

Notice No. 0331006 of the Office of
Imported Food Safety
March 31, 2006

Notice No. 0525001 of the Office of
Imported Food Safety
May 25, 2006

To: Head of each quarantine station

From: Head of the Office of Imported Food Safety,
Inspection and Safety Division,
Department of Food Safety,
Pharmaceutical and Food Safety Bureau

Imported Foods Monitoring Plan for FY 2006

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

1. Implementation period

From April 1, 2006 to March 31, 2007

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 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 Imported 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) and processed meat products
 - B. Poultry eggs (including liquid egg products), and processed products of hen eggs
 - C. Milk and dairy products
 - D. Honey-related products (honey, royal jelly, pollen, etc.)
 - E. Fish (such as eel, salmon/trout and flounder)
 - F. Aquatic animals (such as prawns, squid and octopus)
 - G. Shellfish (excluding scallops consisting of adductor muscle only), etc.
 - * Simple processed products are included under each category.

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

Items to be inspected and the number of specimens shall conform to Schedule 4 (items to be inspected for agricultural chemicals shall conform to Schedule 5) and testing of items shall be carried out according to each of methods. However, during the period up to May 28, 2006, the items to be inspected shall follow items of Schedule 3 in the Annex of Notice No. 0331003 of the Office of Imported Food Safety dated March 31, 2005.

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.
 - 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. Chloramphenicol

Honey shall be examined according to Attachment 1 in Annex 2 of Notice No. 0329005 from the Inspection and Safety Division, dated March 29, 2002.

Royal jelly shall be examined according to the Annex of the Clerical Communication dated December 8, 2005.

For pork (excluding liver), chicken, eel, shrimps and prawns, carry out the testing according to Notice No. 0112003 from the Inspection and Safety Division, dated January 12, 2005.

For other foods, testing shall be carried out according to “Simultaneous Analysis Method Related to Synthetic Antibacterial Residues in Livestock and Marine Food Products (Revised method)” in Notice Einyu No. 78 dated April 1, 1993 (hereinafter referred to as “Simultaneous Analysis Method of Synthetic Antibacterial Residues”), with the necessary changes.

On and after May 29, 2006, testing shall be carried out according to the notified method.

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. Synthetic antibacterial agents

Testing shall be carried out according to the Simultaneous Analysis Method of Synthetic Antibacterial Residues.

Spitchcock (eel split and basted in soy sauce) shall be examined according to the attachment to Annex 2 of Notice No. 0331002 from the Office of Imported Food Safety, dated March 31, 2004.

On and after May 29, 2006, testing shall be carried out according to the notified method or the Notice on Testing Methods for Residual Agricultural Chemicals.

E. New quinolone synthetic antibacterial agents

Testing for enrofloxacin, ciprofloxacin and danofloxacin, ofloxacin, orbifloxacin, difloxacin, and norfloxacin shall be carried out according to “Method of Analysis for Enrofloxacin in Eel” in the Annex of Notice No. 0605002 from the Inspection and Safety Division, dated June 5, 2003.

On and after May 29, 2006, testing shall be carried out according to the Notice on Testing Methods for Residual Agricultural Chemicals.

F. Malachite green

Testing for malachite green shall be carried out according to “Method of Analysis for Malachite Green Concerning Farm-raised Fish” in Notice No. 1216002 from the Inspection and Safety Division, dated December 16, 2004.

On and after May 29, 2006, testing shall include Leucomalachite in addition to Malachite, and shall be carried out according to Notice No. 0525003 of the Office of Imported Food Safety dated May 25, 2006.

G. Nitrofurans

Testing for AOZ (3-amino-2-oxazolidinone) and SEM (semicarbazide) shall be carried out according to Notice No. 1215001 of the Office of Imported Food Safety dated December 15, 2004.

On and after May 29, 2006, testing shall include 1-aminohydantoin and 3-amino-5-morpholinomethyl-2-oxazolidinone in addition to AOZ and SEM, and shall be carried out according to the notified method.

H. Lasalocid

Testing shall be carried out according to Attachment 3 in Annex 2 of Notice No. 0329005 of the Inspection and Safety Division dated March 29, 2002.

On and after May 29, 2006, testing shall be carried out according to the Notice on Testing Methods for Residual Agricultural Chemicals.

I. Diethylstilbestrol (DES)

Testing shall be carried out according to “Method of analysis for Diethylstilbestrol in Beef” in Notice No. 0203002 from Inspection and Safety Division, dated February 3, 2005.

On and after May 29, 2006, testing shall be carried out according to the notified method.

J. Enterohaemorrhagic *Escherichia coli* O157

Testing shall be carried out according to “Detection Methods for Enterohaemorrhagic *Escherichia coli* O157 in Foods” in the Annexes of Notice Eishoku No. 212 and Notice Einyu No. 202, both dated July 9, 1997.

