all kinds and types of equipment, followed by a fourth step of sanitizing the surface.

The first step involves the removal of any gross volume of food particles or soilage from the food equipment. Mechanical wiping or better yet, a stream of water (never hot) under pressure accomplishes this purpose satisfactorily.

The second step involves the use of warm water, in which has been dissolved an alkaline cleaning compound (detergent), applied diligently to every inch of the food contact surface with a stiff fibre brush (no wire brushes and no clothrags). Western science has developed fine detergents, specifically applicable for many particular kinds of food and surfaces. This should be a direct challenge for Japanese chemists to solve, and the mutual benefits to both themselves and food processors will be manifold. The hardness of the wash water is highly significant and as a rule, soft water simplifies the task of cleaning. Soapless washing compounds are far superior to soap or soap compounds, because soap has a tendency to leave a film of grease on the surface of food equipment, which is very difficult to remove in the final steps.

The third step involves the thorough rinsing of the equipment with copious amounts of clean water to remove all the dirt and debris loosened during the brushing procedures. Rinse water shall preferably be running water; otherwise, very frequent changes of water in the rinse vats are mandatory less the polluted rinse water vats do more harm than good.

If the cleaning operation is efficiently performed, the equipment will look clean, feel clean (no slip) and smell clean (odorless).

The fourth step of applying bactericidal treatment to equipment is called sanitizing the food-contact surfaces. Several methods have been devised to attain this including hot water, steam, hot air, ultra-violet rays and chemical preparations. Each method has certain advantages and disadvantages, so that there is no best way for all equipment, but rather selection of method depends largely upon the type of equipment to be sanitized.

Hot water treatments to be effective must be applied for a period of two minutes at a temperature of 77°C (170°F) to 82°C (180°F). Immersion vats should be equipped with auxillary heating devices such as injected steam, electric heating rods or gasoline stoves, etc. (beneath vat) so that the hot water can be maintained at the required temperature. Pouring hot or so-called boiling water from container to container is not adequate and should not be acceptable.

If a steam cabinet is used, the equipment must be exposed to heat for at least 15 minutes at 77°C (170°F) or for at least 5 minutes at 94°C (200°F) and the cabinet should be equipped with an indicating thermometer at the coldest point.

Closed articles such as cans, pails, covered processing equipment, can be treated with jets of steam applied for at least one minute. If this method is used, the inspector must be alert in order to insure the fulfillment of

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the time requirement.

If the hot air method is used, it requires a temperature of at least 82°C (180°F) for 20 minutes in a properly designed oven or hot air cabinet equipped with an indicating thermometer at the coldest point.

Various attempts have been made to employ ultra-violet rays for sanitizing food handling equipment. This method is limited to very small pieces of equipment (knives, spoons etc.) because direct exposure of every inch of contact surface to the rays is necessary and this method is considered rather impractical for food equipment.

Chemical preparations are highly practical and their use has simplified and made practical, routine sanitizing procedures. At the present time, chemical preparations fall into two general classification, namely: 1. chlorine compounds, 2. Quaternary Ammonia compounds.

The sanitizing value of any chlorine compound is dependent upon its available chlorine content. The absolute minimum of available chlorine to be effective is 50 parts per million. A test for chlorine strength (see chapter "Charts and Standards") has been devised and can be used by the inspector in the field. In routine work, it is customary to recommend available chlorine strength of 100 - 200 p.p.m. (parts per million). Until such time as commercially prepared chlorine compounds become easily obtainable by the food industry, a home-made preparation can be made from calcium hypochlorite (chlorinated lime). The most satisfactory preparation is to make a smooth paste of 12 ozs. (360 gms) of calcium hypochlorite, adding water in small quantities at first and bringing the final volume of this stock solution to one gallon (3840 cc). This solution should be kept tightly stoppered in an earthenware or dark glass jug and stored in a cool dark place. Fifteen cc (1/2 oz) of this concentrated stock solution added to one gallon (3840 cc) of water will make a solution of 100 p.p.m. which is not strong enough to injure hands or food. A fresh, concentrated stock solution should be made every 10 days and the old solution discarded or used to deodorize toilets, garbage containers, floors, etc.

