

Notice No. 0331004 of the Office of  
Imported Food Safety  
March 31, 2008

To: Head of each quarantine station

From: Head of the Office of Import Food Safety,  
Inspection and Safety Division,  
Department Food Safety,  
Pharmaceutical and Food Safety Bureau  
(Seal Omitted)

### **Implementation of “Imported Foods Monitoring Plan for FY 2008”**

We appreciate your efforts to realize and smoothly implement the monitoring inspections on imported foods based on the annexed Imported Foods Monitoring and Guidance Plan for FY 2008.

Separate instructions shall be given on the inspection reinforcement during the current interim FY, which will be conducted when the Food Sanitation Law concerning residual agricultural chemicals, etc. has been violated. Please make sure there is no omission. The implementation period of inspection enhancement shall be in effect for one year from the date of inspection reinforcement, unless no specific instructions are given.

Therefore, Notice No. 0509003 of the Office of Import Food Safety dated on May 9, 2005 shall expire today.

## **Annex**

### **Imported Foods Monitoring Plan for FY 2008**

#### **I. Implementation Guidelines for Monitoring Inspections Concerning Imported Foods (common items)**

##### 1. Implementation period

From April 1, 2008 to March 31, 2009

##### 2. Targets

###### (1) Targeted foods

A. Foods listed in Schedule 1, excluding the foods indicated below.

(a) Defective items

(b) Returned shipments

(c) Foods reported by customs officers as having a food sanitation problem

(d) Food that are being imported into Japan for the first time

B. Also targeted are: i) foods with an inspection report issued by an inspection organization registered with the Minister of Health, Labour and Welfare, or by an official inspection organization in the exporting country; ii) foods registered on a pre-checking system for imported foods; and iii) the same foods that are continuously imported, with previous inspection reports.

###### (2) Items to be inspected

Regarding the food groups specified in Schedule 1, inspection must be conducted on items specified in ordinances or notifications of the Ministry of Health, Labour and Welfare, i.e. additives, toxic and hazardous substances, and pathogenic microorganisms, etc.

###### (3) Number of specimens

Follow the guidelines in Schedule 1, and develop an annual plan for systematic implementation of the inspections, based on the items and numbers to be inspected for each food type, assigned separately, to each quarantine station by the Office of Quarantine Stations Administration, Policy Planning and Communication Division.

If, considering the situation with regard to importation and/or legal violation, an inspection is deemed necessary, an inspection should be implemented at any time regardless of Schedule 1.

In order to carry out monitoring efficiently and effectively, more than one inspection should be implemented for one specimen.

##### 3. Inspection methods

###### (1) Collection of specimens

Specimens shall be collected according to Schedule 2, in line with Article 28 of the Food Sanitation Law. Collect specimens from randomly selected inspection targets, under instructions from the food sanitation monitors, so that the specimens will be appropriately representative of the entire lot.

Specimens shall be collected according to the standard operating procedures for specimen handling, and the collection methods, the cargo types of collected products, and indications on them shall be recorded in detail.

#### (2) Methods of testing

Select an appropriate method from the methods listed below, in consideration of the properties of each food, and perform the inspection accurately and promptly according to the standard operating procedures.

- A. Testing methods defined by the Specification and Standards for Foods and Food Additives (Notification No. 370 of the Ministry of Health and Welfare, December 28, 1959) (hereinafter referred to as the “notified method”)
- B. Testing methods defined by the Ministerial Ordinance Concerning the Standards for Constituents of Milk and Dairy Products (Ministerial Ordinance No. 52 of the Ministry of Health and Welfare, December 27, 1951)
- C. Testing methods defined by the Notices from Directors of Departments in the Ministry of Health, Labour and Welfare
- D. Testing methods described in “Inspection Guidelines for Food Sanitation”, supervised by the Ministry of Health, Labour and Welfare
- E. Testing methods described in “Standard Methods of Analysis for Hygienic Chemists, Annotation”, edited by the Pharmaceutical Society of Japan
- F. Other reliable testing methods such as the AOAC methods

In addition to the testing methods listed above, testing may be conducted using a method possessing specificity, and also a performance equivalent or superior in terms of accuracy, precision and quantitation limit compared to testing methods indicated in notices, etc.

#### 4. Delivery of specimens to testing institutions

Specimens collected by quarantine stations shall be delivered, maintaining a condition of storage appropriate for testing, to the individual divisions in charge of inspection, as separately specified by the Office of Quarantine Stations Administration, Policy Planning and Communication Division.

Sufficient prior coordination is required with the representative of the receiving organization, so that the specimens are sent and received appropriately, and that the testing of them can be carried out smoothly.

#### 5. Reporting results

If a violation is found in the monitoring inspection, importers should be provided with instructions to investigate the cargo status, and reports on the violation should be

promptly submitted to the Office of Import Food Safety by way of the Office of Quarantine Stations Administration, Policy Planning and Communication Division, using the form for reporting violation of the Food Sanitation Law.

#### 6. Other precautions

- (1) It should be noted that: import declarations should be randomly selected to perform the relevant monitoring inspections; inspections should not be biased towards certain importers or otherwise, nor may inspections be canceled at the request of the importer.
- (2) For grains, beans and other products in bulk, take necessary measures including instructing the importers to make declarations prior to the arrival of cargo, so that the importation status can be identified in sufficient time.

Also obtain information as to the time and place available for the collection of inspection specimens, and the destination(s) of cargo in the same hold, to develop collection plans promptly, and notify the relevant importers of them.

## II. Implementation Guidelines for Monitoring Inspection of Livestock and Aquatic Foods

### 1. Targeted foods

#### (1) Livestock and aquatic foods, and their processed products

- A. Meat (including internal organs)
- B. Processed meat products
- C. Poultry eggs
- D. Cheeses and other milk/dairy products
- E. Honey-related products (honey, royal jelly, pollen, etc.)
- F. Aquatic foods (fish (such as eel, salmon/trout and flounder), aquatic animals (such as prawns, squid and octopus), and shellfish (excluding scallops consisting of adductor muscle only), etc.)

#### (2) Items to be inspected and the number of specimens

##### A. Antibiotics, etc.

Items subject to inspections are as listed in Schedule 4 and inspections are performed on the items subject to analysis as described in each test method. The number of inspections is as listed in Schedule 1.

##### B. Residual agricultural chemicals

Items subject to inspections are as listed in Schedule 5 and inspections are performed on the items subject to analysis as described in each test method. The number of inspections is as listed in Schedule 1.

##### C. Others

###### (a) Enterohemorrhagic E. coli O157 and O26

Number of Inspections: Beef – 598 inspections; Horse meat – 598 inspections; Unheated meat products to be consumed without further cooking – 119 inspections; Natural cheese – 119 inspections

###### (b) Listeria

Number of Inspections: Unheated meat products to be consumed without further cooking – 299 inspections; Natural cheese – 299 inspections

###### (c) Norovirus

Number of Inspections: Bivalve – 119 inspections; Shellfish other than bivalve – 29 inspections

###### (d) Hepatitis A Virus

Number of Inspections: Bivalve – 119 inspections; Shellfish other than bivalve – 29 inspections

###### (e) Paralytic Shellfish Poison, Diarrheic Shellfish Poison

Number of Inspections: Bivalve – 598 inspections; Shellfish other than bivalve – 59 inspections

###### (f) Mercury

Number of Inspections: Fish and shellfish – 299 inspections

(g) PCB

Number of Inspections: Beef – 59 inspections; Pork – 59 inspections; Fish and shellfish – 119 inspections

2. Inspection methods

(1) Collection of specimens

- A. Collect the specimens as specified in “Residual hazardous substances in livestock and aquatic foods” in Schedule 2. The quantity declared in each import declaration shall be handled as one lot. However, if inspection regarding microorganisms is conducted, it shall follow “Microorganisms” in the inspection items of Schedule 2, and if inspection regarding residual agricultural chemicals in processed foods is conducted, it shall follow “Agricultural Chemicals (iii)” in the inspection items of Schedule 2.
- B. The collected specimens shall be delivered to the testing institution in a frozen state and handled accordingly.

(2) Methods of testing

Regarding any items to be inspected which are not indicated below, testing shall be carried out according to the notified method or “Testing Methods for Constituent Substances of Residual Agricultural Chemicals, Feedstuff Additives and Veterinary Drugs in Food” in Notice No. 0124001 from the Department of Food Safety, dated January 24, 2005 (hereinafter referred to as “Notice on Testing Methods for Residual Agricultural Chemicals”).

A. Antibiotics

Testing shall be carried out according to “Simple Inspection Methods for Residual Antibiotics in Livestock and Aquatic Foods (Revision)” in Notice Einyu No. 113, dated July 13, 1994. If a specimen tests positive, it must be further examined according to “Fractional Estimation Methods for Residual Antibiotics in Livestock and Aquatic Foods (Revision)” described in the same Notice.