K. *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.

L. 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.

M. Mercury

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

N. PCB

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

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 July 1 to October 31, 2006

B. Targeted foods

(a) Foods in which violations concerning *Vibrio parahaemolyticus* were identified, in the monitoring inspection conducted at the quarantine stations in FY 2005.

- a. Thai prawns to be eaten raw
- b. South Korean ark shells to be eaten raw
- c. South Korean fan shells to be eaten raw
- d. Indonesian boiled octopus

(b) Foods in which violations concerning *Vibrio parahaemolyticus* were not identified in the monitoring inspection of FY 2005, but in which violations were identified in the inspection of FY 2004.

- a. South Korean, Chinese and Philippine sea urchin to be eaten 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, 2006 to March 31, 2007

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 “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 Shokki, dated June 29, 2001.

3. Other precautions

(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), there is high probability of violation, and it has been reported that some of them were assumed to have caused food poisoning, in multiple food poisoning surveys in Japan in FY 2004. Therefore, 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. Rice (Minimum Access imported rice and tariffed rice)

B. Grains, beans and nuts

C. Vegetables and fruits

D. Tea

* Simple processed products are included under each category.

(2) Items to be inspected

Items to be inspected shall conform with Schedule 6 and testing of items shall be carried out according to each of methods. However, during the period up to May 28, 2006, the items to be inspected shall conform with Schedule 4 of the Annex of Notice No. 0331003 of the Office of Imported Food Safety dated March 31, 2005.

(3) Number of specimens

The number of specimens shall conform with Schedule 1.

2. Inspection methods

(1) Collection of the specimens

A. Specimens other than rice

Collect the specimens as specified in "Agricultural chemicals" in Schedule 2, or by the method for products in bulk.

B. Rice

Collect the specimens as specified in Schedule 3.

(2) Methods of testing

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.

3. Other precautions

In a.(1)A. above, Minimum Access imported rice refers to that specified in Articles 30 and 31 of the Law for Stabilization of Supply-Demand and Price of Staple Food; tariffed rice refers to that specified in Article 34 of the Law for Stabilization of Supply-Demand and Price of Staple Food which is imported with tax.

Inspection of rice shall be carried out together with the inspection in section VI.

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 (Minimum Access imported rice and tariffed rice)
- (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 7.

2. Inspection methods

- (1) Collection of the specimens
 - A. Specimens other than rice

Specimens shall be collected according to the latest update of “Inspection Methods for Foods Produced Using Recombinant DNA Techniques” in Notice No. 110 from the Director of the Department of Food Safety, Pharmaceutical and Food Safety Bureau, 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

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 2 kg of specimen shall be collected.

(2) Methods of testing

A. Specimens other than rice

Testing shall be carried out according to the methods specified in the latest update of “Inspection Methods for Foods Produced Using Recombinant DNA Techniques” in Notice No. 110 from the Director of the Department of Food Safety, Pharmaceutical and Food Safety Bureau, dated March 27, 2001.

B. Rice

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.

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 Imported Food Safety, by way of the Office of Quarantine Stations Administration, Policy Planning and Communication Division.

4. Other information

- (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 VI. 3.

VI. Implementation Guidelines for the Monitoring of Imported Rice

1. Targets

(1) Rice (Minimum Access imported rice and tariffed rice)

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

A. Cadmium and cadmium compounds

Number of specimens: 598 (China: 380, USA: 130, Others: 88)

B. Aflatoxins

Number of specimens: 598 (China: 380, USA: 130, Others: 88)

2. Inspection methods

(1) Collection of specimens

Specimens shall be collected according to Schedule 3.

(2) Methods of testing

A. Cadmium and cadmium compounds

Testing shall be carried out according to the notified method.

B. Aflatoxins

Testing shall be carried out according to the methods specified in Notice No. 0326001 of the Inspection and Safety Division dated March 26, 2002, or an alternative method recognized as having a performance equivalent or superior thereof.

However, if testing is conducted using an alternative method and results are positive, a confirmatory test using the testing method of the Notice above shall be conducted.

3. Other precautions

(1) Inspection of rice shall be conducted at the port at which the cargo of the same lot (of the same rice type (such as unpolished, polished, ground, nonglutinous, or glutinous), same country of origin, importer and ship) is first unloaded (hereinafter referred to as the primary port). Therefore, the results of inspection on the same lot conducted at the primary port shall be notified as appropriate from the quarantine station having jurisdiction over the primary port to the quarantine station(s) having jurisdiction over subsequent port(s).

(2) If fumigation based upon the Plant Protection Law is to be conducted, the importer shall be instructed to conduct voluntary inspection of the test using the relevant fumigating

agent.

- (3) Inspection for foreign matter shall be conducted upon specimen collection, taking note of the Notice Eishoku No. 81, "Handling Procedures for Convolvulaceous Seed Mixed in with Imported Rice" dated April 26, 1957.
- (4) The inspections above are to be conducted together with the inspection of section IV.