Fresh solutions of 100 - 200 ppm chlorine need be made daily because it is not a stable solution and its effectiveness dissipates rather quickly.

Quaternary ammonia compounds are rapidly gaining acceptance by public health authorities and favor in the food industry because they are odorless, tasteless and more stable than chlorines. Several such compounds have known detergent powers and stimulates the hope that science may discover in the near future a dual purpose chemical compound combining both cleansing and sanitizing properties into one product. Although quaternary ammonia compounds are not known to be available in Japan at the present time (1950), there is reason to believe that such a condition need not exist for any extended period of time.

Item 16 - Product handled and stored in sanitary manner.

Definition: From its point of origin to ultimate consumer, all food shall be handled in a clean sanitary manner, safeguarded against contamination with filth, deleterious substances, poisons and pathogenic micro-organisms.

Public Health significance: Food that is not carefully protected from contamination at all times, during its progress from point of origin through channels of trade to the ultimate consumer, is very likely to become a public health hazard.

Practical application: It is considered necessary to supervise all foods of animal origin from the initial point of production. Granting that only healthy animals are used, it is nevertheless important that sanitary protection be supplie to this class of food as it loses its natural protective coverings. For example, milk within the udder, and meat before skinning is protected from contamination by the hide of the animal, but the minute milk is drawn, carcasses are skinned

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or fish are removed from the sea, the problem of proper sanitary handling begin. This in in contrast with most other articles of food like fruits, nuts and vegetables which have their protective coverings intact, through most of the channels of trade, thus eliminating the need for close surveillance at point of origin. Food producing animals should be clean at the time of obtaining food there-from, which operations should be done in sanitary surroundings. (Examples: clean milking barns, clean slaughterhouses, clean fishing boats and clean poultry houses). Because of the impossibility of housing animals under perfect sanitary condition, it is all the more important that animal protein food be removed as quickly as possible to another room or place, more adaptable to hygienic principles. Example: Milk house, sanitary fish holds, egg house. It should be emphasized that it is impossible to remove all filth or manure contaminations after it has gained entrance into animal foods. Transportation facilities of animal origin foods to market should be judged on the basis of speed and protection from dust, dirt, rain, sun or extreme cold. Air is considered to be heavily germ laden, possibly with disease producing organisms, so closed containers should be the constant recommendation in the handling of foods. Covers on food while being processed within the plant and speedy sanitary handling between processes insure more nearly perfect products.

Chemical compounds such as clean-up powders, disinfectants, cockroach poisons, rat-poisons, etc. should be stored outside the food handling rooms and marked with large warning letters.

The sanitary storage of the finished food product ready for delivery should likewise receive consideration. Finally, the handling of animal food at the last transaction to the ultimate consumer must be performed in a clean sanitary manner, lest all the previous precautions be undone.

The handling and storing of the many kinds of food involve different methods and practices, but to the critical eye of the experienced inspector, most all defects are readily seen and can be corrected upon patient explanation to the food handler.

Item 17 - Food processed and stored at required temperature.

Definition: All food shall be handled, processed, transported and stored at those temperatures (either heat or cold), which have been proven to accomplish the purpose of sterilization, or pasteurization or inhibition of bacterial growth in order to insure wholesomeness.

Public health significance: The purpose of sterilization is to kill all organisms and the purpose of pasteurization is to kill all disease producing organisms, thereby rendering any food subjected to such treatments absolutely safe for human consumption. Because some foods do not lend themselves to commercial sterilization, reliance must be placed upon refrigeration to keep such foods at temperatures which check the multiplication of bacteria. Low temperature in itself is not destructive toward bacteria, but wholesome food handled under sanitary conditions, will maintain its wholesomeness over longer periods of time when kept cold.

Practical application: It is a known fact that the higher the temperature to which a food is heated, the shorter will be the time necessary to obtain the desired sterility or pasteurization. Inversely, the colder the temperature to which a food is chilled, the longer will be the keeping qualities.