If the specimen tests positive for both methods, the positive substance must be identified and quantified.

B. Residual agricultural chemicals

Testing on processed foods (excluding simple processing) shall be carried out according to an inspection method specified separately.

C. Streptomycin

Honey shall be examined according to Attachment 2 in Annex 2 of the Notice No. 0329005 from the Inspection and Safety Division dated March 29, 2002.

D. Nitrofurans

Testing shall be carried out on AOZ (3-amino-2-oxazolidinone), 1-aminohydantoin, 3-amino-5-morpholinomethyl-2-oxazolidinone and nitrofurazone, according to the Notification method.

E. Enterohaemorrhagic Escherichia coli O157 and O26

Testing shall be carried out according to the “Detection Method for Enterohemorrhagic E. coli O-157 and O-26 in Foods,” which was annexed in the “Detection Methods for Enterohemorrhagic E. coli O-157 and O-26.” (Notice No. 1102006 from the Inspection and Safety Division, dated November 2, 2006)

F. Listeria monocytogenes

Testing shall be carried out according to “Prevention of Contaminations of Milk and Dairy Products by Listeria” in Notice Einyu No. 169, dated August 2, 1993.

G. Norovirus

Testing shall be carried out according to “Detection Method for Norovirus” (Notice No. 1105001 from the Inspection and Safety Department, dated November 5, 2003).

H. Hepatitis A virus

Testing shall be carried out according to “Method of Inspection for Hepatitis A Virus in Food and Feces” (Notice No. 0816001 from the Inspection and Safety Division, dated August 16, 2002).

I. Paralytic shellfish poison and diarrhetic shellfish poison

Testing for paralytic shellfish poisons shall be carried out according to “Method of Inspecting for Shellfish Poison” in Notice Kannyu No. 30, dated July 1, 1980, while diarrhetic shellfish poisons shall be tested according to “Method of Inspecting for Diarrhetic Shellfish Poison” in Notice Kannyu No. 37, dated May 19, 1981.

J. Mercury

Testing for mercury shall be carried out according to Attachments 1 and 2 of Notice Kannyu No. 99, dated July 23, 1973.

K. PCB

Testing for PCB shall be carried out according to the method of analysis described in Notice Kanshoku No. 442, dated August 24, 1972.

3. Notes on inspection on residual agricultural chemicals in processed foods (excluding simple processing)

- (1) Half of collected specimens shall be evenly homogenized for inspections as product, and the rest shall be stored without homogenization.
- (2) If residual agricultural chemicals are detected as a result of an inspection, the cause of detection shall be confirmed, and the conformity to the Specification and Standards shall be determined upon consideration of the standard value for residuals in raw materials, composition of ingredients, and production and processing method, etc.
- (3) In the cases where a cause of detection from the product is unknown or where inspection at product level is difficult, inspection shall be individually carried out on physically separable ingredients.

### **III. Implementation Guidelines for the Monitoring Inspection of *Vibrio Parahaemolyticus* Related to Fresh Fish and Shellfish to be Eaten Raw**

#### 1. Implementation period, and targets of the inspection

##### (1) Food products subject to enhanced inspection

###### A. Implementation period

From June 1 to October 31, 2008

###### B. Targeted foods

(a) Foods in which violations concerning *Vibrio parahaemolyticus* were identified, in the monitoring inspection conducted at the quarantine stations in FY 2007.

a. Ark shells from South Korea to be eaten raw

b. Fan shells from South Korea to be eaten raw

(b) Foods in which violations concerning *Vibrio parahaemolyticus* were not identified in the monitoring inspection of FY 2007, but in which violations were identified in the inspection of FY 2006.

a. Tilapia from Taiwan to be consumed raw

b. Sea urchin from the Philippines to be consumed raw

(c) If a legal violation is identified in a food in 1.(2) below, the relevant food of the relevant country in legal violation shall be thereafter handled as “Food products subject to enhanced inspection” of 1.(1) above.

##### (2) Food products other than those subject to enhanced inspection

###### A. Implementation period

From April 1, 2008 to March 31, 2009

###### B. Targeted foods

Boiled octopus and crabs (limited to the ones to be eaten without heating); fresh fish and shellfish to be eaten raw; oysters to be eaten raw (limited to shelled ones); and frozen food products (limited to frozen fish and shellfish to be eaten raw); in relation to which the constituent standards for *Vibrio parahaemolyticus* are established in “Specifications and Standards for Foods and Food Additives” (Notification No. 370, issued by the Ministry of Health and Welfare in December 1959).

##### (3) Items to be inspected

*Vibrio parahaemolyticus*

##### (4) Number of specimens

Inspections shall be carried out for every import declaration for the foods specified as targeted foods in (a) and (c) of 1.(1) B. above during the designated period, and for 50% of all import declarations for the foods specified in (b) of 1.(1) B. above. Outside the designated period, testing for both 1. (1) and (2) shall be carried out within the range of the numbers of specimens for each item, specified in the “Standards for constituents” for processed seafood in Schedule 1.



## 2. Inspection methods

### (1) Collection of the specimens

Specimens shall be collected according to “Microorganisms” in the inspection items of Schedule 2.

### (2) Methods of testing

Testing shall be carried out according to the notified method. Among the testing methods concerning *Vibrio parahaemolyticus*, the “identification method” and the “inspection method that is recognized to have equivalent or better performance” shall conform with the provision of Notice No. 23 from the Standard and Evaluation Division, dated June 29, 2001.

## 3. Other

(1) In the collection of specimens of foods specified in 1. (2), be very efficient, especially in summer, mainly for sea urchins to be eaten raw and shellfish with a high risk of contamination, in careful consideration of the food types, the exporting countries, the treating facilities, the importers, and past inspection records.

(2) Issuance of certificates indicating that the food import declaration has been submitted

The certificates indicating that the food import declaration has been submitted may be issued for all food products that have completed the inspection, before the results of the inspection are obtained. However, attention should be paid to the following points in the issuance:

A. With regard to the food products specified in 1. (1), in order to prevent food poisoning from occurring, importers shall be instructed to suspend the sale of those food products to be eaten raw, to retailers and consumers until the inspection results are obtained.

B. With regard to the food products specified in 1. (2) above, instructions shall be provided to importers in advance that they obtain information on the storage and distribution of the products concerned. The purpose of this measure is to make possible an immediate backward traceability investigation and recall of the relevant products, if it is verified that the products are in violation of the Food Sanitation Law.

(3) Detection of *Vibrio parahaemolyticus* not exceeding the threshold value

With regard to fresh fish and shellfish to be eaten raw, oysters to be eaten raw (limited to shelled ones), and frozen food products (limited to frozen fish and shellfish to be eaten raw), if the results of the inspection indicate that the most probable number of *Vibrio parahaemolyticus* is less than 100/g but more than 3.0/g, instructions shall be provided to importers that they strictly observe the preservation standards in the storage and distribution of the products in Japan, in order to prevent *Vibrio parahaemolyticus* from propagating to cause food poisoning. Importers shall also be

instructed that they obtain information with sufficient care, on the distribution and other matters related to the products concerned, in order to make possible an immediate backward traceability investigation of the products if those products cause food poisoning.

(4) Guidance on sanitation control

With reference to “Ensuring the Safety of Imported Shelled Sea Urchins and Ark Shells to be Eaten Raw” in Notice No. 0919007 from the Inspection and Safety Division, dated September 19, 2003, guidance shall be provided to importers to ensure that they strictly oversee the sanitation control, including the observance of the processing standards at processing plants in the exporting countries, the observance of the preservation standards in the transportation and storage of food products, and submission of import declarations for each plant as a separate lot, if the food product is manufactured at different plants.

## **IV. Implementation Guidelines for Monitoring Inspection for Residual Agricultural Chemicals in Agricultural Foods**

### 1. Targeted foods

#### (1) Agricultural foods, and their processed products

- A. Vegetables
- B. Fruits
- C. Grains (Minimum Access imported rice and tariffed rice), beans and nuts
- D. Tea

#### (2) Items to be inspected

##### A. Residual agricultural chemicals

Items subject to inspections are as listed in Schedule 5 and inspections shall be performed on the items subject to analysis as described in each test method. The number of inspections is as listed in Schedule 1.

##### B. Aflatoxin

The number of inspections shall be as listed in Schedule 1.

##### C. Patulin

Apple juice (juice produced only from apples) and apple juice as raw material: 299 inspections

##### D. Deoxynivalenol (DON)

Targeting wheat, inspections shall be performed on ships to be individually contacted and instructed by the Quarantine Administrative Affairs Office of the Policy Planning and Communication Division.