VII. Implementation Guidelines for the Monitoring Inspection of Wheat

1. Targets

- (1) Wheat
- (2) Items to be inspected
Deoxynivalenol (DON)
- (3) Frequency of inspections

Inspection shall be conducted on target ships individually notified and instructed by the Office of Quarantine Stations Administration, Policy Planning and Communication Division.

2. Methods of inspection

- (1) Collection of specimens

Specimens shall be collected according to the inspection item “Aflatoxins” in Schedule 2, or the method for products in bulk.

- (2) Methods of testing

Testing shall be carried out according to the methods specified in Attachment 2 of Notice No. 521002 from the Department of Food Safety dated May 21, 2002.

3. Reporting results, and responding actions

If the results of inspection reveal the DON value to exceed the provisional value stipulated in the Notice 521002 of the Department of Food Safety dated May 21, 2002, based upon provision 3 of the Notice, the importer shall be instructed to take measures such as self-imposed restriction of importation and distribution, etc.

VIII. Implementation Guidelines for the Monitoring Inspection of Fungicides in Disposable Chopsticks

1. Targets

(1) Number of specimens

Testing shall be carried out within the range of the numbers of specimens for each item, specified in the “Standards for constituents” for “Equipment, containers and packages” in Schedule 1.

(2) Items to be inspected

- A. Orthophenylphenol (OPP)
- B. Thiabendazole (TBZ)
- C. Diphenyl (DP)
- D. Imazalil
- E. Sulfur dioxide, or sulfites

2. Inspection methods

(1) Collection of specimens

Specimens shall be collected according to “Food additives (ii) (distributed heterogeneously)” in the inspection items of Schedule 2.

(2) Methods of testing

Testing shall be carried out according to the methods specified in Attachments 1 and 2 in Annex 4 of Notice No. 0331002 from the Office of Imported Food Safety, dated March 31, 2004, or to equivalent or better methods.

Elution analysis is mainly satisfactory, though material analysis must be partly performed.

If residues are undetected in a material analysis, it can be judged that they will be undetected in an elution analysis as well.

For material analysis, collect at least 3 specimens randomly from every lot, and mix them to perform the analysis. For elution analysis, collect at least 3 specimens randomly from every lot (a pair of chopsticks is regarded as one specimen), perform an analysis for each specimen, and take the average of the resulting values.

(3) Other precautions

Elution conditions shall be selected in consideration of the most desirable situation for

elution, from the viewpoint of safety.

3. Reporting results, and responding actions

In elution analysis, if the value detected in a specimen is over the designated calculated value—convert the acceptable daily intake (ADI) as listed in the following table into a per-capita basis (50 kg body weight), and then divide it by 3 in consideration of the number of daily meals —, contact must be made promptly with the Office of Imported Food Safety, by way of the Office of Quarantine Stations Administration, Policy Planning and Communication Division.

	ADI	ADI converted to 50-kg basis	((ADI converted to 50-kg basis)/3)
Orthophenylphenol (OPP)	0.4 mg/kg weight/day (JMPR)	20 mg	6.7 mg (6,700 µg)
Thiabendazole (TBZ)	0.1 mg/kg weight/day (JECFA)	5 mg	1.7 mg (1,700 µg)
Diphenyl (DP)	0.05 mg/kg weight/day (JECFA)	2.5 mg	0.8 mg (800 µg)
Imazalil	0.03 mg/kg weight/day (JMPR)	1.5 mg	0.5 mg (500 µg)
Sulfur dioxide, or sulfites	0.7 mg/kg weight/day (JECFA)	35 mg	12 mg (12,000 µg)

* The values in the ADI column were determined by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), or by the Joint FAO/WHO Meeting on Pesticide Residues (JMPR).

IX. Implementation Guidelines for Monitoring Inspections Concerning Planned Imported Foods

For agricultural products under the importation procedures stipulated in Section 4, Article 32 of the enforcement regulations for 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 Imported Food Safety, by way of the Office of Quarantine Stations Administration, Policy Planning and Communication Division.

1. 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
41≤	2

2. Implementation of the inspection

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.

