

**Basic Matters for Guidance to Importers
(Annex Table 2, Notice Shoku-an No. 0331001 of March 31st, 2008)**

	Risk factors at the time of importation (typical examples)	Items to be checked in advance	Items to be checked regularly (including at the time of first importation)	Items to be checked during the transportation and storage processes
Foods in general (Universal matters)	<ul style="list-style-type: none"> Containing harmful or poisonous substances in the food Contaminating with rotten or deteriorated matter, or unclean or foreign matter 	<ul style="list-style-type: none"> Taking measures to prevent harmful or poisonous substances from being included at the point of receiving raw material and manufacturing and processing process 	<ul style="list-style-type: none"> Ensuring that no harmful or poisonous materials are included, by regular testing and inspection 	<ul style="list-style-type: none"> Whether any decomposition or deterioration caused by accidents or inappropriate temperature control, etc. Whether the salt-cured and other foods, etc., are not stored outdoors for long periods. Whether the any contamination occurred with pesticides, etc. used in the warehouse
	<ul style="list-style-type: none"> Contamination by pathogenic micro-organism 	<ul style="list-style-type: none"> Taking measures to prevent contamination by pathogenic micro-organisms 	<ul style="list-style-type: none"> Ensuring that no pathogenic micro-organisms are present through regular testing and inspections 	<ul style="list-style-type: none"> Whether appropriate temperature control is carried out to prevent the occurrence of safety hazards owing to the reproduction of micro-organisms
	<ul style="list-style-type: none"> Use of undesignated additives Use of additives for unapproved purposes, or the use of additives that does not conform with the standards for their use, such as overuse 	<ul style="list-style-type: none"> Ensuring that additives for which there is no designation are not used, including those used for raw material Ensuring that additives that do not comply with the standards are not used, and that the appropriate amount is used 	<ul style="list-style-type: none"> Ensuring that no unapproved additives are used, and that the proper amount of additives is used, by regular testing and inspection 	
	<ul style="list-style-type: none"> Non-conformity with Specifications and Standards (soft drinks, meat products, frozen foods, and other products) 	<ul style="list-style-type: none"> Ensuring that compositional standards, manufacturing and processing standards, and other Specifications and Standards are met Ensuring that no sterilization by irradiation, etc. is conducted (excluding those for controlling germination of potatoes) Asking manufacturers and producers to provide the formal names, composition, and other details of raw materials and additives used in the manufacturing process and the final products Ensuring that the final product conforms with the Food Sanitation Law by testing and inspection, as necessary 	<ul style="list-style-type: none"> Ensuring that no change has been made in the manufacturing process and the raw materials Ensuring conformity with the compositional standards, by regular testing and inspection Ensuring compliance with the Food Sanitation Law, by checking the final products 	<ul style="list-style-type: none"> Checking compliance with preservation standards Checking whether any accident has occurred

