Notice KenSeiShokuYu No. 0331 Article 2
March 31, 2026

Director of each quarantine station

Director of the Office of Import Food Safety,
Food Inspection and Safety Division,
Public Health Bureau

Implementation of "Imported Foods Monitoring Plan for FY 2026"

The monitoring inspections on imported foods based on the Imported Foods Monitoring and Guidance Plan for FY 2026 is planned as per the annex. We ask for your understanding and its smooth implementation.

Separate instruction notices shall be given for the changes to the monitoring inspections during the fiscal year, such as when a violation of the Food Sanitation Act concerning residual agricultural chemicals is found.

Annex

Imported Foods Monitoring Plan for FY 2026

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

1. Implementation period

From April 1, 2026 to March 31, 2027

2. Targets

(1) 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. Followings are also included; i) foods accompanied by an testing report issued by a laboratory registered with the Minister of Health, Labour and Welfare, or by a foreign official laboratory ii) the same foods that are continuously imported, with previous testing reports; and iii) foods registered on the Pre-certification System for Imported Foods.

(2) Inspection items and the number of inspections

Inspection items and the number of inspections shall be as stipulated in Schedule 1.

The number of inspections at each quarantine station is assigned and instructed separately per food group and per inspection item by the Office of Import Food Safety and the Quarantine Stations Management Office, Policy Planning and Quarantine Division (hereinafter referred to as “the Quarantine Stations Management Office”) and an annual plan for systematic implementation of the inspections is developed at each quarantine station.

When an inspection is deemed necessary on a case-by-case basis, in consideration of situations including a surge of the import volume of specific items, changes in trend such as import from a new country and a region, violation of the Food Sanitation Act (hereinafter referred to as “the Act”) of similar items, and information on raw materials and processing methods filled in import notifications, an inspection should be implemented at any time, regardless of Schedule 1.

3. Inspection methods

(1) Collection of specimens

Specimens shall be collected according to Schedule 4 to 6. The specimens shall be collected from randomly selected inspection targets by food sanitation inspectors, so that the specimens will be representative of the entire lot.

In the case of specimens other than listed in Schedule 4 to 6, specimens shall be collected with

an arrangement with the Testing Division of Quarantine Stations, the Inspection Center for Imported Foods & Infectious Diseases, and the Registered laboratories (hereinafter referred to as “testing division”).

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

(2) Methods of testing

Select an appropriate method from the methods listed below, in consideration of the characteristics of each food, and perform the testing 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, 1959) (hereinafter, the Specification and Standards for Foods and Food Additives (Notification No. 370 of the Ministry of Health and Welfare, 1959) referred to as the "Notification" and the testing methods defined by the Notification referred to as the "Notified Methods"))

B. Testing methods defined by the Ministerial Order on Milk and Milk Products Concerning Compositional Standards (Ministerial Order No. 52 of the Ministry of Health and Welfare, 1951, hereinafter referred to as the “Milk and Milk Products order”)

C. Testing methods defined by the Notices from Director of Food Safety Department 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 divisions

Specimens collected by quarantine stations shall be delivered to the testing division in storage conditions appropriate for testing, according to the notice by the Quarantine Stations Management Office or the outsourcing contract signed at the quarantine stations.

Sufficient prior coordination with a person in charge of the receiving organization shall be made, so that the specimens are sent and received properly and the testing is carried out smoothly.

5. Issuance of certificates indicating that the food import notification has been submitted

The certificates indicating that the food import notification has been submitted may be issued to importers for any foods on which inspection is conducted before finding the results of the inspection. However, in order to enable an immediate backward traceability investigation and recall of the relevant products in case of finding the violation of the Act, instructions shall be provided to

importers, to manage the information on storage and distribution status of the products concerned and to submit the sales plan to the quarantine station.

6. Reporting results

In the case of suspecting a violation of the Act, quarantine stations report to the Office of Import Food Safety. When a violation is identified, importers shall be instructed to confirm the distribution status of the cargo, and quarantine stations report promptly to the Office of Import Food Safety with the form for reporting violations of the Act.

7. Other

(1) Enhancement of monitoring inspections

For the enhanced monitoring inspections based on the Imported Foods Monitoring and Guidance Plan for FY 2026, the frequency is increased by 30% for the targets stipulated in Schedule 2.

Regarding the manufacturers, processing plants, exporters or packers and some others of the violation cases, importers conduct voluntary inspections every time they import the relevant items for the targets stipulated in Schedule 3.

Enhanced monitoring inspection will be cancelled in the case that the effectiveness of measures against the cause of violation by the exporting country can be confirmed, or that no violations have been found after one year has passed from the day enhanced monitoring was enforced and/or after conducting 60 or more of the enhanced inspections.

(2) Selection of inspection targets

It should be noted that import notifications are randomly selected to ensure that inspections are not biased towards notifications with small import volume, nor avoided exemption due to the request from importers.

(3) Collection of specimens from bulk cargo

For grains, beans and other products in bulk, it is necessary to take measures including instructing the importers to make notifications prior to the arrival of cargo so that the importation status can be identified in sufficient time.