##### E. Cadmium and its compounds

Number of Inspections: Rice 299 inspections (China:190, the United States:65, other countries:44)

### 2. Inspection methods

#### (1) Collection of the specimens

##### A. Agricultural chemical residue (excluding rice)

In accordance with the methods detailed in the inspection item "Agricultural Chemicals" in Schedule 2 or in accordance with the bulk cargo method

##### B. Agricultural chemical residue, aflatoxin and cadmium and its compounds in rice

In accordance with Schedule 3

##### C. Aflatoxin (excluding rice)

In accordance with the methods detailed in the inspection item "Aflatoxin" in Schedule 2 or in accordance with the bulk cargo method

##### D. Patulin

In accordance with methods (2) or (3) detailed in the inspection item "Patulin" in Schedule 2

##### E. DON

In accordance with the methods detailed in the inspection item “Aflatoxin” in Schedule 2 or in accordance with the bulk cargo method

(2) Methods of testing

A. Residual agricultural chemicals

Testing shall be carried out in the solid-phase extraction for the simultaneous analysis method for residual agricultural chemicals, the Notice on Testing Methods for Residual Agricultural Chemicals, or the notified method.

If, upon conducting testing by solid-phase extraction for the simultaneous analysis method for residual agricultural chemicals, the tested value is suspected to exceed the designated residue level, further examine the specimen according to the Notice on Testing Methods for Residual Agricultural Chemicals or to the notified method.

However, testing on processed foods (excluding simple processing) shall be carried out according to an inspection method specified separately.

B. Aflatoxin

Testing shall be carried out according to the methods described in the “Handling of Food Products Contaminated with Mycotoxin (Aflatoxin)” (Notice No. 0326001 from the Inspection and Safety Division, dated March 26, 2002) or other methods equivalent to it.

However, verification assays shall be carried out on the toxins detected by other methods in accordance with the methods specified in the said notice.

C. Patulin

Testing shall be carried out according to the Notification method.

D. DON

Testing shall be carried out according to Schedule 2 in the “Setting the Temporary Standard Value for Deoxynivalenol in Wheat” (Notice No. 521002 from the Food Safety Department, dated March 21, 2002).

E. Cadmium and its compounds

Testing shall be carried out according to the Notification method.

3. Notes on inspection on residual agricultural chemicals in processed foods (excluding simple processing)

(1) Half of collected specimens shall be evenly pulverized for inspections as product, and the rest shall be stored without pulverization.

(2) If residual agricultural chemicals are detected as a result of an inspection, the cause of detection shall be confirmed, and the conformity to the Specification and Standards shall be determined upon consideration of the standard value for residuals in raw materials, composition of ingredients, and production and processing method, etc.

(3) In the cases where a cause of detection from the product is unknown or where inspection at product level is difficult, inspection shall be individually carried out on

physically separable raw materials.

#### 4. Other

##### (1) Notes on the inspection of rice

- A. In 1.(1) C. above, Minimum Access imported rice refers to that specified in Articles 30 and 31 of the Law on Stabilization of Supply-Demand and Price of Staple Food; tariffed rice refers to that specified in Article 34 of the Law on Stabilization of Supply-Demand and Price of Staple Food which is imported with tax.
- B. Within the same lot (the same variety of rice (such as brown rice, milled rice, crushed rice, non glutinous rice or glutinous rice), the same origin, the same importer and the same ship), inspections shall be conducted at the first port where the cargo is discharged (hereinafter referred to as “the primary port”). To do this, the inspection results of the same lot cargo at the primary port shall be appropriately reported by the quarantine station with jurisdiction over the primary port to the quarantine stations with jurisdiction over the secondary ports.
- C. When fumigation is carried out according to the Plant Protection Law, instructions shall be given to implement voluntary inspections on the used fumigation agents.
- D. Inspections of contamination of foreign matters in food at the time of sampling shall be carried out with consideration to the “Outline of Handling of the Seeds of Convolvulaceous Plants Mixed in with Imported Rice” (Notice No. 81 from Eishoku, dated April 26, 1957)

- (2) When the result of DON inspection exceeds the temporarily set standard value for DON listed in the “Setting the Temporary Standard Value for Deoxynivalenol in Wheat” (Notice No. 521002 from the Food Safety Department, dated May 21, 2002), instructions shall be given to the importer to take voluntary restriction measures of import, sales, etc., in accordance with item 3 of the said notice.

## **V. Implementation Guidelines for the Monitoring Inspection of Foods Produced Using Recombinant DNA Techniques**

### **1. Targets**

- (1) Genetically modified foods whose safety has not been certified
  - A. Corn and its processed products (excluding sweetcorn and popcorn)
  - B. Papaya and its processed products
  - C. Rice and its processed products
- (2) Content rate of genetically modified foods whose safety has been certified
  - A. Corn and ground corn products (limited to corn grits, cornflour, cornmeal, other ground products and their preparations, in which proteins newly expressed as a result of genetic modification undergo no physiochemical change)
  - B. Soybeans and ground soybean products (limited to products in which proteins and DNA newly expressed as a result of genetic modification undergo no physiochemical change)
- (3) Items to be inspected and the number of specimens

Items to be inspected and the number of specimens shall conform with Schedule 6.

### **2. Inspection methods**

- (1) Collection of the specimens
  - A. Corn, papaya, soybean and their products and rice products

Specimens shall be collected according to the methods specified in the “Inspection Methods for Foods Produced Using Recombinant DNA Techniques” in Notice No. 110 from the Food Safety Department, dated March 27, 2001.

As to the testing specified in 1.(2), check whether the confirmation of separate production and distribution management has been properly performed, according to the relevant certificates and shipment documents.
  - B. Rice (excluding rice products)

Specimens shall be collected according to Schedule 3. However, if testing is to be conducted with other tests such as residual agricultural chemicals, a total of 2kg of specimen shall be collected.
- (2) Methods of testing
  - A. Corn, papaya, soybean and their products

Testing shall be carried out according to the “Inspection Methods for Foods Produced Using Recombinant DNA Techniques” in Notice No. 110 from the Food Safety Department, dated March 27, 2001.
  - B. Rice and its products
    - (a) CryIAc, CryIAb, CryIF, Cry9c, and Cry3Bb (Cry3Bb1) among the new Bt proteins that are made by genetic modification

Testing shall be carried out according to the methods of commercially

available lateral flow strip type test kits (Seed Bulk Test Bt1Ac (for Cry1Ac), Trait Corn Bulk Test Bt1 (for Cry1Ab), Trait Corn Bulk Test Bt1F (for Cry1F), Trait Corn Bulk Test CryBt9 (for Cry9c), and Trait Corn Bulk Test Cry3Bb (for Cry3Bb (Cry3Bb1), of Strategic Diagnostics, Inc. (SDI)). Testing procedures shall basically follow the test kit instructions. Samples used shall be collected randomly in the required volume for each test kit (9 g for Cry1Ac test kit, 25 g for Cry1F test kit, and 200 g to be used commonly for the other test kits), from 1 kg of rice collected as specimen and ground. In the test kit for Cry1Ac, the time for setting the Bt1Ac test strip up in the supernatant shall be 20 minutes.

(b) Modified DNA that produces Bt Protein (Cry1Ac protein)

Testing shall be carried out according to the “Detection of Rice Products from China Whose Safety Has Yet to Be Examined.” (Notice No. 0126006 from the Inspection and Safety Division, dated January 26, 2007)

(c) LLRICE601

Testing shall be carried out according to the “Handling of Rice (Long-grain) from the United States and Its Products.” (Notice No. 0915002 from the Office of Import Food Safety, dated September 15, 2006)

### 3. Reporting results, and responding actions

If any genetically modified food whose safety has not been certified, such as CBH351, is detected in corn in the above testing, importers should be provided with the following instructions: i) an inspection must be implemented for every silo or barge of the same ship’s hold; and ii) corn in a lot can be used for food purposes unless any genetically modified food whose safety has not been certified is detected in that lot. In conducting inspection per silo or barge, a relevant specimen may be used for the inspection if: i) at the time of carrying-in of the corn of the relevant ship’s same hold, there was advance notice from the importer that specimen collection would be performed by a registered inspection organization, and ii) records confirm the specimen to be properly collected and stored.

If the content ratio of genetically modified foods is found to be over 5% in corn or soybeans, despite the fact that its import declaration states that it is not genetically modified, or that the declaration does not contain statements concerning genetic modification, the relevant importers shall be provided instructions to investigate whether separate production and distribution management has been properly performed. If it is ascertained in the investigation that separate production and distribution management, based on the relevant certificates and other documents, has not been properly performed, the importers shall be provided instructions to revise the relevant information in the import declarations according to Article 27 of the Food Sanitation Law and investigate the status of the cargo. Contact must be made promptly with the Office of Import Food Safety, by way of the Office of Quarantine Stations Administration, Policy Planning and Communication Division.