On the other hand, there is a limit to the degrees of heat which can be applied to food and yet remain palatable or acceptable and also there is an economic limit as to the degree of coldness or length of time to which food can be subjected profitably.

Therefore, in regards to most foods science and experience have established definite temperatures of heat and cold, with time limits of application in the handling, processing, transporting and storage thereof, acceptable to both public health authorities and commercial interests.

Foods subject to processing generally fall into two groups:

1. Acid type, 2. Low acid type. Low acid type foods require much higher processing temperatures than acid type food/ All of the animal protein food belong in

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the low acid type. Generally speaking, the quicker that the food is brought up to prescribed temperature the better, which rule also applies inversely to the cooling process. Most public health authorities establish exact temperature and time standards for the processing and storage of readily perishable foods. In event such standards have not been established, a recommended list is contained in the later chapter on "Charts and Standards."

However, it must be borne in mind that heat or cold applications are not cure-alls in the production of wholesome food, but that the efficiency of any process depends in large measure upon the type and number of micro-organisms in the food at the start of the process.

Painstaking supervision over heat or cold food processing temperatures is a major responsibility of all public health officials, so the inspector is cautioned to make accurate observations and keep detailed written records of his work in this matter.

(E) Food Handlers

Regardless of the most diligent care in the sanitary handling of food, it is impossible under present commercial methods to absolutely protect food from human contact. Therefore, every effort must be made to employ disease-free people, supply them with sanitary garments and teach them strict personal hygiene manners. Regarding the diagnosis of human diseases, it is well to remind the inspector that only a physician is competent in this matter and such cases must always be referred to him.

Item 18 - Free of discernible source of infection.

Definition: No person having a communicable disease or a discharging or presumably infected wound, sore or lesion on any part of his body shall be employed in the handling of unprotected food. In event of suspicion of infection with Typhoid Fever, Dysentery, Diphtheria, Septic Sore Throat, Scarlet Fever or Tuberculosis existing in any person handling food, the Health Center Director shall be notified immediately.

Public health significance: Persons having communicable diseases can easily infect food, thus transmitting the disease to possibly many other persons. The same hazard applies when open lesions are present on the body of the food handler.

Practical application: The employer of the food handler is responsible in the selection of only disease-free persons and it is the employer (not the inspector) who must assume total liability. The same responsibility applies to the employer when he continues to use an employee in the handling of unprotected food who has developed any open lesion. In event such wounds, sores or lesions are in discernible places on the body, such as head, neck or arms etc., it is the duty of the inspector to prohibit such a person from the food handling rooms.

It still continues to be the employer's responsibility to report any suspicious cases of disease among his food handlers to the Health Center Director. The inspector would be considered to have fulfilled his obligation if he asked the employer at each inspectional visit whether he had fulfilled his responsibilities in this matter.

In no event should the veterinary inspector make a diagnosis or even suggest a probable diagnosis in the human, but should convey his suspicions to the Health Center Director at once.

Item 19 - Clean outer garments, hair covered.

Definition: All persons handling or coming in contact with food shall wear clean outer garments, preferably washable. Protective hair, nose and mouth coverings shall be worn when indicated or required.

Public health significance: Clean clothing reduce the likelihood of contaminating food. Unless outer garments are washable, it is improbable that they will be kept clean. The use of hair-nets, nose and mouth coverings are of uncertain public health significance.

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Practical application: This item is almost self-explanatory. Emphasis should be placed upon washable outer garments which could be furnished by the management, but kept clean by the individual food handlers. Some processes require practices wherein rubber aprons can be used to advantage.

The use of hair coverings have an esthetic value and encourage sanitary habits The use of nose and mouth coverings, except for sterile gauge and for very short periods of time (Surgeons during operations) are of uncertain value. If used by persons having colds or sore throats, the coverings are of no value and give a sense of false security both to the wearer and his associates. Therefore in general, the use of nose and mouth coverings should be discouraged, except when otherwise directed by the local health center director.

Item 20 - Clean habits (hands, mouth, nose)

Definition: All persons, while engaged in the handling of food, shall maintain strict personal sanitary habits. Hands shall be washed after each use of the toilet and kept clean at all times. Spitting or smoking is prohibited. Touching of hair, nose, mouth or ear etc. with the hand or food equipment is prohibited.