Based on the time and place available for the collection of inspection specimens, and the destination(s) of cargo in the same hold, collection plans are developed promptly, and the relevant importers are notified.

(4) Inspection on residual agricultural chemicals in processed foods (excluding simple processing)

A. Half of collected specimens shall be homogenously treatedfor inspections as a product, and the rest shall be stored withouttreating.

B. If residual agricultural chemicals is detected as a result of an inspection, the cause of detection shall be confirmed, and the conformity to the standards shall be determined upon consideration of the maximum residue limits in raw materials, composition of ingredients and production and processing methods, etc.

C. In the cases where a cause of detection from the product is unknown or where testing at product level is difficult, testing shall be individually carried out on physically separable ingredients.

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

1. Targets

Livestock and aquatic foods, and their processed products

(1) Meat (including offals) and processed meat products

(2) Cheese and other milk/dairy products

(3) Processed egg products

(4) Bee-related products (honey, royal jelly, pollen, etc.)

(5) Aquatic foods (fish (eel, salmon/trout and flounder, etc.), aquatic animals (shrimp, squid and octopus, etc.), and shellfish, etc.)

2. Inspection items and the number of inspections

(1) Livestock and aquatic foods (general)

A. Antibacterial substances, etc.

Items subject to inspections are as listed in Schedule 7 and the number of inspections is as listed in Schedule 1.

B. Residual agricultural chemicals

Items subject to inspections are as listed in Schedule 8 and the number of inspections is as listed in Schedule 1. The number of inspections of whale meat – 59 whales.

C. Foods with standards

Standards stipulated in Notification (excluding foods separately instructed in this guideline)and in Milk and Milk Products order . The number of inspections shall be as listed in Schedule 1.

D. Irradiation

Food indicated in “Detection Methods for Irradiated Foods” (Notice ShokuAn No. 0706002, dated July 6, 2007; Final revision-Notice SeiShoku No. 1128 Article 4, dated November 28, 2018) (hereinafter referred to as the “Detection Methods”). The number of inspections shall be as listed in Schedule 1.

(2) Meat (including offals)

A. Pathogenic microbes

(a) Enterohemorrhagic *E. coli* : Beef – 598 inspections; Horse meat – 119 inspections; Unheated meat products – 119 inspections

(b) *Listeria monocytogenes* : Unheated meat products to be consumed without further cooking – 119 inspections

(c) *Salmonella* spp. : Unheated meat products to be consumed without further cooking – 119 inspections; Heated meat products – 598 inspections

(d) *Staphylococcus aureus*. : Unheated meat products – 119 inspections; Heated meat products – 598 inspections

B. Standards, etc.

(a) PCB : Beef – 59 inspections; Pork – 59 inspections

(b) Radioactive materials：Beef, pork, chicken, duck meat, other fresh livestock foods, gelatin, beef extracts, poultry and meat extracts imported from Europe (the area to the west of Turkey and the Ural Mountains of the former Soviet Union), etc. The number of inspections shall be within those specified for Standards, etc. in Schedule 1.

(3) Cheese and other milk/dairy products

A. Pathogenic microbes

(a) Enterohemorrhagic *E. coli*：Natural cheese – 598 inspections

(b) *Listeria monocytogenes*：Natural cheese (excluding products to be heated after packaging or products to be heated before eating) – 598 inspections; Other milk/dairy products – 59 inspections

(c) *Salmonella* spp.：Natural cheese – 598 inspections; Ice cream – 59 inspections

B. Standards, etc.

Radioactive materials：Milk products imported from Europe, etc. The number of inspections shall be within those specified for Standards, etc. in Schedule 1.

(4) Processed egg products

Pathogenic microbes

Salmonella spp.：Products of chicken/other egg – 119 inspections

(5) Bee-related products (honey, royal jelly, pollen, etc.)

Standards, etc.

Radioactive materials：Honey, royal jelly, pollen, etc. imported from Europe, etc. The number of inspections shall be within those specified for Standards, etc. in Schedule 1.

(6) Aquatic foods (fish, aquatic animals, and shellfish, etc.)

A. Pathogenic microbes

(a) *Vibrio parahaemolyticus*：Targets and the number of inspections are shown in IV－iii

(b) Norovirus：Bivalves for raw consumption – 119 inspections; Shellfish other than bivalves for raw consumption – 119 inspections

(c) Hepatitis A Virus：Bivalves for raw consumption – 119 inspections; Shellfish other than bivalves for raw consumption – 119 inspections; Frozen short-neck clam (including unshelled and shelled, excluding those enough heated during manufacturing process) – 59 inspections

(d) *Salmonella* spp.：Fish and shellfish for raw consumption – 598 inspections; Frozen food served without heating (aquatic products) – 299 inspections

(e) *Shigella*：Fish and shellfish for raw consumption – 299 inspections; Frozen food served without heating (aquatic products) – 119 inspections

(f) *Kudoa septempunctata*：Flounder for raw consumption other than frozen products – 299 inspections

(g) *Vibrio cholerae*：Cultured fish－299 inspections; Natural fish－299 inspections; Shellfish－119 inspections; Cultured shrimp－119 inspections; Natural shrimp－59 inspections; Processed fish products－299 inspections; Processed shellfish products－59 inspections; Processed aquatic animal products－299 inspections