Agricultural products and products processed from them	<ul style="list-style-type: none"> • Mycotoxins such as aflatoxin and patulin (cereals, beans, spices, apple juice, etc.) 	<ul style="list-style-type: none"> • Taking measures to prevent mold from growing at the time of ingathering and transportation/storage 	<ul style="list-style-type: none"> • Ensuring that no mycotoxins are present by regular testing and inspection 	<ul style="list-style-type: none"> • Whether appropriate control of temperature and humidity is carried out to prevent the growth of mold
	<ul style="list-style-type: none"> • Natural toxins such as cyanogenic glycosides 	<ul style="list-style-type: none"> • Checking whether any natural toxins are present in the food • Measures should be taken to remove any natural toxins by manufacturing, processing, etc. • Taking measures to prevent any harmful or toxic plants from being included 	<ul style="list-style-type: none"> • Ensuring that no natural poisons are present by regular testing and inspection 	
	<ul style="list-style-type: none"> • Radioactive pollution (mushrooms, herbs, etc.) 	<ul style="list-style-type: none"> • Ensuring that the harvesting area is not polluted by radioactivity 	<ul style="list-style-type: none"> • Checking the level of radioactivity by regular testing and inspection 	
	<ul style="list-style-type: none"> • Pathogenic micro-organisms such as Enterohemorrhagic <i>Escherichia coli</i> O157 (fresh vegetables) 	<ul style="list-style-type: none"> • Taking measures to prevent contamination by pathogenic micro-organisms 	<ul style="list-style-type: none"> • Ensuring that no pathogenic micro-organisms are present by regular testing and inspection 	<ul style="list-style-type: none"> • Whether appropriate temperature control is carried out to prevent the occurrence of safety hazards owing to the reproduction of micro-organisms
	<ul style="list-style-type: none"> • Residual agricultural chemicals 	<ul style="list-style-type: none"> • Checking how agricultural chemicals are used • Raw materials of processed foods must conform with maximum residue limits 	<ul style="list-style-type: none"> • Ensuring compliance with proper use and dosage of agricultural chemicals, before and after ingathering • Ensuring that residual agricultural chemicals are below proper levels, by regular testing and inspection 	<ul style="list-style-type: none"> • Checking whether any agricultural chemicals were used after ingathering
	<ul style="list-style-type: none"> • Genetically modified foods whose safety has not been assessed (corn, papaya, etc.) 	<ul style="list-style-type: none"> • Checking whether genetically modified food has been approved • Taking measures to prevent contamination by un approved genetically modified food 	<ul style="list-style-type: none"> • Ensuring that no genetically modified food whose safety has not been assessed is contaminated through regular testing and inspection 	<ul style="list-style-type: none"> • Whether proper control is carried out
	<ul style="list-style-type: none"> • Use of additives that may mislead consumers in the determination of quality and freshness (fresh vegetables) 	<ul style="list-style-type: none"> • Ensuring that no colorant, bleach, or other additives that may mislead consumers in the determination of quality or freshness have been used 	<ul style="list-style-type: none"> • Checking the types of additives used through regular testing and inspection 	
Livestock products and products processed from them	<ul style="list-style-type: none"> • Pathogenic micro-organisms such as Enterohemorrhagic <i>Escherichia coli</i> O157 and <i>Listeria monocytogenes</i> (meat, natural cheeses, etc.) 	<ul style="list-style-type: none"> • Taking measures to prevent contamination by pathogenic micro-organisms 	<ul style="list-style-type: none"> • Ensuring that no pathogenic micro-organisms are present through regular testing and inspections 	<ul style="list-style-type: none"> • Whether appropriate temperature control is carried out to prevent the occurrence of safety hazards owing to the reproduction of micro-organisms
	<ul style="list-style-type: none"> • Radioactive pollution (reindeer meat, beef extracts, etc.) 	<ul style="list-style-type: none"> • Ensuring breeding area is not polluted by radioactivity 	<ul style="list-style-type: none"> • Checking the level of radioactivity by regular testing and inspection 	
	<ul style="list-style-type: none"> • Errors concerning sanitation certificates (meat and meat products) 	<ul style="list-style-type: none"> • Checking each item on the sanitation certificate issued by the governmental agency of the producing and/or exporting country 		<ul style="list-style-type: none"> • Ensuring that a complete sanitation certificate is attached