3. Other precautions

In the inspection specified in 1., 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*2	Number of specimens inspected*1	Total number of specimens inspected*1
Livestock foods Beef, pork, chicken, horse meat, poultry meat, and other meats	Antibiotics	2,872	5,207
	Residual agricultural chemicals	1,678	
	Standards for constituents	657	
Processed livestock foods Natural cheeses, processed meat products, ice cream, frozen products (meat products), and other products	Antibiotics	1,042	3,931
	Additives	1,308	
	Standards for constituents	1,581	
Seafood products Bivalves, fish, shellfish (shrimps and prawns, crabs) and other products	Antibiotics	3,107	5,159
	Residual agricultural chemicals	862	
	Additives	295	
	Standards for constituents	895	
Processed seafood Processed fish products (fillet, dried or minced fish, etc.), frozen products (aquatic animals and fish), processed fish roe products, and other products	Antibiotics	4,127	12,702
	Residual agricultural chemicals	267	
	Additives	2,267	
	Standards for constituents	6,041	
Agricultural foods Vegetables, fruit, wheat and barley, corn, beans, peanuts, nuts, seeds, and other products	Antibiotics	653	24,535
	Residual agricultural chemicals	18,007	
	Additives	598	
	Standards for constituents	1,035	
	Mycotoxins	2,689	
Processed agricultural foods Frozen products (processed vegetables), processed vegetable products, processed fruit products, spices, instant noodles, and other products	Residual agricultural chemicals	4,785	13,465
	Additives	4,295	
	Standards for constituents	1,969	
	Mycotoxins	2,298	
	GMO	118	
Other foods Health foods, soups, flavorings and seasonings, sweets, edible oils and fat, frozen products, and other products	Antibiotics	119	4,870
	Residual agricultural chemicals	238	
	Additives	2,958	
	Standards for constituents	1,256	
	Mycotoxins	299	
Drinks and beverages Mineral water, soft drinks, alcoholic beverages, and other products	Residual agricultural chemicals	299	2,511
	Additives	1,196	
	Standards for constituents	897	
	Mycotoxins	119	
Additives Equipment, containers and packages Toys	Standards for constituents	1,315	1,315
Foods subject to enhanced inspection	Antibiotics, residual agricultural chemicals, additives, standards for constituents, mycotoxins, and GMO	4,500	4,500
Overall total*1			78,195

*1: The total numbers of specimens inspected are aggregations of the numbers inspected in the relevant inspection categories.

*2: Specific examples in the inspection categories

- Antibiotics: antibiotics, antibacterial material residues, 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), and others
- Mycotoxins: aflatoxin, deoxynivalenol, patulin, and others
- GMO: Genetically modified organisms whose safety has not yet been certified

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	≤ 150	3	0.3	1	
			151 - 1,200	5	0.3	1	
			≥ 1,201	8	0.3	1	
Food additives	(i) Distributed homogeneously	Not specified	≥ 1	1	0.3	1	
	(ii) Distributed heterogeneously	Not specified	≤ 50	2	0.3	1	
			51 - 500	3	0.3	1	
			501 - 3,200	5	0.3	1	
			≥ 3,201	8	0.3	1	
Agricultural chemicals	(i) Grains and beans	In bags	≤ 50	3	0.5	1	
			51 - 150	5	0.5	1	
			151 - 500	8	0.5	1	
			501 - 3,200	13	0.5	1	
			3,201 - 35,000	20	0.5	1	
				≥ 35,001	32	0.5	1
	(ii) Dehydrated vegetables, tea (excluding powdered green tea)	Not specified	≤ 150	3	0.3	1	
			151 - 1,200	5	0.3	1	
				≥ 1,201	8	0.3	1
	(iii) Cabbage (excluding Brussel sprouts), Chinese cabbage (Note)	Not specified	Not specified	4	A quarter each is collected from 4 individual cabbages		1
(iv) Other than (i), (ii) and (iii)	Not specified	≤ 150	3	1	1		
		151 - 1,200	5	1	1		
		≥ 1,201	8	1	1		
Residual hazardous substances in livestock and aquatic foods	(i) Diarrhetic and paralytic shellfish poison	Not specified	≤ 150	6(3×2)	1(0.5×2)	2	
			151 - 1,200	10(5×2)	1(0.5×2)	2	
			≥ 1,201	16(8×2)	1(0.5×2)	2	
	(ii) Other than (i)		Not specified	≤ 150	3	0.5	1
		151 - 1,200		5	0.5	1	
		≥ 1,201		8	0.5	1	
Aflatoxins	(i) Products in bags with about 20 kg or more of net weight per bag	In bags	≤ 280	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	
			≥ 3,201	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	≤ 50	2	0.5	1	
			51 - 500	4(2×2)	1 (250g×2)×2	2	
			≥ 501	6(2×3)	1.5(250g×2)×3	3	
	(iii) Other than (i) and (ii)		Packaged in small containers	≤ 50	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		
		≥ 3,201		9(3×3)	3		

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

* 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
≤ 15	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
≥ 500,001	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