B. Standards, etc.

(a) Paralytic Shellfish Poison, Diarrheic Shellfish Poison：Bivalves (excluding scallops consisting of adductor muscle only) – 118 inspections; Shellfish other than bivalves – 59 inspections

(b) Mercury：Fish and shellfish – 446 inspections

(c) PCB：Fish and shellfish – 179 inspections

C. Genetically modified foods that have not been assessed for safety

AquAdvantage：Salmon imported from Canada, Panama and the USA– 59 inspections

III. Implementation Guidelines for Monitoring Inspection of Agricultural Foods

1. Targets

Agricultural foods and their processed products

(1) Vegetables

(2) Fruits

(3) Grains (Including Minimum Access imported rice and tariffed rice), beans and nuts

(4) Tea

2. Inspection items and the number of inspections

(1) Agricultural Foods (general)

A. Residual agricultural chemicals

Items subject to inspections are as listed in Schedule 8 and the number of inspections is as listed in Schedule 1.

B. Pathogenic microbes

(a) *Salmonella* spp. : Frozen food served without heating (agricultural products) – 598 inspections

(b) *Shigella* : Frozen food served without heating (agricultural products) – 299 inspections

C. Mycotoxin

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

D. Irradiation

Food indicated in Detection Methods. The number of inspections shall be as specified in Schedule 1.

(2) Vegetables

A. Residual agricultural chemicals

Lead and arsenic : Vegetables (limited to potato, tomato, cucumber and spinach) – 119 inspections

B. Pathogenic microbes

(a) Enterohemorrhagic *E. coli* : Vegetables to be eaten unheated and without peeling skin – 598 inspections; Pickles–598 inspections

(b) *Listeria monocytogenes* : Frozen vegetables to be eaten unheated– 119 inspections; Frozen food served without heating (vegetable products) – 598 inspections

(c) *Salmonella* spp. : Spices to be eaten unheated– 59 inspections

C. Standards, etc.

Radioactive materials : mushrooms and their dried products, spices, herb and its processed products imported from Europe, etc. The number of inspections shall be within those specified for Standards, etc. in Schedule 1.

D. Genetically modified foods that have not been assessed for safety

(a) F10 and J3 : Potatos and its products (Using potato as the main ingredient, such as fried potato and potato chips) - 299 inspections

(b) CZW3 and ZW20: Zucchini and its products (dried products, etc.) – 29 inspections

(3) Fruits

B. Residual agricultural chemicals

Lead and arsenic : Fruits (limited to *Citrus natsudaidai*, skin of *Citrus natsudaidai*, apple, Asian pear, peach, strawberry and grapes) – 119 inspections

C. Pathogenic microbes

(a) Enterohemorrhagic *E. coli* : Fruits to be eaten unheated and without peeling skin – 598 inspections

(b) *Listeria monocytogenes* : Frozen Fruits to be eaten without heating – 119 inspections; Frozen food served without heating (fruits products) – 119 inspections

(c) Hepatitis A Virus : Fruits to be eaten without heating and without peeling skin – 598 inspections; Frozen food served without heating (fruits products) (excluding those heated during manufacturing process) – 119 inspections

D. Standards, etc.

Radioactive materials : Berries and its processed products (processed concentrated berries, puree, paste, preservation in syrup, juice concentrate, etc.) , imported from Europe, etc. The number of inspections shall be within those specified for Standards, etc. in Schedule 1.

E. Mycotoxin

Patulin : Apple juice (limited to products the ingredient of which comes from apples) – 59 inspections; Apple juice concentrate –59 inspections

F. Genetically modified foods that have not been assessed for safety

PRSV-YK, PRSV-SC and PRSV-HN : Papaya and its products (limited to products in which papaya is distinguishable) – 119 inspections

(4) Grains, beans and nuts

A. Residual agricultural chemicals

Lead : Rice –59 inspections

B. Pathogenic microbes

Salmonella spp. : Peanuts and nuts (limited to those to be eaten unheated) – 598 inspections

C. Standards, etc.

Cadmium and its compounds : Rice – 59 inspections

D. Mycotoxin

Deoxynivalenol (DON) : Wheat – the number of inspections shall be listed as in Schedule 1. In addition, inspections shall be performed for the ships separately instructed.

E. Genetically modified foods that have not been assessed for safety

(a) 63Bt, NNBt and CpTI rice : Rice and its products (Using rice as the main ingredient, unheated or low-level heat processed products, such as rice flour and rice vermicelli) – 299 inspections

(b) RT73 *B.rapa* : Rapeseed – 29 inspections

(c) MON71100/71300, MON71700 and MON71800 : Wheat produced in USA – 59 inspections, in addition, inspections shall be performed for the ships separately

instructed.

(d) MON71200 : Wheat produced in Canada – 59 inspections, in addition, inspections shall be perfomed for the ships separately instructed.

(5) Tea

Radioactive materials : tea (non-, semi-, and full-fermented) imported from Europe, etc.

The number of inspections shall be within those specified for Standards, etc. in Schedule 1.