#### 4. Other

- (1) For corn, the method of processing (e.g., dry milling or wet milling) after importation should also be checked and recorded when the relevant declaration is submitted.
- (2) Inspection of rice shall be carried out taking note of the matters described in section IV. 4.



## **VI. Implementation Guidelines for Monitoring Inspection of Irradiated Foods**

### **1. Targets**

#### **(1) Spices, dried vegetables and tea (including tea substitute)**

Black pepper, turmeric, oregano, paprika, red pepper, fenu greek, cumin, celery seeds, all spice, black pepper, coriander, ginger, cassia, parsley, laurel, horseradish, cinnamon, wasabi (Japanese horseradish), cinnamon, dried shiitake, dried Japanese radish, oolong tea, puerh Tea, barley tea and dokudami (Hulluynis cordala) tea

#### **(2) Items to be inspected and number of inspections**

Inspection shall be carried out to find evidence of irradiation. The number of inspections shall be as specified in Schedule 1.

### **2. Inspection methods**

#### **(1) Collection of the Specimens**

Specimens shall be collected according to the methods (ii) listed in the inspection items "Additives" of Schedule 2

#### **(2) Methods of testing**

Testing shall be carried out according to the methods specified in the "Detection Methods for Irradiated Foods" (Notice No. 0706002 from the Department of Food Safety, dated on July 6, 2007)

### **3. Other**

#### **(1) Standard irradiation for specimens shall be entrusted to the following organization:**

Nuclear Fuel Industries, Ltd. Kumatori Works

1-950 Asashiro-Nishi, Kumatori-cho, Sennan-gun, Osaka, 590-0481

TEL: 072-452-3901 FAX: 072-453-3559

#### **(2) Detection of radiation, if any, shall be treated as a violation of Article 11 of the Food Sanitation Law, and it shall be confirmed from the importer whether there is presence of irradiation in the producing countries of the products as well as of raw materials.**

## VII. Implementation Guidelines for Monitoring Inspections Concerning Planned Imported Foods

### 1. Implementation of the inspection

- (1) For agricultural products under the importation procedures stipulated in Section 4, Article 32 of the Ordinance for Enforcement of the Food Sanitation Law, on-site inspection and inspection for residual agricultural chemicals must be conducted upon their initial declaration. For cases where reports of voluntary inspection are attached and the monitoring inspection for residual agricultural chemicals seems unnecessary, confirm with the Office of Import Food Safety, by way of the Office of Quarantine Stations Administration, Policy Planning and Communication Division.
- (2) Contact the relevant importer in the previous month of the planned arrival date, and confirm the date of importation, the disposal schedule, the name of the customs broker, and other information required for inspection. If the cargo will clear the customs aboard ship, sufficiently coordinate with the importer to realize smooth collection of specimens, and ensure that the quarantine station that has jurisdiction over the arrival port will collect the specimens appropriately.

### 2. Collection of the specimens

The quarantine station that has accepted the initial declaration shall implement the monitoring inspection according to the importation plan submitted by the importer, in consideration of the time of importation, the area of production, etc., approximately at the frequencies indicated below.

In cases where the targeted cargo arrives at a port or airport under the jurisdiction of another quarantine station, consult with the relevant station to develop an appropriate inspection plan.

Annual number of imports under the importation plan (from the second time on)	Times of monitoring (from the second time on)
11 – 40	1
40 <	2

### 3. Other

In the inspection specified in 2., a huge amount of cargo needs to be promptly dealt with if the cargo belonging to the same lot is dealt with in more than one port and/or airport, and if that cargo is identified as violating the Food Sanitation Law. Therefore, ensure that the inspection will be implemented at the port/airport where the cargo of the lot first arrives and is unloaded.

## Schedule 1

Food group	Category of items inspected*	Number of specimens inspected	Total number of specimens inspected
<b>Livestock foods</b> Beef, pork, chicken, horse meat, poultry meat, and other meats	Antibiotics	2,213	4,548
	Residual agricultural chemicals	1,678	
	Standards for constituents	657	
<b>Processed livestock foods</b> Natural cheeses, processed meat products, ice cream, frozen products (meat products), and other products	Antibiotics	1,490	4,970
	Residual agricultural chemicals	532	
	Additives	1,128	
	Standards for constituents	1,820	
<b>Seafood products</b> Bivalves, fish, shellfish (shrimps and prawns, crabs) and other products	Antibiotics	3,527	5,488
	Residual agricultural chemicals	831	
	Additives	235	
	Standards for constituents	895	
<b>Processed seafood</b> Processed fish products (fillet, dried or minced fish, etc.), frozen products (aquatic animals and fish), processed fish roe products, and other products	Antibiotics	3,286	10,687
	Residual agricultural chemicals	1,729	
	Additives	1,787	
	Standards for constituents	3,885	
<b>Agricultural foods</b> Vegetables, fruit, wheat and barley, corn, beans, peanuts, nuts, seeds, and other products	Antibiotics	741	24,413
	Residual agricultural chemicals	18,367	
	Additives	598	
	Standards for constituents	1,243	
	Mycotoxins	2,210	
	GMO	1,254	
<b>Processed agricultural foods</b> Frozen products (processed vegetables), processed vegetable products, processed fruit products, spices, instant noodles, and other products	Residual agricultural chemicals	6,571	15,649
	Additives	4,204	
	Standards for constituents	2,119	
	Mycotoxins	2,238	
	GMO	207	
	Irradiation	310	
<b>Other foods</b> Health foods, soups, flavorings and seasonings, sweets, edible oils and fat, frozen products, and other products	Antibiotics	299	4,870
	Residual agricultural chemicals	238	
	Additives	3,078	
	Standards for constituents	657	
	Mycotoxins	598	
<b>Drinks and beverages</b> Mineral water, soft drinks, alcoholic beverages, and other products	Residual agricultural chemicals	299	2,392
	Additives	897	
	Standards for constituents	897	
	Mycotoxins	299	
<b>Additives</b> <b>Equipment, containers and packages</b> <b>Toys</b>	Standards for constituents	1,792	1,792
<b>Foods subject to enhanced inspection</b>	Antibiotics, residual agricultural chemicals, additives, standards for constituents, mycotoxins, GMO, and irradiation	5,000	5,000
<b>Overall total</b>			<b>79,809</b>

\*: Specific examples in the inspection categories

- Antibiotics: antibiotics, antibacterial material residues, hormone preparations, feed additives, and others

- Residual agricultural chemicals: organophosphorus, organochlorines, carbamates, pyrethroids, and others

- Additives: sorbic acid, benzoic acid, sulfur dioxide, colorants, polysorbate, sodium cyclamate, TBHQ (tert-Butylhydroquinone), fungicide, and others

- Standards for constituents: items defined in the standards for constituents (such as the number of bacteria, coliform bacteria, and *Vibrio parahaemolyticus*), pathogenic microorganisms (such as enterohemorrhagic *Escherichia coli* O157, and listeria), shellfish poisons (diarrhetic shellfish poisons, paralytic shellfish poisons), fungicide of disposable chopsticks, and others

- Mycotoxins: aflatoxin, deoxynivalenol, patulin, and others

- GMO: Genetically modified organisms whose safety has not yet been certified

- Irradiation: Presence or absence of irradiated foods

## Schedule 2

Inspection items		Package style	Number of packages per lot (N)	Number of packages opened for sampling (n)	Quantity of specimens collected (kg)	Number of specimens
Microorganisms		Not specified	< 151	3	0.3	1
			151 ~ 1,200	5	0.3	1
			> 1,200	8	0.3	1
Additives	(i) Distributed homogeneously	Not specified	> 0	1	0.3	1
	(ii) Distributed heterogeneously	Not specified	< 51	2	0.3	1
			51 ~ 500	3	0.3	1
			501 ~ 3,200	5	0.3	1
			> 3,200	8	0.3	1
Agricultural chemicals	(i) Dehydrated vegetables, tea (excluding powdered green tea)	Not specified	< 51	3	0.3	1
			51 ~ 150	5	0.3	1
			151 ~ 500	8	0.3	1
			501 ~ 3,200	13	0.3	1
			3,201 ~ 35,000	20	0.3	1
			> 35,000	32	0.3	1
	(ii) Cabbage (excluding Brussel sprouts), Chinese cabbage (Note 1)	Not specified	Not specified	4	A quarter each is collected from 4 individual cabbages	1
	(iii) Processed foods (excluding simple processing)	Not specified	< 151	3	1	1
			151 ~ 1,200	5	1	1
			> 1,201	8	1	1
< 51			3	1	1	
(iv) Other than (i), (ii) and (iii)	Not specified	51 ~ 150	5	1	1	
		151 ~ 500	8	1	1	
		501 ~ 3,200	13	1	1	
		3,201 ~ 35,000	20	1	1	
		> 35,000	32	1	1	
		> 35,000	32	1	1	
Residual hazardous substances in livestock and aquatic foods	(i) Diarrhetic and paralytic shellfish poison	Not specified	< 151	6(3×2)	1(0.6×2)	2
			151 ~ 1,200	10(5×2)	1(0.6×2)	2
			> 1,200	16(8×2)	1(0.6×2)	2
	(ii) Other than (i)	Not specified	< 151	3	0.5	1
		151 ~ 1,200	5	0.5	1	
		> 1,200	8	0.5	1	
Aflatoxins and patulin (Note 2)	(i) Products in bags with about 20 kg or more of net weight per bag	In bags	< 281	32	1	1
			281 ~ 500	50	1	1
			501 ~ 1,200	80	1	1
			1,201 ~ 3,200	130(65×2)	2 (1kg×2)	2
			> 3,200	210(70×3)	3 (1kg×3)	3
	(ii) Products in cans or cartons with 4.5 kg or more of net weight per container	In cans or cartons	< 51	2	0.5	1
			51 ~ 500	4(2×2)	1 (250g×2)×2	2
			> 500	6(2×3)	1.5(250g×2)×3	3
	(iii) Other than (i) and (ii)	Packaged in small containers	< 51	2(2×1)	The minimum amount of one specimen shall be 150 g. If the quantity of the content of one container amounts to less than 150 g, the content of other containers shall be added to make one specimen of 150 g.	1
51 ~ 500			3(3×1)		1	
501 ~ 3,200			6(3×2)		2	
		> 3,200	9(3×3)		3	