Inspection items	Number of samples																			
	Beef	Pork	Horse meat	Sheep meat	Goat meat	Other meats	Chicken	Other poultry	Poultry eggs	Other livestock products	Processed meat products	Milk & dairy products	Cheese	Hen egg products	Honey-related products	Fish	Aquatic animals	Bivalves	Other than bivalves	Other products
Antibiotics																				
Antibiotics	598	598	59	119	5	59	1,197	119	59	118	119	118	328	119	299	3,229	3,827	119		178
Erythromycin	60	60	6	12	2	6	120	12	6		12			12		323	383			
Oxytetracycline	60	60	6	12	2	6	120	12	6	12	12			12	60	323	383	12		
Oleandomycin	60	60	6	12	2	6	120	12			12					323				
Chloramphenicol	60	60	6	12	2	6	120	12	6		12				60	323	383			
Chlortetracycline	60	60	6	12	2	6	120	12	6	12	12			12	60	323	383	12		
Gentamicin	60	60					120	12			12									
Josamycin		60						120	12		12					323				
Streptomycin	60	60						120							60					
Spiramycin	60	60		12	2	6	120	12			12						383			
Spectinomycin	60	60	6	12	2	6	120	12	6		12									
Cefazolin	60																			
Cefoperazone	60																			
Ceftiofur	60	60	6	12	2	6					12									
Cefuroxime	60																			
Tylosin	60	60	6	12	2	6	120	12	6		12			12		323	383			
Tiamulin	60	60	6	12	2	6	120	12	6		12			12						
Tetracycline	60	60	6	12	2	6	120	12	6	12	12			12	60	323	383	12		
Nafcillin	60	60	6	12	2	6	120	12	6		12			12	30	323	383			
Neomycin	60	60		12	2	6	120	12	6		12									
Pirlimycin	60																			
Phenoxymethyl penicillin		60									12									
Benzylpenicillin	60	60	6	12	2	6	120	12	6		12				30	323				
Rifaximin	60																			
Synthetic antimicrobial agents																				
Azaperone		60									12									
Ethopabate							120	12								323	383			
Enrofloxacin	60	60	6				120	12			12					323	383			
Oxolinic acid	60	60					120	12	6		12					323	383			
Ofloxacin	60	60					120	12			12					323	383			
Orbifloxacin	60	60					120	12			12					323	383			
Ormetoprim	60	60					120	12	6	12	12			12						
Carbadox		60									12									
Xylazine	60																			
Crystal violet																323	383			

Inspection items	Number of samples																			
	Beef	Pork	Horse meat	Sheep meat	Goat meat	Other meats	Chicken	Other poultry	Poultry eggs	Other livestock products	Processed meat products	Milk & dairy products	Cheese	Hen egg products	Honey-related products	Fish	Aquatic animals	Bivalves	Other than bivalves	Other products
Clopidol	60	60	6	12	2	6	120	12	6	12	12			12						
Chlorpromazine	60	60					120	12	6		12			12		323	383			
Sarafloxacin							120	12								323				
Diaveridine							120	12												
Diclazuril	60	60	6	12	2	6	120	12			12									
Difurazone		60	6				120	12			12									
Difloxacin	60	60					120	12			12					323	383			
Ciprofloxacin	60	60					120	12			12					323	383			
Sulfaquinoxaline	60	60	6	12	2	6	120	12	6	12	12			12		323	383			
Sulfachlorpyridazine	60	60	6				120	12			12					323	383			
Sulfadiazine	60	60	6				120	12			12					323	383			
Sulfadimidine	60	60	6	12	2	6	120	12	6	12	12			12		323	383			
Sulfadimethoxine	60	60	6	12	2	6	120	12	6	12	12			12		323	383			
Sulfacetamide	60	60	6				120	12			12					323	383			
Sulfathiazole	60	60	6				120	12			12					323	383			
Sulfadoxine	60	60	6				120	12			12					323	383			
Sulfanitran	60	60	6				120	12			12					323	383			
Sulfapyridine	60	60	6				120	12			12					323	383			
Sulfabenzamide	60	60	6				120	12			12					323	383			
Sulfamethoxazole	60	60	6				120	12			12					323	383			
Sulfamethoxypyridazine	60	60	6				120	12			12					323	383			
Sulfamerazine	60	60	6	12	2	6	120	12	6	12	12			12		323	383			
Sulfamonomethoxine	60	60	6	12	2	6	120	12	6	12	12			12		323	383			
Danofloxacin	60	60					120	12			12					323	383			
Thiamphenicol	60	60					120	12			12					323				
Tilmicosin	60	60		12			120	12			12					323	383			
Dexamethasone	60	60					120	12	6		12			12		323	383			
Temephos	60																			
Tripelennamine	60																			
Trimethoprim	60	60					120	12	6	12	12			12						
Nicarbazin							120	12	6	12				12						
Nalidixic acid	60	60	6				120	12			12					323	383			
Nitrofurans							120	12	6					12	60	323	383			
Norfloxacin	60	60					120	12			12					323	383			
Halofuginone	60						120	12												
Hydrocortisone	60																			
Pyrimethamine		60					120	12	6	12	12			12						
Famphur	60	60					120	12	6		12			12		323	383			
Furazolidone							120	12								323	383			
Furaltadone							120	12												