3. Other

In 1.(3) above, Minimum Access imported rice refers to that specified in Articles 30 and 31 of the Act on Stabilization of Supply-Demand and Price of Staple Food (Act No. 113 of 1994); tariffed rice refers to that specified in Article 34 of the Act on Stabilization of Supply-Demand and Price of Staple Food which is imported with tax.

IV Implementation Guidelines for the Monitoring Inspection of Each Inspection Item

IV- i　Antibacterial substances, etc.

1. Targets

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

A. Meat (including offals)

B. Processed livestock foods (Processed meat products, milk products, egg products, etc.)

C. Bee-related products (honey, royal jelly, pollen, etc.)

D. Aquatic foods (fish, aquatic animals, and shellfish, etc.)

(2) Inspection items and the number of inspections

Items subject to inspections are as listed in Schedule 7 and inspections on milk products are performed on the inspection items separately instructed by the Quarantine Stations Management Office in addition to 2 (2) A. The number of inspections is as listed in Schedule 1.

2. Inspection methods

(1) Collection of specimens

As specified in "Residual hazardous substances in livestock and aquatic foods" in Schedule 4. In principle, the collected specimens shall be delivered to the testing division in a frozen state.

(2) Methods of testing

Regarding any inspection items other than indicated below, testing shall be carried out according to the Notified method or "Analytical Methods for Residual Conpositional Substances of Agricultural Chemicals, Feed Additives and Veterinary Drugs in Food" in Notice ShokuAn No. 0124001, dated January 24, 2005 (hereinafter referred to as "Notice on Testing Methods for Residual Agricultural Chemicals").

A. Antibacterial substances

Testing shall be carried out according to "Simple Inspection Methods for Residual Antibacterial substances in Livestock and Aquatic Foods (Revision)" in "Implementation Guidelines for the Monitoring Inspection of Import Livestock and Aquatic Foods" (Notice EiNyu No. 113, dated July 13, 1994). If a specimen tests positive, a further test shall be conducted according to "Fractional Estimation Methods for Residual Antibacterial substances in Livestock and Aquatic Foods (Revision)" described in the same Notice.

If the specimen tests positive by the above methods, the substance must be identified and quantified.

B. Streptomycin

Honey shall be examined according to Attachment 2 of "Implementation of "Imported Foods Monitoring and Guidance Plan for FY 2002" in the Notice ShokuKan No. 0329005, dated March 29, 2002.

IV-ii Residual agricultural chemicals, etc.

1. Target foods

(1) Livestock, Aquatic and Agricultural foods and their processed products

A. Vegetables

B. Fruits

C. Grains (Including Minimum Access imported rice and tariffed rice), beans and nuts

D. Tea

E. Livestock foods

F. Aquatic foods

(2) Inspection items and the number of specimens

A. Residual agricultural chemicals

Items subject to inspections are as listed in Schedule 8 and the number of inspections is as listed in Schedule 1. The number of inspections of whale meat –59 whales

B. Lead and arsenic

Number of inspections: Vegetables (limited to potato, tomato, cucumber and spinach) – 119 inspections; Fruits (limited to *Citrus natsudaidai*, skin of *Citrus natsudaidai*, apple, Asian pear, peach, strawberry and grapes) – 119 inspections; Lead in Rice –59 inspections

2. Inspection methods

(1) Collection of the specimens

A. Residual agricultural chemicals (excluding rice)

As specified in “Agricultural Chemicals” in Schedule 4 or the bulk cargo method.

B. Residual agricultural chemicals and lead in rice

As specified in Schedule 6.

C. Residual agricultural chemicals on livestock and aquatic foods

As specified in “Residual hazardous substances in livestock and aquatic foods” in Schedule 4. In principle, the collected specimens shall be delivered to the testing institution in a frozen state and handled accordingly.

(2) Methods of testing

Testing shall be carried out in the solid-phase extraction for the Multi-residue Method for Agricultural Chemicals, the Notice on Testing Methods for Residual Agricultural Chemicals, or the Notified method.

Upon conducting testing by solid-phase extraction for the Multi-residue Method for Agricultural Chemicals and in case of suspecting the tested value to exceed the MRL, a further confirmation test is conducted according to the Notice on Testing Methods for Residual Agricultural Chemicals or to the Notified method.

However, the testing of processed foods (excluding simple processing) shall be carried out according to "Testing Methods for Residual Organophosphorus Agricultural Chemicals in Food" in the notice dated March 7, 2008.

3. Other

Notes on the inspection of rice

A. 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 country of 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 cargo of the same lot conducted 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 and the following ports.

B. When fumigation is carried out according to the Plant Protection Act, instructions shall be given to conduct voluntary inspections on the used fumigation agents.

C. 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 EiShoku No. 81, dated April 26, 1957).

D. If lead is detected over 0.2 ppm as a result of an inspection, which is the Codex maximum level, instructions shall be given to the importer to conduct reshipments etc.

IV-iii Pathogenic microorganisms

IV--iii-i Inspection of *Vibrio Parahaemolyticus* on Fresh Fish and Shellfish for raw consumption

1. Targets

(1) Aquatic foods and their processed products.