	<ul style="list-style-type: none"> • Bovine spongiform encephalopathy (beef and beef-derived products) 	<ul style="list-style-type: none"> • The producing area is not a country or region from which import is prohibited • No specified risk material is included in the product • No beef, etc. originated from countries or regions from which import is prohibited is included or used 		
	<ul style="list-style-type: none"> • Bovine spongiform encephalopathy (mutton, goat meat, etc.) 	<ul style="list-style-type: none"> • No BSE animal has been found in the breeding area • No specified risk material is included in the product 		
	<ul style="list-style-type: none"> • Residual agricultural chemicals, veterinary drugs, and feed additives 	<ul style="list-style-type: none"> • Checking how agricultural chemicals, veterinary drugs and/or feed additives were used • Raw materials of processed foods must conform with maximum residue limits 	<ul style="list-style-type: none"> • Checking compliance with proper dose, administration, and drug holidays for veterinary drugs and feed additives • Checking levels of residual agricultural chemicals, veterinary drugs, and feed additives, by regular testing and inspection 	
	<ul style="list-style-type: none"> • Use of additives that may mislead consumers in the determination of quality and freshness (meat) 	<ul style="list-style-type: none"> • Ensuring that no colorant or other additives that may mislead consumers in the determination of quality or freshness have been used 	<ul style="list-style-type: none"> • Checking the types of additives used through regular testing and inspection 	
Fishery products and products processed from them	<ul style="list-style-type: none"> • Pathogenic micro-organisms such as <i>Vibrio parahaemolyticus</i> (fillet, shelled and/or peeled fish and shellfish to be eaten raw) 	<ul style="list-style-type: none"> • Taking measures to prevent contamination by pathogenic micro-organisms in cleaning water used at processing plants, etc. • Compliance with manufacturing standards 	<ul style="list-style-type: none"> • Ensuring that no pathogenic micro-organisms are present through regular testing and inspections 	<ul style="list-style-type: none"> • Checking compliance with preservation standards • Whether proper temperature control is carried out to prevent harm due to the growth of any micro-organisms
	<ul style="list-style-type: none"> • Non-conformity with compositional standards, processing standards, and preservation standards for oysters eaten raw 	<ul style="list-style-type: none"> • Checking whether the processing standards in the producing country are at the same level as in Japan 	<ul style="list-style-type: none"> • Ensuring conformity with the compositional standards by regular testing and inspection 	<ul style="list-style-type: none"> • Checking compliance with preservation standards
	<ul style="list-style-type: none"> • Diarrheic shellfish poisons or paralytic shellfish poisons (shellfish) 	<ul style="list-style-type: none"> • Checking that shellfish are caught in seas where shellfish poisoning is appropriately monitored 	<ul style="list-style-type: none"> • Ensuring that no shellfish poisons are present by regular testing and inspection 	
	<ul style="list-style-type: none"> • Contaminating with poisonous blowfish 	<ul style="list-style-type: none"> • Ensuring that the species are those whose import is permitted • Taking measures to prevent contamination by other species of blowfish through proper identification of fish species 		<ul style="list-style-type: none"> • Checking the certificates issued by the governmental agency of the exporting country • Ensuring that no different species of blowfish are included, through proper identification of fish types
	<ul style="list-style-type: none"> • Contaminating with poisonous fish such as fish with ciguatoxin (southern groupers, parrot fish, barracudas, etc.) 	<ul style="list-style-type: none"> • Checking the seas where the fish are caught • Taking measures to prevent contamination by poisonous fish through proper identification of fish species 		<ul style="list-style-type: none"> • Ensuring that no poisonous fish are included, through proper identification of fish types

	<ul style="list-style-type: none"> • Residual veterinary drugs and feedstuff additives 	<ul style="list-style-type: none"> • Checking on the use of veterinary drugs • Raw materials of processed foods must conform with the maximum residue limits 	<ul style="list-style-type: none"> • Checking compliance with proper dose, administration, and drug holidays for veterinary drugs and feeds additives • Checking the levels of residual veterinary drugs and feed additives, by regular testing and inspection 	
	<ul style="list-style-type: none"> • Use of additives that may mislead consumers in the determination of quality and freshness (fresh fish and shellfish) 	<ul style="list-style-type: none"> • Ensuring that no colorant, carbon monoxide or other additives that may mislead consumers in the determination of quality or freshness have been used 	<ul style="list-style-type: none"> • Checking the types of additives used, by regular testing and inspection 	<ul style="list-style-type: none"> • Checking the color of the product (scarlet, etc.)
Health foods in general	<ul style="list-style-type: none"> • Containing drug substance 	<ul style="list-style-type: none"> • Ensuring that no drug substances specified in the Pharmaceutical Affairs Law are included • Checking the history of food use in the exporting country 	<ul style="list-style-type: none"> • Ensuring that no drug substance is included by testing and inspection 	
Additives and their preparation	<ul style="list-style-type: none"> • Use of undesignated additive • Non-conformity with the Specifications and Standards 	<ul style="list-style-type: none"> • Checking the formal names of the additives and their types of source materials and extractants • Checking the formal names and content rates if additive preparation is used • Ensuring that no undesignated additives are used • Ensuring that the product conforms to the related standards, such as compositional standards and manufacturing standards 	<ul style="list-style-type: none"> • Ensuring conformity with the compositional standards, by regular testing and inspection 	<ul style="list-style-type: none"> • Checking compliance with preservation standards
Apparatus, containers and packages, and toys	<ul style="list-style-type: none"> • Non-conformity with Specifications and Standards 	<ul style="list-style-type: none"> • Checking the materials, shape, colors and patterns, targeted ages, and the purpose of use • Ensuring that the product conforms with related standards, such as general standards for raw materials, standards for each material, standards for each purpose of use, and manufacturing standards 	<ul style="list-style-type: none"> • Ensuring that the raw materials conform with general standards for raw materials and standards for each material, by regular testing and inspection 	