Inspection items	Number of samples																			
	Beef	Pork	Horse meat	Sheep meat	Goat meat	Other meats	Chicken	Other poultry	Poultry eggs	Other livestock products	Processed meat products	Milk & dairy products	Cheese	Hen egg products	Honey-related products	Fish	Aquatic animals	Bivalves	Other than bivalves	Other products
Flunixin	60	60									12									
Flumequine	60	60	6				120	12			12					323	383			
Prednisolone	60	60					120	12	6		12			12		323	383			
Florfenicol	60	60					120	12			12					323	383			
Betamethasone	60	60					120	12	6		12					323	383			
Malachite green																323	383			
Methylprednisolone	60																			
Methylene blue																323	383			
Morantel	60	60					120	12			12									
Lasalocid sodium	60	60					120	12	6	12	12			12						
Anti-parasite agents																				
2-Acetylamino-5-nitrothiazole							120	12												
Albendazole	60	60	6	12			120	12			12									
Isometamidium	60																			
Ivermectin	60	60	6				120	12			12									
Eprinomectin	60																			
Closantel	60																			
Clorsulon	60	60				6	120	12	6		12			12	30	323	383			
Dimetridazole	60	60				6	120	12	6		12			12		323	383			
Cyromazine							120	12												
Thiabendazole	60	60									12									
Trichlabendazole	60																			
Pyrantel		60									12									
Fulbendazole	60	60					120	12	6	12	12			12						
Metronidazole	60	60				6	120	12	6		12			12		323	383			
Mebendazole	60	60									12					323	383			
Moxidectin	60	60	6								12									
Levamisole	60	60		12	2	6	120	12			12									
Ronidazole	60	60				6	120	12	6		12			12		323	383			
Hormones																				
DES	60																			
Zeranol	60	60																		
Trenbolone-acetate	60																			
Feed additives																				
Canthaxanthin	60	60				6	120	12	6							323	383			

Inspection items	Number of samples																			
	Beef	Pork	Horse meat	Sheep meat	Goat meat	Other meats	Chicken	Other poultry	Poultry eggs	Other livestock products	Processed meat products	Milk & dairy products	Cheese	Hen egg products	Honey-related products	Fish	Aquatic animals	Bivalves	Other than bivalves	Other products
Clenbuterol	60	60				6	120	12	6							323	383			
Ractopamine	60	60																		
Agricultural chemicals																				
Schedule 5	598	598	59	119	5		299									537	444	148		
Enterohemorrhagic Escherichia coli O157	598										60*		120*							
Listeria											60*		358*							
Diarrhetic shellfish poison																		598	59	
Paralytic shellfish poison																		598	59	
Mercury																				162
PCB	60	60																		81

* Limited to unheated meat products and soft/semi-soft cheeses to be eaten without heating.

Schedule 5

	Agricultural chemical
1	DDT
2	γ -BHC
3	azinphos-methyl
4	atrazine
5	abamectin
6	alachlor
7	aldrin, dieldrin
8	allethrin
9	isoprothiolane
10	ethion
11	etridiazole
12	emamectin benzoate
13	endosulfan
14	endrin
15	oxadiazone
16	oxydemeton methyl
17	oxyfluorfen
18	omethoate
19	quinoxifen
20	quintozene
21	kresoxim methyl
22	clodinafop propargyl
23	chlordane
24	chlorpyrifos
25	chlorpyrifos-methyl
26	chlorphenapyr
27	chlorfenvinphos
28	simazine
29	diazinon
30	tetrachlorvinphos
31	tefluthrin
32	terbutryn
33	terbufos
34	triadimefon
35	triazophos
36	tri-allate
37	tribuphos
38	parathion
39	haloxyfop
40	picolinafen
41	bifenthrin
42	pyraclofos
43	pyridaben
44	pirimicarb
45	pirimiphos-methyl
46	vinclozolin
47	fipronil
48	fenamiphos
49	fenitrothion
50	fenobucarb

	Agricultural chemical
51	fenthion
52	fentin
53	fenvalerate
54	fenpropathrin
55	buprofezin
56	fluquinconazole
57	flucythrinate
58	flutolanil
59	prosymidone
60	propiconazole
61	propyzamide
62	profenofos
63	prometryn
64	bromopropylate
65	heptachlor
66	permethrin
67	penconazole
68	pendimethalin
69	boscalid
70	phosmet
71	phorate
72	malathion
73	methidathion
74	metolachlor

Schedule 6

	Agricultural chemical
1	1-naphthaleneacetic acid
2	2,4,5-T
3	2,4-D
4	4-chlorophenoxyacetic acid
5	BHC
6	DDT
7	EPN
8	EPTC
9	MCPA
10	MCPB
11	XMC
12	γ -BHC
13	ioxynil
14	acrinathrin
15	azaconazole
16	azamethiphos
17	acifluorfen
18	acibenzolar-S-methyl
19	asulam
20	azinphos-methyl
21	acetamiprid
22	acetochlor
23	acephate
24	azoxystrobin
25	atrazine
26	anilofos
27	abamectin
28	amitraz
29	amitrole
30	ametryn
31	alachlor
32	alanycarb
33	aramite
34	aldicarb
35	Aldrin, dieldrin
36	allethrin
37	iodosulfuron methyl
38	isazophos
39	isouron
40	isoxadifen-ethyl
41	isoxathion
42	isoxaflutole
43	isofenphos
44	isoprocarb
45	isoprothiolane
46	inabenfide
47	iprodione
48	iprovalicarb
49	iprobenfos
50	imazaquin