Public health significance: Unless hands are kept clean at all times while handling food, contamination is sure to follow. Body excreta, saliva and discharges from other body openings, present potent hazards for disease transmission and must be kept from the food.

Practical Application: Routine inspection of hands and fingernails of food handlers have a tendency to emphasize the importance of this item. Likewise, attractive legible signs posted in toilet rooms, telling workers to wash their hands before returning to work are beneficial. Spitting or smoking in food-handling rooms is easily detected by the inspector and can be warned against.

However, education of food handlers is probably the most effective method of obtaining compliance with sanitation requirements. Public health officials are urged to undertake training courses for the food handlers in their districts. Food handlers should have some knowledge of food-borne diseases and their method of transmission and should not work when sick or with open lesions. illing compliance with sanitary standards is to be sought after by the food inspector, rather than enforcement by threatening methods.

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THE GOVERNMENT OF SAITAMA PREFECTURE
URAWA CITY, SAITAMA PREFECTURE

SLO-698

25 August 1950

SUBJECT: VETERINARY INFORMATION SHEET

THRU : KANTO LIAISON & COORDINATION OFFICE

TO : HQ., KANTO CIVIL AFFAIRS REGION
(ATTENTION: CHIEF OF PUBLIC HEALTH SECT.)

Public Health Section Saitama-ken Period 1 July to 31 July 1950

A. RABIES CONTROL

1. Number of animals (dogs) vaccinated and areas.

Area	No.	Area	No.	Area	No.	Area	No.
Urawa	163	Kumagaya	1671	Kazo	272		
Kawaguchi	301	Tokorozawa	327	Kasukabe	201		
Omiya	205	Matsuyama	10	Satte	26		
Kawagoe	127	Chichibu	148				
		Gyoda	63				

TOTAL: 3514

2. Number of rabies cases. 14 (dogs)

3. Number of specimens submitted to the laboratory. 0

4. Number of rabies cases diagnosed.

a. Clinically 14 b. Laboratory Confirmations 0

5. Number of animals remaining to be vaccinated. 390

6. Number of stray dogs collected.

3456

Received
K.L.C.O.
25. 8. 25
TIME

7. Disposition of all stray dogs:

Among the 3456 stray dogs 2197 were returned to their owners and 1259 were killed.

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8. Number of retention pens available and locations.

Each of 13 Health Centers has one pen.

9. Were any prevaccinated animals found to be rabid -Give details.

None.

10. Is there sufficient vaccine available in prefecture for the rabies control program?

Yes.

11. How many animals were vaccinated by private practitioners?

Vaccination was mostly conducted by private practitioners during the month.

12. Any remarks pertinent to the rabies control program.(Detailed)

We are collecting stray dogs on a large scale in Kitaadachi-gun, Chiefly in Urawa, Kawaguchi & Omiya.

B. MEAT INSPECTION

Par. B-1. Ante-and post-mortem inspection on the following livestock:

	Cattle	Calf	Horse	Swine	Sheep	Goat
No. slanghtered	1034(15)	546	102(4)	9104(1)	6	5
Body wt. (kgs)	367446 (2291)	39065	35162 (775)	747140	282	296
Dressed wt.(kgs)	182955 (1291)	194066	17594 (775)	424268 (100)	126	148

(Figures in parentheses show emergency slaughter)

Condemned Ante-mortem: Horse 1 E. encephalomyelitis
Condemned post-mortem: None

Disuse:	Cattle	Calf	Horse	Swine	Sheep	Goat
Wholly (kgs)	0	0	172	0	0	0
Partial (")	32	10	4	4	0	0
Viscera (")	414	32	38	4862	4	0

2. Number of "T.B." and "Brucellosis" reactors referred

2. Number of "T.B." and "Brucellosis" reactors referred for slaughter.

T.B.: 5 Brucellosis: None

3. What disposition was made of all "T.B." reactors?

Internal organs of slight ones were dicused.
Serious ones were wholly disused.

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4. List number of diseases diagnosed on antemortem inspection.