(Note 1) Excluding those finely chopped, such as julienned or shredded

(Note 2) For Patulin, use methods (2) or (3)

\* For collecting specimens of grains, beans and other products in bulk, follow the procedures below:

A. Specimen collection upon loading onto a silo or barge (hereinafter referred to as silo, etc.)

Use means such as autosamplers to collect specimens representative of the entire lot consisting of a single arbitrary silo, etc., when loading onto a silo, etc. Collect a total of 10 kg or more of the specimen in 15 collections over appropriate intervals, and divide to make 1 specimen (of 1 kg or more).

B. Specimen collection on a barge

Collect a total of 10 kg or more of the specimen from a total of 15 positions in the upper, middle and lower parts of an arbitrary barge.

Then mix all specimens together and divide them up to obtain 1 specimen (1 kg or more).

C. Specimen collection from a container

Collect a total of 10 kg or more of the specimen from a total of 15 positions in the upper, middle and lower parts of an arbitrary container.

Then mix all specimens together and divide them up to obtain 1 specimen (1 kg or more).

### Schedule 3

Number of packages per lot	Number of packages opened for sampling	Quantity of specimens collected (kg)	Number of specimens
< 16	2	1	1
16 ~ 25	3	1	1
26 ~ 90	5	1	1
91 ~ 150	8	1	1
151 ~ 280	13	1	1
281 ~ 500	20	1	1
501 ~ 1,200	32	1	1
1,201 ~ 3,200	50	1	1
3,201 ~ 10,000	80	1	1
10,001 ~ 35,000	125	1	1
35,001 ~ 150,000	200	1	1
150,001 ~ 500,000	315	1	1
> 500,000	500	1	1

\* For collecting specimens of products in bulk, follow the procedures below:

A. Specimen collection upon loading onto a silo or barge (hereinafter referred to as silo, etc.)

Use means such as autosamplers to collect specimens representative of the entire lot consisting of a single arbitrary silo, etc., when loading onto a silo, etc. Collect a total of 10 kg or more of the specimen in 15 collections over appropriate intervals, and divide to make 1 specimen (of 1 kg or more).

B. Specimen collection on a barge

Collect a total of 10 kg or more of the specimen from a total of 15 positions in the upper, middle and lower parts of an arbitrary barge. Then mix all specimens together and divide them up to obtain 1 specimen (1 kg or more).

C. Specimen collection from a container

Collect a total of 10 kg or more of the specimen from a total of 15 positions in the upper, middle and lower parts of an arbitrary container. Then mix all specimens together and divide them up to obtain 1 specimen (1 kg or more).

**Schedule 4**

No.	Inspection items	Beef	Pork	Other livestock products	Chicken	Other poultry	Poultry eggs	Honey-related products	Aquatic food
1	Antibiotics	*	*	*	*	*	*	*	*
2	5-Propylsulphonyl-benzimidazole-2-amine	*	*	*	*	*			
3	Azaperone	*	*	*	*	*			
4	Allethrin	*	*	*	*	*	*		
5	Ampicillin	*	*	*	*	*	*		*
6	Amprolium	*	*	*	*	*	*		
7	Isometamidium	*							
8	Ivermectine	*	*	*					
9	Estradiol	*							
10	Ethoxyquin	*	*	*	*	*	*		*
11	Ethopabate	*	*	*	*	*			
12	Eprinomectin	*	*	*	*	*			
13	Emamectin benzoate	*	*	*	*	*			*
14	Erythromycin	*	*	*	*	*	*		*
15	Enrofloxacin	*	*	*	*	*			*
16	Oxacillin	*	*	*	*	*			*
17	Oxytetracycline/chlortetracycline/tetracycline	*	*	*	*	*	*	*	*
18	Oxybendazole	*		*	*	*			
19	Oxolinic acid	*	*	*	*	*	*		*
20	Oxfendazole/febantel/fenbendazole	*	*	*	*	*			
21	Ofloxacin	*	*	*	*	*			*
22	Orbifloxacin	*	*	*	*	*			*
23	Ormetoprim	*	*	*	*	*			*
24	Oleandomycin	*	*	*	*	*			*
25	Carbadox (including quinoxaline-2-carboxylic acid)	*	*	*	*				
26	Canthaxanthin				*		*		*
27	Xylazine	*	*	*	*	*			
28	Coumaphos	*	*						
29	Crystal violet								*
30	Clenbuterol	*	*	*	*	*			
31	Cloxacillin	*	*	*	*	*			*
32	Closantel	*		*					
33	Clostebol	*		*	*	*			*
34	Clopidol	*	*	*	*	*			
35	Chloramphenicol	*	*	*	*	*	*	*	*
36	Clorsulon	*	*	*	*	*			
37	Chlorpromazine	*	*	*	*	*	*		
38	Ketoprofen	*	*	*	*	*			*
39	Gentamicin	*	*		*	*			
40	Sarafloxacin	*	*	*	*	*			*
41	Salinomycin	*	*		*	*	*		
42	Diaveridine	*	*	*	*	*			
43	Diethylstilbestrol	*							
44	Diclazuril	*	*	*	*	*			
45	Dicyclanil	*	*	*	*	*			
46	Dihydrostreptomycin/streptomycin	*	*	*	*	*		*	
47	Diflubenzuron	*	*	*	*	*	*		
48	Difloxacin	*	*	*	*	*			*
49	Dimetridazole	*	*	*	*	*	*		*
50	Josamycin	*	*	*	*	*			*
51	Cyromazine	*	*	*	*	*	*		
52	Spiramycin	*	*		*	*			*
53	Spectinomycin	*	*	*	*	*	*		*
54	Sulfaethoxypyridazine	*	*	*	*	*			*
55	Sulfaquinoxaline	*	*	*	*	*	*	*	
56	Sulfaguanidine	*	*	*	*	*			
57	Sulfachlorpyridazine	*	*	*	*	*		*	

No.	Inspection items	Beef	Pork	Other livestock products	Chicken	Other poultry	Poultry eggs	Honey-related products	Aquatic food
58	Sulfadiazine	*	*	*	*	*	*	*	*
59	Sulfamethazine	*	*	*	*	*	*	*	
60	Sulfadimethoxine	*	*	*	*	*	*	*	*
61	Sulfacetamide	*	*	*	*	*			
62	Sulfathiazole	*	*	*	*	*		*	
63	Sulfadoxine	*	*	*	*	*		*	
64	Sulfantran	*	*	*	*	*		*	
65	Sulfapyridine	*	*	*	*	*		*	
66	Sulfabenzamide	*	*	*	*	*		*	
67	Sulfamethoxazole	*	*	*	*	*		*	
68	Sulfamethoxypridazine	*	*	*	*	*		*	
69	Sulfamerazine	*	*	*	*	*		*	
70	Sulfamonomethoxine	*	*	*	*	*		*	*
71	Sulfisozole								*
72	Cefazolin	*							
73	Cefapirin	*							
74	Cefoperazone	*							
75	Cefquinome	*	*	*					
76	Ceftiofur	*	*	*					
77	Cefuroxime	*							
78	Zeranol	*		*					
79	Tylosin	*	*	*	*	*	*		*
80	Danofloxacin	*	*	*	*	*			*
81	Thiabendazole	*	*	*	*	*	*		
82	Tiamulin	*	*	*	*	*	*		
83	Thiamphenicol	*	*	*	*	*			*
84	Tilmicosin	*	*	*	*	*			*
85	Dexamethasone	*	*	*	*	*			
86	Testosterone	*							
87	Temephos	*	*	*	*	*			
88	Doxycycline	*	*	*	*	*			
89	Trichlabendazole	*	*	*					
90	Trichlorphon	*	*	*	*	*	*		*
91	Tripeleppamine	*	*	*	*	*			
92	Trimethoprim	*	*	*	*	*	*	*	*
93	Tolfenamic acid	*	*	*	*	*			
94	Nicarbazin				*	*			
95	Nafcillin	*	*	*	*	*			
96	Nalidixic acid	*	*	*	*	*			
97	Nitroxylin	*	*	*	*	*			*
98	Nitrofurans	*	*	*	*	*	*	*	*
99	Neomycin	*	*	*	*	*	*		*
100	Novobiocin	*			*	*			
101	Nolfroxacin	*	*	*	*	*			*
102	Valnemulin	*	*	*	*	*			*
103	Halofuginone	*	*	*	*	*			
104	Bithionol	*		*					
105	Hydrocortisone	*	*	*	*	*			
106	Pyrantel	*	*	*	*	*			
107	Pyrimethamine	*	*	*	*	*			
108	Pirlimycin	*							
109	Famphur	*	*	*	*	*			
110	Phenoxymethylpenicillin	*	*	*	*	*			
111	Brilliant green								*
112	Fenobucarb	*	*	*	*	*	*		
113	Prifinium	*	*	*	*	*			*
114	Flunixin	*	*	*	*	*			
115	Flubendazole	*	*	*	*	*	*		
116	Flumequine	*	*	*	*	*			*