	Agricultural chemical
51	imazamethabenz methyl ester
52	imazamox-ammonium
53	imazalil
54	imidacloprid
55	iminocadine
56	imibenconazole
57	indanofan
58	indoxacarb
59	uniconazole-P
60	esprocarb
61	ethametsulfuron-methyl
62	ethalfuralin
63	ethion
64	ethychlozate
65	ethiprole
66	edifenphos
67	ethephon
68	etoxazole
69	ethoxyquin
70	ethoxysulfuron
71	etofenprox
72	ethofumesate
73	ethoprophos
74	etobenzanid
75	etrimfos
76	epoxiconazole
77	emamectin benzoate
78	endosulfan
79	endrin
80	oxadiazone
81	oxaziclomefone
82	oxamyl
83	oxycarboxin
84	oxydemeton methyl
85	oxyfluorfen
86	omethoate
87	oryzalin
88	cadusafos
89	cafenstrole
90	captafol
91	carbaryl
92	carfen-trazone ethyl
93	carpropamid
94	carbendazim, benomyl, thiophanate-methyl
95	carboxin
96	carbosulfan
97	carbofuran
98	quizalofop-ethyl
99	quinalphos
100	quinoxifen

	Agricultural chemical
101	quinoclamine
102	chinomethionat
103	captan
104	quintozene
105	coumaphos
106	cumyluron
107	glyphosate
108	glufosinate
109	kresoxim methyl
110	cloquintocet mexyl
111	clodinafop acid
112	clodinafop propargyl
113	chlozolinate
114	clothianidin
115	clofentezine
116	cloprop
117	clomazone
118	chromafenozide
119	clomeprop
120	cloransulam-methyl
121	chlorigazon
122	chlorimuron-ethyl
123	chlorsulfuron
124	chlorthal dimethyl
125	chlordane
126	chlorpyrifos
127	chlorpyrifos-methyl
128	chlorphenapyr
129	chlorfenson
130	chlorfenvinphos
131	chlорbufam
132	chlорpropham
133	chlорbenside
134	chlорmequat
135	chlорoxuron
136	chlорothalonil
137	chlорoneb
138	chlорobenzilate
139	fenbutatin oxide
140	cyazofamid
141	cyazazine
142	cyanophos
143	diafenthiuron
144	diuron
145	diethofencarb
146	dioxathion
147	cyclanilide
148	cycloate
149	diclocymet
150	diclosulam

	Agricultural chemical
151	dicrotophos
152	dichlofenthion
153	dichlofluanid
154	cycloprothrin
155	diclofop-methyl
156	diclomezine
157	dicloran
158	dichlorprop
159	dichlorvos
160	dichlormid
161	diquat
162	dicofol
163	disulfoton
164	dithiocarbamate
165	dithiopyr
166	cinidon-ethyl
167	cinosulfuron
168	dinotefuran
169	dinoterb
170	cyhalothrin
171	cyhalofop-butyl
172	diphenamid
173	diphenyl
174	difenoconazole
175	difenzoquat
176	cyfluthrin
177	cyflufenamid
178	diflufenican
179	diflubenzuron
180	cyproconazole
181	cyprodinil
182	cyhexatin, azocyclotin
183	cypermethrin
184	gibberellin
185	simazine
186	simeconazole
187	dimethametryn
188	dimethipin
189	dimethirimol
190	dimethylvinphos
191	dimethenamid
192	dimethoate
193	dimethomorph
194	simetryn
195	dimepiperate
196	cymoxanil
197	bromine
198	silafuofen
199	cyromazine
200	cinmethylin

	Agricultural chemical
201	spinosad
202	spiroxamine
203	spirodiclofen
204	sulfosulfuron
205	sethoxydim
206	zoxamide
207	terbacil
208	diazinon
209	diallate
210	daimuron
211	daminozide
212	thiacloprid
213	tiadinil
214	thiazopyr
215	thiabendazole
216	thiamethoxam
217	thiobencarb
218	thidiazuron
219	thifensulfuron-methyl
220	thifluzamide
221	tecnazene
222	desmedipham
223	tetrachlorvinphos
224	tetraconazole
225	tetradifon
226	thetylchlor
227	tebuconazole
228	tebuthiuron
229	tebufenozide
230	tebufenpyrad
231	tefluthrin
232	teflubenzuron
233	demeton-S-methyl
234	deltamethrin, tralomethrin
235	terbutryn
236	terbufos
237	tralkoxydim
238	triadimenol
239	triadimefon
240	triasulfuron
241	triazophos
242	tri-allate
243	trichlopyr
244	trichlorfon
245	tricyclazole
246	triticonazole
247	tridemorph
248	trinexapac-ethyl
249	tribuphos
250	triflusaluron-methyl