B-4

Disease	Cattle	Calf	Horse	Swine	Sheep
Tympanites	4				
Fracture	8		15		
Jaundice				3	
Catarrh	7	5		19	1
Parasite	11		1	9	1
Osteomalacia			5		
Pericarditis	2		2		
Contusion	3		3	5	
Joint inflammation				1	
Ovaritis	2				
T. B.	1				
Puerperal paralysis	1		1		
Encephalomyelitis			1		
Sunstroke				1	
Obstractis oesophagi				1	

5. What disposition was made on animals found to be diseased on antemortem inspection?

Disease	Disposition
Encephalomyelitis	Wholly disused and disinfected

6. How many postmortem condemnations were made during this period?

B-6

Disease	Cattle	Calf	Sheep	Goat	Swine	Horse
Animal epidemic fixed by law						1
Hydropsy	2				15	
Jaundice					3	
Aktino-mykom	1					
Others	5				9	
"Go-chu"	1				1	
Distomiasis	149	9			8	
Inflammation	30	7	1		479	10
Deterioration	147	9			268	3
Others	18	5	1		1652	9
TOTAL:	213	21	2		2430	23

7. For what conditions were condemnations made.

Complete	Partial	Pathology
Encephalomtelitis	-	-

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8. What postmortem conditions (generalized or localized) were observed and passed as fit for human consumption.

In case of external injury, inflammation or parasite, affected parts were disused. There are few diseases infurious to humans.

9. Are records kept on all postmortem finding? Yes.

10. Are all carcasses properly stamped after being passed by inspectors?

Yes.

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dd. Are inspectors always present during inspection? Yes.

12. How much emergency slaughtering was done during this period and for what condition?

	Injury	Puerperal paralysis	Acute tympanites
Cattle		2	13
Horse	4		
Swine	1		
TOTAL:	5	2	13

13. How much slaughtered meat is diverted to meat processing plant?

Approx. 2,603 kgs.

14. What type or types of processed meats are manufactured in the processing plants?

Ham, Sausage, Bacon, etc.

15. What quality controls are maintained on processed meats?

Naked eye exam. Bacteriological exam.

Chemical exam. -

16. How many samples were collected during this period and what was laboratory finding? None

B-16. Sanitary inspections of meat processing establishments to include:

No. of establishments	8
No. of establishment inspected	8
Sanitary condition:	
Good:	5
Fair:	3
Poor:	0

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Amount of meat and meat food Products examined (kgs):	2,603 kgs.
Amount of meat and meat food products condemend:	None
Cause for condemnation:	None
Disposition:	None

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

None

18. Give detailed report as to anticipated programs and completed programs in reference to meat plant sanitation.

Those dressing table the board of which can be removed are used.
Sewerage is well - repaired.

19. Is there a detailed list of all formulas used in sausages meats available at the prefectural office?

Yes.

D. DAIRIES AND MILK PROCESSING PLANTS

C-1 Sanitary inspections on dairy farms, milk plants, and establishments producing milk products, to include:

(1) Special milk

No. of farm inspections :	None
Samples examined :	
Over bacterial standards (50,000 per cc) :	
Under butterfat standards (3,3 per cent) :	
No. of plant inspections:	
Samples examined :	

(2) Ordinary milk

No. examined :	500
Samples examined :	50
Over bacterial standards (2,000,000 per cc) :	20
Under butterfat standards (3,0 per cent) :	10
No. of plant inspections:	20
Samples examined :	20

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(3) Goat milk

No. of farms inspected	0
Samples examined	0
Over bacterial standards (2,000,000 per cc)	0
Under bacterial standards (3.0 percent)	0

(4) Amount of Milk Produced During July 1950.

Type of milk	No. of farms	No. of cows & goats	Amt. produced
Special	-	-	-
Ordinary	2,921	4,150	2,543.2 Lit.
Goat	2	12	6.6 "

(5) Amount of Milk Bottled in Milk Plants.

Type of milk	No. of plants	Raw Milk (kgs)	Pasteurized (kgs)	Sterilized (kgs)
Special	-	-	-	-
Ordinary	92	-	-	505.6 Lit.