Boiled octopus and crabs (limited to the ones to be eaten without heating); fresh fish and shellfish for raw consumption; oysters for raw consumption (limited to shelled ones); and frozen fish and shellfish for raw consumption, for which the compositional standards for *Vibrio parahaemolyticus* have been set by notification.

(2) The number of inspections

The number of inspections shall be within those specified of pathogenic microbes of aquatic foods in Schedule 1.

Furthermore, for the same foods from the same producing countries or areas as the foods found to be in violation of the Act, inspections shall be carried out for 30% of all import notifications from June 1, 2026 to October 31, 2026.

2. Inspection methods

(1) Collection of the specimens

As specified in “Microorganisms” in Schedule 4.

(2) Methods of testing

Testing shall be carried out according to the Notified method. Among the testing methods of *Vibrio parahaemolyticus*, the “identification method” or the “inspection method that is recognized to have equivalent or superior performance” shall conform to the provision of ”Testing methods for *Vibrio parahaemolyticus*” Notice ShokuKi No. 23, dated June 29, 2001.

3. Other

(1) Selection of inspection targets

Inspections of foods specified 1. (1) shall be conducted especially in summer, mainly on foods with high risk of contamination such as sea urchins for raw consumption and shellfish, with careful consideration of the food types, the countries where the product exported from, the food-processing facilities, the importers and past inspection records.

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

The certificates indicating that the food import notification has been submitted may be issued to importers for any food product on which inspection is conducted before finding the results of the inspection. However, to prevent foodborne disease, importers shall be instructed to suspend the sale of those food products for raw consumption to retailers and consumers until the inspection results are obtained.

(3) In the cases of detecting *Vibrio parahaemolyticus* below the standard value

With regard to fresh fish and shellfish for raw consumption, oysters for raw consumption (limited to shelled ones), and frozen fish and shellfish for raw consumption, if the results of the

inspection indicate that the most probable number of *Vibrio parahaemolyticus* is equal to or less than 100/g but equal to or more than 3.0/g, instructions shall be provided to importers in order to prevent *Vibrio parahaemolyticus* from propagating to cause foodborne diseases. Importers shall be instructed to ensure strict adherence to the storage standards during domestic distribution and storage as well as to strictly manage the information on distribution, in order to enable an immediate backward traceability investigation in case of foodborne diseases occur due to concerned products.

(4) Guidance on sanitation control

With reference to "Ensuring the Safety of Imported Shelled Sea Urchins and Ark Shells for Raw Consumption" in Notice ShokuAnKan No. 0919007, 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 the storage of food products, and to submit import notifications for each plant as a separate lot where products are processed at different plants.

IV-iii-ii Inspection of Pathogenic Microorganisms other than *Vibrio parahaemolyticus*

1. Targets

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

A. Meat (including offals)

B. Processed meat products

C. Cheese and other milk/dairy products

D. Processed egg products

E. Aquatic foods, aquatic animals and their processed products (fish, aquatic animals, shellfish, etc,)

F. Vegetables

G. Fruits

H. Nuts

(2) Inspection items and the number of specimens

A. Enterohemorrhagic *E. coli*

Number of Inspections: Beef – 598 inspections; Horse meat – 119 inspections; Unheated meat products – 119 inspections; Natural cheese– 598 inspections; Vegetables to be eaten unheated and without peeling skin – 598 inspections; Fruits to be eaten unheated and without peeling skin – 598 inspections; Pickles – 598 inspections

B. *Listeria monocytogenes*

Number of inspections: Unheated meat products to be consumed without further cooking – 119 inspections; Natural cheese (excluding products to be heated after packaging or products to be heated before eating) – 598 inspections; Other milk/dairy products – 59

inspections; Frozen vegetables to be eaten unheated – 119 inspections; Frozen Fruits to be eaten unheated– 119 inspections; Frozen food served without heating (vegetable products) – 598 inspections; Frozen food served without heating (fruits products) – 119 inspections

C. Norovirus

Number of inspections: Bivalves for raw consumption – 119 inspections; Shellfish other than bivalves for raw consumption – 119 inspections

D. Hepatitis A Virus

Number of inspections: Bivalves for raw consumption – 119 inspections; Shellfish other than bivalves for raw consumption – 119 inspections; Frozen short-neck clam (including unshelled and shelled, excluding those enough heated during manufacturing process) – 59 inspections; Fruits to be eaten unheated and without peeling skin – 598 inspections; Frozen food served without heating (fruits products) (excluding those heated during manufacturing process) – 119 inspections

E. *Salmonella* spp.

Number of inspections: Unheated meat products to be consumed without further cooking – 119 inspections; Heated meat products – 598 inspections; Natural cheese – 598 inspections; Ice cream – 59 inspections; Products of chicken/other egg – 119 inspections; Fish and shellfish for raw consumption – 598 inspections; Frozen food served without heating (aquatic products) – 299 inspections; Peanuts and nuts (limited to those to be eaten unheated) – 598 inspections; Frozen food served without heating (agricultural products) – 598 inspections; Spices to be eaten unheated – 59 inspections