	Agricultural chemical
251	triflumizole
252	triflumuron
253	trifuralin
254	tryfloxystrobin
255	tolyfloxysulfuron
256	tolclophos-methyl
257	tolfenpyrad
258	naptalam
259	naphthaleneacetamide
260	naproanilide
261	napropamide
262	nitrothal-isopropyl
263	novaluron
264	norflurazon
265	barban
266	paclobutrazol
267	vamidotion
268	paraquat
269	parathion
270	parathion-methyl
271	halfenprox
272	haloxyfop
273	halosulfuron methyl
274	bioresmethrin
275	picolinafen
276	bitertanol
277	pinoxaden
278	bifenox
279	bifenthrin
280	pyperonyl butoxide
281	piperophos
282	pyraclofos
283	pyrazoxyfen
284	pyrazosulfuron-ethyl
285	pyrazophos
286	pyrazolynate
287	pyraflufen ethyl
288	pyridaphenthion
289	pyridaben
290	pyridalyl
291	pyrifenox
292	pyrifitalid
293	pyributicarb
294	pyriproxyfen
295	pirimicarb
296	pyrimidifen
297	pyriminobac-methyl
298	pirimiphos-methyl
299	pyrimethanil
300	pyroquilon

	Agricultural chemical
301	vinclozolin
302	fipronil
303	fenamiphos
304	fenarimol
305	fenitrothion
306	fenoxaninl
307	fenoxaprop-ethyl
308	fenoxycarb
309	fenothiocarb
310	phenothrin
311	fenobucarb
312	ferimzone
313	fenamidone
314	fenchlorphos
315	fensulfothion
316	fenthion
317	fentin
318	phenthoate
319	fentrazamide
320	fenvalerate
321	fenpyroximate
322	fenbuconazole
323	fenpropathrin
324	fenpropimorph
325	fenhexamid
326	phenmedipham
327	phthalide
328	butachlor
329	butafenacil
330	butamifos
331	butylate
332	bupirimate
333	buprofezin
334	oxpoconazole-fumarate
335	flazasulfuron
336	furathiocarb
337	flamprop-methyl
338	furametpyr
339	primisulfuron-methyl
340	furilazole
341	fluacrypyrim
342	fluazinam
343	fluazifop
344	fluometuron
345	fluquinconazole
346	fludioxonil
347	flucythrinate
348	flusilazole
349	fluthiacet-methyl
350	flutolanil

	Agricultural chemical
351	flutriafol
352	fluvalinate
353	flufenacet
354	flufenoxuron
355	flumioxazin
356	flumiclorac pentyl
357	flumetsulam
358	fluridone
359	fluroxypyr
360	pretilachlor
361	prochloraz
362	prosymidone
363	prosulfuron
364	prothiofos
365	propaquizafop
366	propachlor
367	propazine
368	propanil
369	propaphos
370	propargite
371	propiconazole
372	propyzamide
373	prohydrojasmon
374	propham
375	profenofos
376	probenazole
377	propoxur
378	promecarb
379	prometryn
380	bromoxynil
381	bromobutide
382	bromopropylate
383	bromophos
384	bromophos-ethyl
385	florasulam
386	hexachlorobenzene
387	hexaconazole
388	hexazinone
389	hexaflumuron
390	hexythiazox
391	benalaxyl
392	benoxacor
393	heptachlor
394	permethrin
395	penconazole
396	pencycuron
397	bensulide
398	bensulfuron-methyl
399	benzofenap
400	bendiocarb

	Agricultural chemical
401	pendimethalin
402	pentoxazone
403	benfluralin
404	benfuresate
405	phoxim
406	phosalone
407	boscalid
408	fosthiazate
409	phosphamidon
410	phosmet
411	fosetyl
412	fonofos
413	fomesafen
414	forchlorfenuron
415	phorate
416	malathion
417	maleic hydrazide
418	myclobutanil
419	milbemectin
420	mecarbam
421	mecoprop
422	methomyl
423	methacrifos
424	methabenzthiazuron
425	methamidophos
426	methalaxyl, mfenoxam
427	methiocarb
428	methidathion
429	methoxychlor
430	methoxyfenozide
431	metsulfuron-methyl
432	methoprene
433	metominostrobin
434	metolachlor
435	metribuzin
436	mepanipyrim
437	mevinphos
438	mefenacet
439	mefenpyr-diethyl
440	mepronil
441	monocrotophos
442	monolinuron
443	molinate
444	lactofen
445	linuron
446	lufenuron
447	lenacil

Schedule 7

Items of Inspection and Numbers of Specimens for the Monitoring Inspection of Foods Produced Using Recombinant DNA Techniques

	Corn (CBH351)	Papaya (55-1)	Content rate of genetically modified foods whose safety has been certified	Cry1Ac, Cry1Ab, Cry1F, Cry9c, or Cry3Bb (Cry3Bb1), among the proteins newly expressed as a result of genetic modification
Corn grains and ground corn products*	US: 72 Others: 47		119	
Other processed corn products	59			
Fresh papaya		US: 100 Others: 19		
Processed papaya products (limited to dried ones)		59		
Soybeans (including green soybeans and soybean sprouts), and ground soybean products**			598	
Rice				China: 598

* 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.

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