(6) Milk Products in July 1950.

Recombined milk - L	-
whole powdered milk (kgs)	9,050 Lit.
Modified powdered milk (15% added sugar)	-
Modified powdered milk (35% added sugar)	-
Sweetened condensed milk	8,500 "
Evaparated milk	-
Batter	2,860 "
Cheese	-

2. What is volume of raw milk produced for consumption as such?

Special milk is not produced in this Pref.

None

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3. What is the result of bacterial analysis for this period (plate count)? Use attached sheet for raw, pasteurized and processed milks. Also give coliform index in each case.

Plate count is not conducted.

4. Is the "Phosphatase Test" used on pasteurized milk? Give details.

Phosphatase Test is not conducted.

5. Is their evidence of mastitis as domonstrated by cultural analysis? (Detailed)

None

6. Give results of bacterial analysis performed on dairy utensils.
How often is this accomplished.

None

7. Discuss in detail programs of improvement in the handling of milk and equipment.

1. Repair of damaged places.
2. perfection of drainage.
3. Good supply of water.

D. SEAFOOD PROCESSING

Par. D-1 (a) Saitama inspections of wholesale seafood markets in include:

No. of establishment:	15	
No. of establishment inspected:	15	
Condition Good:	10	
Fair:	4	
Poor:	1	
Amount of seafood examined:	500,540	kgs.
Amount of seafood condemned:	121	kgs.
Cause for condemnation:	Tainted	
Disposition :	Disused	

(b) Sanitary inspections of seafood processing plants include:

No. of establishments:	13
No. of establishments inspected:	5
Condition Good:	11
Fair:	1
Poor:	0

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Amount of seafood and seafood products examined: Unknown

Amount of seafood products condemned: Approx. 60 kgs.

Cause for condemnation: Stained

Disposition: Disused.

2. Discuss in detail all conveyances used in shipment as to sanitation and refrigeration.

Trucks are used for transportation. Ice is placed on both sides. The surface is covered with a clean sheet.

3. List the prefectures giving the most trouble in the shipment of sea-foods and in what respect?

None

4. What improvements have been made in the large fish markets?

Water is amply supplied. There are partition-walls between fish-stores and vegetable-stores.

5. How many samples were submitted to the laboratory for analysis?

Raw fish 0 Processed fish 0

6. Are fish canning factories maintaining adequate sanitary standards? (Discuss)

Food sanitation inspectors are giving necessary instructions to maintain sanitation standards.

7. What improvements have been made in seafood processing plants during this period?

Improvements have been made for cleaning and control of flies.

8. Discuss storage facilities for seafoods - both processed and raw.

None

E. GENERAL INFORMATION.

1. What training programs were accomplished for prefectural veterinarians (P.H.) ?

Consultation about the partial amendment of Foodstuffs Sanitation Law. Practical training of marking.

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2. What educational programs were conducted for processors of foodstuff?

Pamphlets ("fish-mongers' sanitation" and "knowledge of fish-poisoning") were delivered through Health Centers last month.

3. Discuss cold storage and refrigeration plants from the standpoint of sanitation and a storage capacity.

None

4. What licensing procedure are followed in the licensing of new food processing establishments? How many such plants have been licensed? How many plants have had licenses revoked and for what reasons?

None

5. Discuss present methods of transporting slaughtered carcasses, raw milk, etc. and outline treands toward improvement.

Slaughtered carcasses are transported by truck with covers over them. Raw milk is transported with ice arround it to keep it fresh.

6. Discuss any other problems relevant to veterinary (P.H.) provlems.

None

Par. E-7 Veterinary and food sanitation inspections of canning plants (1) Seafoods, (2) Fruits and vegetables.

No. of food establishments:	5
No. of food establishment inspected:	2
No. of cases of food condemnations:	0
No. of supensions:	0
No. of permits revoked:	0
No. of violation cases in civil court:	0

H. Nakamura
Chief of Public Health Sect.
Saitama Pref. Government

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

THE GOVERNMENT OF SAITAMA PREFECTU
URAWA CITY, SAITAMA PREFECTURE

SLO-614 25 July 1950

SUBJECT: VETERINARY INFORMATION SHEET

THRU : KANTO LIAISON & COORDINATION OFFICE

TO : HQ., KANTO CIVIL AFFAIRS REGION
(ATTENTION: CHIEF OF PUBLIC HEALTH SECT.)