F. *Shigella*

Number of inspections: Fish and shellfish for raw consumption – 299 inspections; Frozen food served without heating (aquatic products) – 119 inspections; Frozen food served without heating (agricultural products) – 299 inspections

G. *Kudoa septempunctata*

Number of inspections: Flounder for raw consumption other than frozen products – 299 inspections

H. *Staphylococcus aureus*

Number of inspections: Unheated meat products – 119 inspections; Heated meat products – 598 inspections

I. *Vibrio cholerae*

Number of Inspections: Cultured fish－299 inspections; Natural fish－299 inspections; Shellfish－119 inspections; Cultured shrimp－119 inspections; Natural shrimp－59 inspections; Processed fish products－299 inspections; Processed shellfish products－59 inspections; Processed aquatic products－299 inspections

2. Inspection methods

(1) Collection of specimens

A. As specified in “Microorganisms” in Schedule 4.

B. When collecting specimens for norovirus or hepatitis A virus, pay attention to the amount of midgut gland collected based on "Detection Method for Norovirus" in the Notice ShokuAnKan No. 1105001, dated November 5, 2003 (hereinafter referred to as “Detection Method for Norovirus”); Final revision-Notice SyokuAnKan No. 1022 Article 1, dated October 22, 2013; and "Detection Method for Hepatitis A virus" in the Notice ShokuAnKan No. 1201 Article 1, dated December 1, 2009 (hereinafter referred to as “Detection Method for Hepatitis A virus”).

C. The collected specimens subject to *Kudoa septempunctata* testing shall be delivered in a chilled or a frozen state.

(2) Methods of testing

A. Enterohaemorrhagic *E. coli* O26, O103, O104, O111, O121, O145 and O157

Testing shall be carried out according to the “Detection Method for Enterohemorrhagic *E. coli* O26, O103, O111, O121, O145 and O157 in Food” in the Notice ShokuAnKan No. 1120 Article 3, dated November 20, 2014; and the “Detection Method for Enterohemorrhagic *E. coli* O104” in the Notice ShokuAnYu No. 1120 Article 1, dated November 20, 2014. In the case that VT gene is tested positive, confirmation test for serotype shall be followed.

B. *Listeria monocytogenes*

Testing shall be carried out according to test methods with simple measuring device certified by AOAC (hereinafter referred to as the “Simple Method of *Listeria monocytogenes*”) or the “Detection Method for *Listeria monocytogenes*” in the Notice ShokuAn No. 1128 Article 3, dated November 28, 2014; Final revision-Notice SeiShoku No. 0330 Article 6, dated March 30, 2021 (hereinafter referred to as “Notice Method of *Listeria monocytogenes*”).

In the case of detection by the simple method of *Listeria monocytogenes*, a test shall be carried out according to “the Quantitative Test Method of *Listeria monocytogenes*” in Attachment 1 of Notice Method of *Listeria monocytogenes*.

C. Norovirus

Testing shall be carried out according to Detection Method for Norovirus.

D. Hepatitis A virus

Testing shall be carried out according to Detection Method for Hepatitis A virus.

E. *Salmonella* spp.

Testing shall be carried out according to test method with simple measuring device certified by AOAC (hereinafter referred to as the “Simple Method of Salmonella”) or the methods described in “Testing Methods for *Salmonella* spp.” in the Article 3-1-(3) of Annex 1 of Notice EiNyu No. 54, dated March 17, 1993 for fish for raw consumption; and method described in “Standard Methods of Analysis in Food Safety Regulation, Microbiological Section II. Section 2-4 Salmonella 1 (1)” for other foods. In the case that O-group is tested positive, confirmation test shall be instructed, as necessary. In the case that it cannot be

determined as negative by the Simple Method of Salmonella, the above test method shall be carried out.

F. *Shigella*

Testing shall be carried out according to "Testing Methods for *Shigella*" in the notice dated January 9, 2002.

G. *Kudoa septempunctata*

Testing shall be carried out according to "Testing Methods for *Kudoa septempunctata*" in the Notice SeiShokuKan No. 0427 Article 3, dated April 27, 2016; Final revision-Notice YakuSeiShokuKan No. 0407 Article 2, dated April 7, 2020.

H. *Staphylococcus aureus*

Testing shall be carried out according to "Testing Methods for *Staphylococcus aureus*" in the Notice Einyu No. 54, dated March 17, 1993; Final revision-Notice ShokuAn No. 0729 Article 5, dated July 29, 2015.

I. *Vibrio cholerae*

Testing shall be carried out according to annex of "Detection Method for *Vibrio cholerae* from foods such as seafood" in the Notice ShokuKan No. 1021005, dated October 21, 2002.

3. Other

For unheated meat products and natural cheese (excluding those that have been heat-sterilized after being placed in a container or package, or those that are heated before being consumed), if the results of the inspection indicate that the most probable number of *Listeria monocytogenes* is equal to or less than 100/g but the test results show a positive, instructions shall be provided to importers in order to prevent *Listeria monocytogenes* from propagating to cause foodborne diseases. Importers shall be instructed to ensure strict adherence to the storage standards during domestic distribution and storage.