No.	Inspection items	Beef	Pork	Other livestock products	Chicken	Other poultry	Poultry eggs	Honey-related products	Aquatic food
117	Prednisolone	*	*	*	*	*			
118	Progesterone	*							
119	Brotizolam	*	*	*	*	*			
120	Bromacil	*	*	*	*	*			*
121	Florfenicol	*	*	*	*	*			*
122	Benzylpenicillin	*	*	*	*	*			*
123	Benzocaine	*	*	*	*	*			*
124	Mafopezine	*	*	*	*	*			*
125	Malachite green								*
126	Marbofloxacin	*	*	*	*	*			*
127	Methylprednisolone	*	*	*	*	*			
128	Methylene blue								*
129	Metronidazole	*	*	*	*	*	*		*
130	Mebendazole	*	*	*	*	*			
131	Meloxicam	*	*	*	*	*			*
132	Menbutone	*	*	*	*	*			*
133	Moxidectin	*		*					
134	Monensin	*	*	*	*	*			
135	Morantel	*	*	*	*	*			
136	Ractopamine	*	*						
137	Lasalocid	*	*	*	*	*	*		
138	Rifaximin	*	*	*	*	*			
139	Lincomycin	*	*	*	*	*	*		*
140	Levamisole	*	*	*	*	*	*		
141	Ronidazole	*	*	*	*	*	*		*
142	Robenidine	*	*	*	*	*			
143	Trenbolone acetate	*							
144	Melengestrol acetate	*							



## Schedule 5

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
1	1,1-Dichloro-2,2-bis(4-ethylphenyl)ethane	*	*	*	*	*	
2	1-Naphthylacetic acid	*	*				
3	2-(1-Naphthyl)acetamide	*	*	*			
4	2,2-DPA	*	*	*			
5	2,4,5-T	*	*	*	*	*	*
6	2,4-D	*	*	*			
7	2,4-DB	*		*			
8	4-Chlorophenoxyacetic acid	*	*	*			
9	BHC	*	*	*	*		
10	DBEDC	*					
11	DCIP	*	*	*	*		
12	DDT	*	*	*	*	*	*
13	EPN	*	*	*			
14	EPTC	*	*	*			
15	MCPA	*	*	*			
16	MCPB	*	*	*			
17	sec-Butylamine	*	*				
18	TCMTB	*		*			
19	XMC	*	*	*	*		
20	gamma-BHC (Lindane)	*	*	*	*	*	*
21	Ioxynil	*	*	*			
22	Acrinathrin	*	*	*	*		
23	Azaconazole	*	*	*			
24	Azafenidin	*	*				
25	Azamethiphos			*			
26	Acifluorfen	*	*	*			
27	Acibenzolar-S-methyl	*	*	*			
28	Azimsulfuron	*	*	*	*		
29	Asulam	*	*	*			
30	Azinphos methyl	*	*	*		*	
31	Acequinocyl	*	*		*		
32	Acetamiprid	*	*	*	*		
33	Acetochlor	*		*			
34	Acephate	*	*	*	*		
35	Azoxystrobin	*	*	*	*		*
36	Azocyclotin and cyhexatin	*	*	*	*	*	*
37	Atrazine	*	*	*	*	*	
38	Anilazine	*	*				
39	Anilofos	*	*	*			
40	Abamectin	*	*	*	*		
41	Amitraz	*	*	*	*	*	
42	Amitrole	*	*	*	*	*	*
43	Ametryn	*	*	*			
44	Alachlor	*	*	*		*	
45	Alanycarb	*	*	*	*		
46	Aramite	*	*	*	*	*	
47	Aldicarb	*	*	*	*	*	
48	Aldoxycarb			*			
49	Aldrin and dieldrin	*	*	*	*	*	*
50	Indosulfuron methyl	*	*	*			
51	Isazophos	*	*	*			
52	Isouron	*	*	*			
53	Isxadifen-ethyl			*			
54	Isoxathion	*	*	*	*		
55	Isoxaflutol	*		*			
56	Isufenphos	*	*	*			
57	Isoprocarb	*		*			
58	Isoprothiolane	*	*	*		*	
59	Inabenfide			*			
60	Iprodione	*	*	*	*		
61	Iprovalicarb	*	*				

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
62	Imazaquin	*					
63	Iprobenphos			*	*		
64	Imazamethabenz-methyl ester	*	*	*			
65	Imazalil	*	*	*	*		
66	Imazosulfuron	*		*			
67	Imidacloprid	*	*	*	*		
68	Iminoctadine	*	*	*	*		
69	Imibenconazole	*	*	*	*		
70	Indanofan			*			
71	Indoxacarb	*	*	*			
72	Uniconazole P	*	*	*			
73	Esprocarb	*	*	*			
74	Ethametsulfuron-methyl	*					
75	Ethalfuralin	*	*	*			
76	Ethiofencarb	*	*	*	*		
77	Ethion	*	*	*	*	*	
78	Ethyclozate	*	*	*			
79	Ethiprole	*	*	*	*		
80	Edifenphos			*			
81	Ethephon	*	*	*			
82	Etoxazole	*	*	*	*		
83	Ethoxysulfuron	*					
84	Ethofenprox	*	*	*	*		
85	Ethofumesate	*	*	*			
86	Ethoprophos	*	*	*			
87	Etobenzanid	*	*	*			
88	Etridiazol	*	*	*		*	
89	Etrimfos	*	*	*			
90	Epoxiconazole	*	*	*		*	
91	Emamectin benzoate	*	*	*	*		
92	Endosulfan	*	*	*	*	*	*
93	Endrin	*	*	*	*	*	*
94	Oxadiazon					*	
95	Oxadixyl	*	*	*			
96	Oxaziclomefone	*	*	*			
97	Oxabetrinil					*	
98	Oxamyl	*	*	*			
99	Oxycarboxine	*	*				
100	Oxyteracycline / chlorotetracycline / tetracyclin	*	*				
101	Oxydemeton-methyl					*	
102	Oxyfluorfen	*	*	*		*	
103	Oxpoconazole fumarate	*	*				
104	Oxolinic acid	*	*				
105	Omethoate	*	*	*	*	*	
106	Orysastrobilin	*	*	*			
107	Oryzalin	*	*	*			
108	o-Phenylphenol	*	*				
109	Cadusafos	*	*				
110	Cafenstrole	*	*	*			
111	Captafol	*	*	*	*	*	*
112	Cartap, thiocyclam and bensultap	*	*	*	*		
113	Carbaryl	*	*	*	*	*	
114	Carfentrazone-ethyl	*	*	*	*		*
115	Carpropamid	*		*			
116	Carbetamide					*	
117	Carbendazim, thiophanate, thiophanate methyl and benomyl	*	*	*	*		
118	Carboxine			*			
119	Carbosulfan	*	*	*	*	*	
120	Carbofuran	*	*	*	*	*	
121	Quizalofop-ethyl	*	*	*		*	