Public Health Section Saitama-ken Period 1 June to 30 June 1950

A. RABIES CONTROL

1. Number of animals (dogs) vaccinated and areas.

Area	No.	Area	No.	Area	No.	Area	No.
Urawa	339	Kawagoe	82	Honjo	31	Kazo	113
Kawaguchi	251	Tokorozawa	145	Chichibu	4	Kasukabe	18
Omiya	810	Matsuyama	17	Gyoda	195	Satte	17

2. Number of rabies cases. Dog: 11 Cat: 1 Total: 2022

3. Number of specimens submitted to the laboratory. 0

4. Number of rabies cases diagnosed.

a. Clinically 12 b. Laboratory Confirmations 0

5. Number of animals remaining to be vaccinated. 3904 (No. exactly known)

6. Number of stray dogs collected. 1839. Among these 899 were returned to owners & 940 were killed.

7. Disposition of all stray dogs:

As stated in the Item 6, the dogs whose owners were unknown were killed with nitric strychnine.

Received
K.L.C.O.
25 7.25
TIME

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8. Number of retention pens available and locations.

Pens	Location
In the 13 Health Centers in the Pref.	

9. Were any prevaccinated animals found to be rabid - Give details.

None.

10. Is there sufficient vaccine available in prefecture for the rabies control program? (Yes) c.c.

11. How many animals were vaccinated by private practitioners?

Unknown.

12. Any remarks pertinent to the rabies control program.(Detailed)

We are collecting stray dogs in the areas where rabies broke out, namely, Urawa, Omiya, Kawaguchi, Kawagoe, Kumagaya, Honjo, Kazo, Kasukabe and Satte.

B. MEAT INSPECTION

Par. B-1. Ante-and post-mortem inspection on the following livestock:

	Cattle	Calf	Horse	Swine	Sheep	Goat
No. slanghtered	1,075(11)	334	149(1)	9,451(1)	48	3
Body wt. (kgs)	354,100	21,631	52,167	839,565	2,809	142
Dressed wt. (kgs)	160,546	14,808	25,655	443,380	1,404	69

(Figures in parentheses show emergency slaughter)

Condemned Ante-mortem: Swine 2
Condemned post-mortem:

Disuse:	Cattle	Calf	Horse	Swine	Sheep	Goat
Wholly (kgs)	0	0	0	1	0	0
Partial (")	5	0	6	15	0	0
Viscera (")	144	10	14	2,396	3	0

2. Number of "T.B." and "Brucellosis" reactors referred for slaughter.

None

3. What disposition was made of all "T.B." reactors?

Suspects were re-examined. Positives were killed & buried.

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4. List number of diseases diagnosed on antemortem inspection.

B-4

Disease	Cattle	Horse	Swine	Goat
Pericarditis	5			
Overeating		1		
Constipation		1		
Catarrh			7	
Jaundice			3	
Fracture		5		
Udder inflammation	3	4	1	

5. What disposition was made on animals found to be diseased on antemortem inspection?

Disease	Dispostion
Swine cholera	Wholly disused and buried

6. How many postmortem condemnations were made during this period?

B-6

Disease	Cattle	Calf	Sheep	Goat	Swine	Horse
Hydropsy	2				36	
Jaundice					5	
Aktino-mykom					2	
Non-opening Aktino-mykom	2				2	
Distomiasis	93	4				
Inflammation	34	3	1		221	6
Deterioration	2	1				
Others	13	2	2		1,889	8

7. For what conditions were condemnations made.

Complete	Partial	Pathology
None		

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8. What postmortem conditions (generalized or localized) were observed and passed as fit for human consumption.

Pathology	Extent
None	

9. Are records kept on all postmortem finding? Yes.

10. Are all carcasses properly stamped after being passed by inspectors?

Yes.