1. Targets

(1) Foods

A. Foods with standards by Notification (Excludes items separately specified in this procedure)

B. Foods with standards by Milk and Milk Products order (Excludes pathogenic microbes)

C. Food indicated in 1(2)

(2) Inspection items and the number of inspections

A. Foods with standards

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

B. Paralytic Shellfish Poison, Diarrheic Shellfish Poison

Number of inspections: Bivalves (excluding scallops consisting of adductor muscle only) – 118 inspections; Shellfish other than bivalves – 59 inspections

C. Mercury

Number of inspections: Fish and shellfish – 446 inspections

D. PCB

Number of inspections: Beef – 59 inspections; Pork – 59 inspections; Fish and shellfish – 179 inspections

E. Cadmium and its compounds

Number of inspections: Rice –59 inspections

F. Radioactive materials

Beef, pork, chicken, duck meat, other fresh livestock foods, milk products, honey, royal jelly, pollen, etc., gelatin, beef extracts, poultry and meat extracts, mushrooms and their dried products, berries and its processed products (processed concentrated berries, puree, paste, preservation in syrup, juice concentrate, etc.), spices, herb and its processed products, tea (non-, semi-, and full-fermented) imported from Europe, etc., and foods imported from Indonesia.

The number of inspections shall be within those specified for Standards, etc. in Schedule 1. However, the number of inspections of foods imported from Indonesia shall be within those foods subject to enhanced inspection, in Schedule 1.

G. PFOS and PFOA

Classified as mineral water, and the number of inspections shall fall within the scope of the component standards, etc., specified in Appendix Table 1.

2. Inspection methods

(1) Collection of specimens

A. Paralytic Shellfish Poison, Diarrheic Shellfish Poison, Mercury and PCB

As specified in “Residual hazardous substances in livestock and aquatic foods” in Schedule 4.

B. Cadmium and its compounds in rice

As specified in Schedule 6.

C. Radioactive materials

As specified in “Radioactive Materials” in Schedule 4.

D. PFOS and PFOA

As specified in “PFOS and PFOA” in Schedule 4

E. In principle, the collected specimens of livestock and aquatic foods shall be delivered to the testing institution in a frozen state and handled accordingly, except for the inspection of microorganisms.

(2) Methods of testing

A. Foods with standards

Testing shall be carried out according to I 3 (2).

B. 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 the Notice KanNyu No. 30, dated July 1, 1980.

Testing for diarrhetic shellfish poisons shall be carried out according to “Testing Method of for Diarrhetic Shellfish Poison (OAs)” in the Notice ShokuAnKi No. 0306 Article 4 and Notice ShokuAnKan No. 0306 Article 2, dated March 6, 2015; Final revision-Notice Seishokuki No. 0308 Article 2 and Notice SeiShokuKan No. 0308 Article 9, dated March 8, 2017.

C. Mercury

Testing shall be carried out according to “Provisional Regulation Values of Mercury in Fish and Shellfish” in the Notice KanNyu No. 99, dated July 23, 1973.

D. PCB

Testing shall be carried out according to the method of analysis described in “Regulations of PCB residues in Foods” the Notice KanShoku No. 442, dated August 24, 1972.

E. Radioactive materials

Testing shall be carried out according to the methods specified in “Testing Methods for Radioactive Substance in Foods” in the Notice ShokuAn No. 0315 Article 5, dated March 15, 2012, or “Partial Revision of the Screening Methods for Radioactive Cesium in foods” in the notice dated March 1, 2012.

F. PFOS and PFOA

Testing shall be carried out according to the “Testing Methods for Partial Revision of the Standards for Non-alcoholic Beverages” (Notice Shokuan No. 1222 Article 5, dated December 22, 2014; Final revision-Notice ShouShokuKi No. 566 , dated November 14, 2025).

3. Other

Take note of the items under IV-ii 3 when inspecting rice.

IV-v Mycotoxins

1. Targets

(1) Agricultural foods and their processed products

A. Vegetables

B. Fruits

C. Grains (Including Minimum Access imported rice and tariffed rice), beans and nuts

D. Tea

(2) Inspection items and the number of inspections

A. Total aflatoxin

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

B. Patulin

Number of Inspections: Apple juice (limited to products the ingredient of which comes from apples) – 59 inspections; Apple juice concentrate – 59 inspections

C. Deoxynivalenol (DON)

Targeting wheat, the number of inspections shall be as specified in Schedule 1. In addition, inspections shall be performed for the ships separately instructed.

2. Inspection methods

(1) Collection of the specimens

A. Total aflatoxin (rice)

As specified in Schedule 6.

B. Total aflatoxin (excluding rice)

As specified in Schedule 5 or the bulk cargo method, and “Sampling in Aflatoxin Inspection” (Notice Shokuanyu No. 0922 Article 1, dated September 22, 2011).

C. Patulin

As specified in (2) or (3) under “Patulin and DON” in Schedule 4.

D. DON

As specified in “Patulin and DON” or the bulk cargo method in Schedule 4.

(2) Methods of testing

A. Total aflatoxin

Testing shall be carried out according to the methods described in the “Testing Methods for Total Aflatoxin” (Notice Shokuan No. 0816 Article 2, dated August 16, 2011) or other equivalent or superior methods.