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
122	Quinalphos	*	*	*	*		
123	Quinoxifen	*	*	*		*	
124	Quinoclamine	*	*	*			
125	Chinomethionate	*	*	*			
126	Captan	*	*	*			
127	Quintozene	*	*	*	*	*	
128	Coumaphos	*	*	*			
129	Cumyluron	*		*			*
130	Glyphosate	*	*	*	*		
131	Glufosinate	*	*	*	*		
132	Kresoxim-methyl	*	*	*	*	*	
133	Clethodim	*	*	*		*	
134	Clodinafop-propargyl	*	*	*		*	
135	Clodinafop acid	*	*	*			
136	Chlozolate	*	*	*	*		
137	Clothianidin	*	*	*	*	*	
138	Clopyralid			*			
139	Clofencet	*	*				
140	Clofentezine	*	*	*	*	*	
141	Cloprop		*				
142	Clomazone	*					
143	Chromafenozide	*	*				
144	Clomeprop	*	*	*			
145	Chloridazon	*					
146	Chlorimuron ethyl	*	*				
147	Chloretoxyphos	*	*	*			
148	Chlorothal dimethyl	*	*	*		*	
149	Chlordane	*	*	*	*	*	*
150	Chlorpyrifos	*	*	*	*	*	
151	Chlorpyrifos methyl	*	*	*	*	*	
152	Chlorfenapyr	*	*	*	*	*	
153	Chlorfenson	*	*	*	*	*	
154	Chlorfenvinphos	*	*	*		*	
155	Chlorbufam	*	*	*	*	*	
156	Chlorfluazuron	*	*	*	*		
157	Chlorpropham	*	*	*			
158	Chlorbenside	*	*	*	*	*	
159	Chlormequat	*	*	*	*		
160	Chlorxuron	*	*	*	*		
161	Chlorothalonil	*	*	*	*		
162	Chloroneb	*		*			
163	Chlorobenzilate	*	*	*	*	*	
164	Cyazofamid	*	*				
165	Cyanazine	*	*	*			
166	Cyanophos	*	*	*			
167	Diafenthion	*	*	*	*		
168	Hydrogen cyanide	*	*	*			
169	Diuron	*	*	*	*		
170	Diethofencarb	*	*	*			
171	Dioxathion	*	*	*	*		
172	Dicamba			*			
173	Cyclanilide	*	*	*			
174	Cycloate	*	*	*			
175	Cycloxydim	*					
176	Diclocymet	*	*	*			
177	Diclosuram			*			
178	Cyclosulfamuron	*	*	*			
179	Dichlofenthion	*	*	*			
180	Dichlofluanid	*		*			
181	Cycloprothrin	*	*	*	*		
182	Dichlobenil	*	*	*			
183	Diclofop-methyl	*		*		*	

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
184	Diclomezine	*					
185	Dichloran	*	*				
186	Dichloroprop	*	*	*	*		
187	Dichlorvos and naled	*	*	*	*		
188	Diquat	*	*	*	*		
189	Dicofol	*	*	*	*	*	
190	Disulfoton	*	*	*	*	*	
191	Dithianon	*	*				
192	Dithiopyr			*			
193	Cinldon-ethyl	*	*	*	*		
194	Dinocap	*	*	*			
195	Dinotefuran	*	*				
196	Cyhalothrin	*	*	*	*	*	
197	Cyhalofop-butyl	*	*	*			
198	Dihydrostreptomycin / streptomycin	*	*				
199	Diphenamid		*				
200	Biphenyl		*				
201	Diphenylamine					*	
202	Difenoconazole	*	*	*	*	*	
203	Cyfluthrin	*	*	*	*		
204	Cyflufenamid	*	*	*			
205	Diflufenican	*	*	*			
206	Diflubenzuron	*	*	*	*	*	
207	Cyproconazole	*	*	*		*	
208	Cyprodinil	*	*	*			
209	Cypermethrin	*	*	*	*		*
210	Gibberellin	*	*				
211	Simazine	*	*	*		*	*
212	Simiconazole	*	*	*	*		*
213	Dimethametryn	*	*	*			
214	Dimethipin	*	*	*			
215	Dimethirimol	*	*	*			
216	Dimethylvinphos			*			
217	Dimethenamid	*		*			
218	Dimethoate	*	*	*	*		
219	Dimethomorph	*	*	*			
220	Simetryn	*	*	*			
221	Dimepiperate	*	*	*			
222	Cymoxanil	*	*	*			
223	Silafluofen	*	*		*		*
224	Cyromazine	*	*	*	*		
225	Cinmethylin			*			
226	Spinosad	*	*	*	*		
227	Spiroxamine		*	*			
228	Spirodiclofen	*	*	*			
229	Sulfentrazone	*	*	*			
230	Sulprophos	*		*			
231	Sethoxydim	*	*	*			
232	Zoxamide	*	*				
233	Terbacil	*	*	*			
234	Diazinon	*	*	*	*	*	
235	Di-allate	*	*	*	*	*	
236	Daimuron			*			
237	Dazomet, metam and methyl isothiocyanate	*	*	*	*		
238	Daminozide			*		*	*
239	Thiacloprid	*	*	*	*		
240	Tiadinil	*	*	*			
241	Thiazopyr		*				
242	Thiabendazole	*	*	*		*	
243	Thiamethoxam	*	*	*	*		
244	Thiodicarb and methomyl	*	*	*	*		
245	Thiobencarb	*		*		*	*

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
246	Thiometon	*	*	*		*	
247	Thidiazauron			*			
248	Thifensulfuron-methyl	*		*			
249	Thifluzamide	*	*	*			
250	Tecnazene	*	*	*	*		
251	Desmedipham	*					
252	Tetrachlorvinphos	*	*	*		*	
253	Tetraconazole	*	*	*	*		
254	Tetradifon	*	*	*	*		
255	Thenylchlor			*			
256	Tebuconazol	*	*	*	*		
257	Tebuthiuron	*					
258	Tebufenozide	*	*	*	*	*	
259	Tebufenpyrad	*	*	*	*		
260	Tepraloxymid	*					
261	Tefluthrin	*	*	*	*	*	
262	Teflubenzuron	*	*	*	*		
263	Demeton-S-methyl	*	*	*			
264	Deltamethrin and trallomethrin	*	*	*	*	*	*
265	Terbutryn	*		*		*	
266	Terbufos	*	*	*		*	
267	Copper telephthalate	*	*	*			
268	Tralkoxydim	*	*	*			
269	Triadimenol	*	*	*	*	*	
270	Triadimefon	*	*	*	*	*	
271	Triasulfuron			*			
272	Triazophos	*	*	*	*	*	
273	Tri-allate	*	*	*		*	
274	Trichlamide	*					
275	Triclopyr	*	*	*			
276	Trichlorfon	*	*	*	*		
277	Tricyclazole	*	*				
278	Triticonazole			*			
279	Tridemorph	*	*	*	*		
280	Trinexapac-ethyl	*					
281	Tribufos			*		*	
282	Triflufuron-methyl	*	*	*			
283	Triflumizole	*	*	*	*		
284	Triflumuron	*	*	*		*	
285	Trifluralin	*	*	*	*		
286	Trifloxystrobin	*	*	*	*		
287	Tolyfloxysulfuron	*	*	*			
288	Tribenuron-methyl	*	*	*			
289	Tolyfluanid	*	*				
290	Tolclophos-methyl	*	*	*			
291	Tolfenpyrad	*	*		*		
292	Naptalam	*		*			
293	Naproanilide			*			
294	Napropamide	*	*	*			
295	Nicotine	*	*	*			
296	Nitenpyram	*	*				
297	Nitrapyrin					*	
298	Nitrothal-isopropyl		*				
299	Novaluron	*	*	*		*	
300	Norflurazon	*	*	*			
301	Barban					*	
302	Paclobutrazol	*	*				
303	Vamidothion	*	*	*			
304	Paraquat	*	*	*	*		
305	Parathion	*	*	*	*	*	
306	Parathion-methyl	*	*	*	*		
307	Validamycin	*	*				