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11. Are inspectors always present during inspection? Yes.

12. How much emergency slaughtering was done during this period and for what conditions?

13 Owing to injuries

13. How much slaughtered meats is diverted to meat processing plants?

Approx. 5,000 kgs.

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14. What type or types of processed meats are manufactured in the processing plants?

Ham, Sausage, Bacon, etc.

15. What quality controls are maintained on processed meats?

Naked eye exam. Bacteriological exam.

Chemical exam.

16. How many samples were collected during this period and what was laboratory finding? None

B-16 Sanitary inspections of meat processing establishments to include:

No. of establishments	5
No. of establishment inspected	5
Sanitary condition:	
Good:	5
Fair:	0
Poor:	0

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Amount of meat and meat food products examined(kgs):	Unknwon
Amount of meat and meat food products condemned:	None
Cause for condemnation:	None
Disposition:	None

17. Is there any evidence of fraudulent activities in meat processing plants? (Detailed)

None

18. Give detailed report as to anticipated programs and completed programs in reference to meat plant sanitation.

Checking-cards are used to avoid the mixing-up of internal organs of animals. Special car is used for transportation of internal organs.

19. Is there a detailed list of all formulas used in sausages meats available at the prefectural office?

Yes.

D. DAIRIES AND MILK PROCESSING PLANTS

C-1 Sanitary inspections on dairy farms, milk plants, and establishments producing milk products, to include:

(1) Special milk

Nol of farm inspections :	-
Samples examined :	-
Over bacterial standards (50,000 per cc) :	-
Under butterfat standards (3,3 per cent) :	-
No. of plant inspections:	-
Samples examined :	-

(2) Ordinary milk

No. examined :	2593
Samples examined :	5122
Over bacterial standards (2,000,000 per cc) :	13
Under butterfat standards (3,0 per cent) :	52
No. of plant inspections :	38
Samples examined :	211

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(3) Goat milk

No. of farms inspected	:	2
Samples examined	:	4
Over bacterial standards (2,000,000 per cc)	:	0
Under bacterial standards (3.0 percent)	:	0

(4) Amount of Milk Produced During June 1950.

Type of milk	No.of farms	No. of cows & goats	Amt. produced
Special	-	-	-
Ordinary	2,556	3,213	923,720
Goat	2	14	50

(5) Amount of Milk Bottled in Milk Plants.

Type of milk	No. of plants	Raw Milk (kgs)	Pasteurized (kgs)	Sterilized (kgs)
Special	-	-	-	-
Ordinary	95	-	-	272,123 L

(6) Milk Products in June 1950.

1	Recombined Milk - L	-
2	Whole powdered milk (kgs)	-
3	Modified powdered milk (15% added sugar)	9,852
4	Modified powdered milk (35% added sugar)	-
5	Sweetened condensed milk	8,368
6	Evaparated milk	-
7	Batter	2,573
8	Cheese	-

2. What is volume of raw milk produced for consumption as such?

Special milk is not produced in this Pref.

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3. What is the result of bacterial analysis for this period (plate count)? Use attached sheet for raw, pasteurized and processed milks. Also give coliform index in each case.

Plate count is not conducted.

4. Is the "Phosphatase Test" used on pasteurized milk? Give details.

Phosphatase Test is not conducted.

5. Is their evidence of mastitis as demonstrated by cultural analysis? (Detailed)

None

6. Give results of bacterial analysis performed on dairy utensils.
How often is this accomplished.

None

7. Discuss in detail programs of improvement in the handling of milk and equipment.

None

D. SEAFOOD PROCESSING

Par. D-1 (a) Saitama inspections of wholesale seafood markets in include:

No. of establishment:		15	
No. of establishment inspected:			15
Condition	Good:	10	
	Fair:	4	
	Poor	1	

Amount of seafood examined:	506,540	kgs.
Amount of seafood condemned:	92	kgs.
Cause for condemnation:	Tainted	

(b) Sanitary inspections of seafood processing plants include:

No. of establishments:		13	
No. of establishments inspected:			12
Condition	Good:	11	
	Fair:	1	
	Poor:	0	