B. Patulin

Testing shall be carried out according to the “Testing Methods for Partial Revision of the Standards for Non-alcoholic Beverages” (Notice Shokuan No. 1222 Article 5, dated December 22, 2014; Final revision-Notice ShouShokuKi No. 566 , dated November 14, 2025).

C. DON

Testing shall be carried out according to the “Testing method for Deoxynivalenol (DON) in Wheat” (Notice SeiShoku No. 0930 Article 2, dated September 30, 2021).

3. Other

Take note of the items under IV-ii 3 when inspecting rice.

IV-vi. Recombinant DNA Techniques

1. Targets

(1) Genetically modified foods that have not been assessed for safety

A. Rice and its products

B. Rapeseed

C. Papaya and its products

D. Wheat

E. Potato and its products

F. Salmon and its products

G. Zucchini and its products

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

A. 63Bt, NNBt and CpTI rice

Number of inspections: Rice and its products (Using rice as the main ingredient, unheated or low heated products, such as rice flour and rice vermicelli) – 299 inspections

B. RT73 *B.rapa*

Number of inspections: Rapeseed – 29 inspections

C. PRSV-YK, PRSV-SC and PRSV-HN

Number of inspections: Papaya and its products (limited to products in which papaya is distinguishable) – 119 inspections

D. MON71100/71300, MON71200, MON71700 and MON71800

MON71200: Wheat produced in Canada – 59 inspections, MON71100/71300, MON71700 and MON71800: Wheat produced in USA – 59 inspections. In addition, inspection shall be performed for the ships separately instructed.

E. F10 and J3

Number of inspections: Potatos and its products (Using potato as the main ingredient, such as fried potato and potato chips) – 299 inspections

F. AquAdvantage

Number of inspections: Salmon imported from Canada, Panama and the USA– 59 inspections

G. CZW3 and ZW20

Number of inspections: Zucchini and its product (dired products, etc.) – 29 inspections

2. Inspection methods

(1) Collection of the specimens

Specimens shall be collected according to the “Inspection Methods for Foods Produced Using Unreviewed Recombinant DNA Techniques” (Notice KenSeiShokuKan No. 0328 Article 2, dated, March 28 2024; Final revision-Notice KenSeiShokuKan No. 0330 Article 5, dated, March 30 2026) .

However, if other tests such as residual agricultural chemicals are also conducted for rice (excluding processed rice products), a total of 2 kg of specimen shall be collected.

(2) Methods of testing

Testing shall be carried out according to the ” Inspection Methods for Foods Produced Using Unreviewed Recombinant DNA Techniques” (Notice KenSeiShokuKan No. 0328 Article 2, dated March 28, 2024; Final revision-Notice KenSeiShokuKan No. 0330 Article 5, dated ,March 30 2026).

3. Other

Take note of items IV-ii 3 when inspecting rice.

IV-vii. Irradiation

1. Targets

(1) Livestock foods, aquatic foods and agricultural foods

Food indicated in Detection Methods.

(2) Inspection items and the number of inspections

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

2. Inspection methods

(1) Collection of specimens

As specified in “Irradiation” in Schedule 4.

(2) Methods of testing

Testing shall be carried out according to the methods specified in the “Detection Methods.

3. Other

(1) Standard dose of Irradiation

Standard irradiation for specimens shall be entrusted to the following organization:

Kansai Electron Beam Co., Ltd.

1-3-3 Matsubara, Mihama, Mikata District, Fukui, 919-1122

TEL: 0770-32-3371 FAX: 0770-32-3374

(2) Inspection results

Detection of irradiation, if any, shall be treated as a violation of Section 2 Article 13 of the Act. The importer shall be instructed to confirm whether irradiation was applied in the producing countries of the products as well as of the raw materials.

V. Implementation Guidelines for Monitoring Inspections Concerning Planned Imported Foods

1. Implementation of the inspection

(1) Inspection at the time of initial notification

For agricultural products under the importation procedures stipulated in Section 4 Article 32 of the Ordinance for Enforcement of the Act, on-site inspection and inspection for residual agricultural chemicals must be conducted upon their initial notification. For cases where reports of voluntary inspection are attached and the monitoring inspection for residual agricultural chemicals is deemed unnecessary, consult the Office of Import Food Safety.

(2) Confirmation of cargo information

Contact the relevant importer in the previous month of the planned arrival date, and confirm the date of importation, the freight handling schedule, the name of the custom broker, and other information required for inspection. If the cargo will clear the customs aboard ship, sufficiently coordinate with the importer to enable smooth collection of specimens followed by the collection by the quarantine station that has jurisdiction over the arrival port.

2. Collection of the specimens

The quarantine station that has accepted the initial notification 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 the case where the number of inspections instructed in this Implementation Guidelines can not be achieved with the following frequency, increase the frequency of monitoring inspection.

In cases where the targeted cargo arrives at a port 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

3. Other

The inspection specified in 2. would result a need to deal with a huge amount of cargo promptly if the same lot is unloaded at more than one port and the cargo is identified as violating the Act. Therefore, make sure the inspection will be conducted at the first port.