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
308	Halfenprox	*	*		*		
309	Haloxfop	*	*	*			
310	Halosulfuron methyl	*	*	*			
311	Bioresmethrin	*	*	*	*		
312	Picolinafen	*		*		*	
313	Bitertanol	*	*	*	*	*	
314	Bifenazate	*	*	*	*	*	
315	Bifenox	*		*			
316	Bifenthrin	*	*	*	*	*	
317	Piperonyl butoxide	*	*	*			
318	Piperophos			*			
319	Hymexazol	*	*	*			
320	Pymetrozine	*	*	*			
321	Pyraclostrobin	*	*	*		*	
322	Pyraclofos	*	*	*	*	*	
323	Pyrazoxyfen	*		*			
324	Pyrazophos	*	*	*	*	*	
325	Pyrazolynate	*		*			
326	Pyraflufen ethyl	*	*	*			
327	Pyridaphenthion	*	*	*			
328	Pyridaben	*	*	*	*	*	
329	Pyridalyl	*	*	*			
330	Pyridate	*					
331	Pyrifenox	*	*		*		
332	Pyriftalid	*	*	*			
333	Pyributicarb			*			
334	Pyriproxifen	*	*	*	*		
335	Pirimicarb	*	*	*			
336	Pyrimidifen	*	*	*	*		
337	Pyriminobac-methyl			*			
338	Pirimiphos-methyl	*	*	*	*	*	
339	Pyrimethanil	*	*	*			
340	Pyrethrins	*	*	*	*		
341	Pyroquilon			*			
342	Vinclozolin	*	*	*		*	
343	Arsenic	*	*				
344	Famphur					*	
345	Famoxadone	*	*	*		*	
346	Fipronil	*	*	*		*	
347	Fenamiphos	*	*	*	*	*	
348	Fenarimol	*	*	*	*	*	
349	Fenitrothion	*	*	*	*	*	
350	Fenoxanil			*			
351	Fenoxaprop-ethyl	*	*	*		*	
352	Fenoxycarb	*	*				
353	Fenothiocarb	*	*	*			
354	Phenothrin	*	*	*			
355	Fenobucarb	*	*	*	*		
356	Ferimzone			*			
357	Fenamidone	*	*				
358	Fenchlorphos	*	*	*	*		
359	Fensulfothion	*	*	*			
360	Fenthion	*	*	*		*	
361	Fentin	*	*	*			
362	Phenthoate	*	*	*	*		
363	Fentrazamide	*		*			
364	Fenvalerate	*	*	*	*		
365	Fenpyroximate	*	*	*	*		
366	Fenbuconazole	*	*	*	*	*	
367	Fenpropathrin	*	*	*	*	*	
368	Fenpropimorph	*	*	*	*	*	
369	Fenhexamid	*	*				

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
370	Phenmedipham	*					
371	Butachlor			*			
372	Butafenacil	*	*	*		*	
373	Butamifos	*	*	*			
374	Butylate			*			
375	Butoxydim					*	
376	Bupirimate	*	*	*			
377	Buprofezin	*	*	*	*		
378	Flazasulfuron	*	*				
379	Furathiocarb	*	*	*	*		
380	Flamprop-methyl	*	*	*			
381	Furametpyr	*	*	*			
382	Primisulfuron-methyl			*			
383	Furilazole			*			
384	Fluacrypyrim	*	*				
385	Fluazinam	*	*	*	*		
386	Fluazifop	*	*	*			
387	Fluometuron	*	*	*			
388	Fluquinconazole	*	*	*		*	
389	Fludioxonil	*	*	*			
390	Flucythrinate	*	*	*	*	*	
391	Flusilazole	*	*	*			
392	Flusulfamide	*					
393	Fluthiacet-methyl			*			
394	Flutoranil	*	*	*		*	
395	Flutriafol	*		*		*	
396	Fluvalinate	*	*	*	*		
397	Flufenacet	*		*			
398	Flufenoxuron	*	*	*	*		
399	Flufenpyr-ethyl	*	*	*			
400	Flumioxazin	*	*	*			
401	flumiclorac pentyl			*		*	
402	Flumetsulam	*					
403	Fluridon	*	*	*		*	*
404	Fluroxypyr	*	*	*	*		
405	Pretilachlor	*	*	*			
406	Prochloraz	*	*	*	*	*	
407	Procymidone	*	*	*	*	*	
408	Prosulfuron			*			
409	Prothiofos	*	*	*	*		
410	Flonicamid	*	*	*			
411	Propaquizafop	*		*			
412	Propachlor	*		*			
413	Propazine	*	*	*			
414	Propanil	*	*	*			
415	Propaphos	*	*	*			
416	Propamocarb	*					
417	Propargite	*	*	*	*	*	
418	Propiconazole	*	*	*	*	*	
419	Propyzamide	*	*	*	*	*	
420	Prohydrojasmon	*	*	*			
421	Propham	*	*	*	*		
422	Profenophos	*	*	*	*	*	
423	Prohexadione-calcium	*	*	*			
424	Propetamphos					*	
425	Propoxycarbazon	*	*	*			
426	Propoxur	*	*	*	*		
427	Bromacil	*	*	*			
428	Prometryn	*	*	*			*
429	Bromoxynil	*	*	*			
430	Bromobutide	*	*	*			
431	Bromopropylate	*	*	*	*	*	

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
432	Bromophos		*				
433	Bromophos-ethyl	*	*	*	*		
434	Hexachlorobenzene	*	*	*	*	*	*
435	Hexaconazole	*	*	*	*		
436	Hexazinone	*	*	*			
437	Hexaflumuron	*	*	*	*		
438	Hexythiazox	*	*	*	*		
439	Benalaxyl	*	*	*	*		
440	Benoxacor	*	*	*			
441	Penoxsulam	*	*	*			
442	Heptachlor	*	*	*	*	*	*
443	Permethrin	*	*	*	*	*	
444	Penconazole	*	*	*	*	*	
445	Pencycuron	*		*			
446	Bensulide	*	*	*			
447	Bensulfuron-methyl	*	*	*			
448	Benzobicyclon			*			
449	Benzofenap			*			
450	Bendiocarb	*	*	*			
451	Bentazone	*		*			
452	Pendimethalin	*	*	*		*	*
453	Pentoxazone	*	*	*			
454	Benfuracarb	*	*	*	*	*	
455	Benfluralin	*					
456	Benfuresate			*			
457	Phoxim	*	*	*	*		
458	Phosalone	*	*	*	*		
459	Boscalid	*	*	*		*	
460	Fosthiazate	*	*	*			
461	Phosphamidon	*	*	*	*		
462	Phosmet	*	*	*	*	*	
463	Fosetyl	*	*				
464	Fomesafen	*		*			
465	Foramsulfuron			*			
466	Forchlorfenuron		*				
467	Folpet	*	*				
468	Formothion	*	*	*	*		
469	Phorate	*	*	*	*	*	
470	Malathion	*	*	*	*	*	*
471	Maleic hydrazide	*	*	*			
472	Myclobutanil	*	*	*	*	*	
473	Milbemectin	*	*	*	*		
474	Mecarbam	*	*	*	*		
475	Mecoprop			*			
476	Mesosulfuron-methyl	*	*	*			
477	Methacrifos	*	*	*	*	*	
478	Methabenzthiazuron	*	*	*			
479	Methamidophos	*	*	*	*	*	
480	Metamitron	*					
481	Metaxyl and mefenoxam	*	*	*	*	*	
482	Methiocarb	*	*	*			
483	Methodathion	*	*	*	*	*	
484	Methoxychlor	*	*	*	*		
485	Methoxyfenozide	*	*	*			
486	Metconazole	*	*	*			
487	Metosulam	*	*	*			
488	Methoprene	*		*			
489	Metominostrobin	*	*	*			
490	Metolachlor	*	*	*		*	
491	Metribuzin	*	*	*	*		
492	Mepanipyrim	*	*				
493	Mepiquat-chloride		*	*			



No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
494	Mevinphos	*	*	*			
495	Mefenacet			*			
496	Mefenpyr-diethyl	*	*	*		*	
497	Mepronil	*	*	*			
498	Monocrotophos	*	*	*	*		
499	Monolinuron	*	*	*	*	*	
500	Molinate	*		*			
501	Lactofen	*		*			
502	Linuron	*	*	*		*	
503	Rimsulfuron	*					
504	Hydrogen phosphide	*	*	*	*		
505	Lufenuron	*	*	*	*	*	
506	Resmethrin	*	*	*	*	*	
507	Lenacil	*	*	*			
508	Lead	*	*				
509	Fenbutatin oxide	*	*	*	*		
510	Propylene oxide			*			
511	Bromide	*	*	*			
512	Ethylene dibromide	*	*	*	*		

**Schedule 6**

	Corn CBH351, Bt10	Papaya 55-1	Content rate of genetically modified foods whose safety has been certified	Cry1Ac, Cry1Ab, Cry1F, Cry9c, Cry3Bb(Cry3Bb1), among the new Bt proteins that are made by genetic modification	LLRICE601
Corn grains and ground corn products*1	119		119		
Other processed corn products	59				
Fresh papaya		US: 100 Others: 19			
Processed papaya products (limited to dried ones)		29			
Soybeans (including green soybeans and soybean sprouts), and ground soybean products*2			598		
Rice*3				China: 299	
Rice except for long-train rice and its products (unheated and made mostly from rice)					US: 119

\*1: Limited to corn grits, cornflour, cornmeal, and other ground products, in which proteins newly expressed as a result of genetic modification undergo no physical change.

\*2: Limited to products in which proteins and DNA newly expressed as a result of genetic modification undergo no physiochemical change.

\*3: Regarding rice products from China (unheated or low-temperature heat-treated products made mostly from rice, such as rice flour, rice noodles, and bean-starch vermicelli), importers are instructed under Notice No. 0730002 of the Office of Import Food Safety, dated July 30, 2007, to conduct voluntary inspections upon importation.