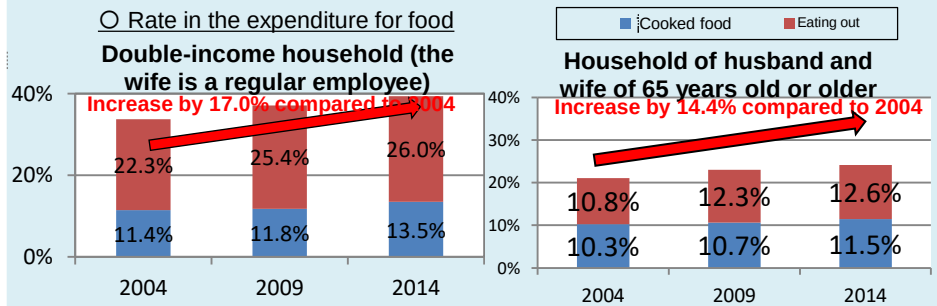
Background and purpose of the revision

- After elapse of 15 years since the previous revision of the Food Sanitation Act etc. and against the background of the change in the family structure, the environment surrounding eating and food of this country has changed such as the change in the needs for eating, creating increased demand for processed food, eating out and home-meal replacement and the advancement of globalization of eating, leading to increase in the imported food.
- Implementation of measures against food-related health damage has come up as an urgent task when looking at the occurrence of wide-area food poisoning incidents across the prefectural borders and no further decrease in the number of occurrence of food poisoning incidents.
- Based on a hard look at 2020 Tokyo Olympic and Paralympic Games and at the promotion of export of food, food hygiene control consistent to the international standards is required.

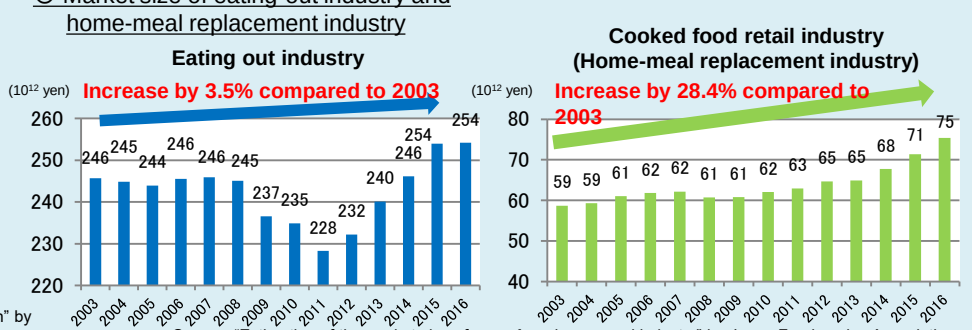
Increase in the needs for eating out and cooked food

○ Rate in the expenditure for food



Source: "Actual condition survey of national consumption" by the Ministry of Internal Affairs and Communications

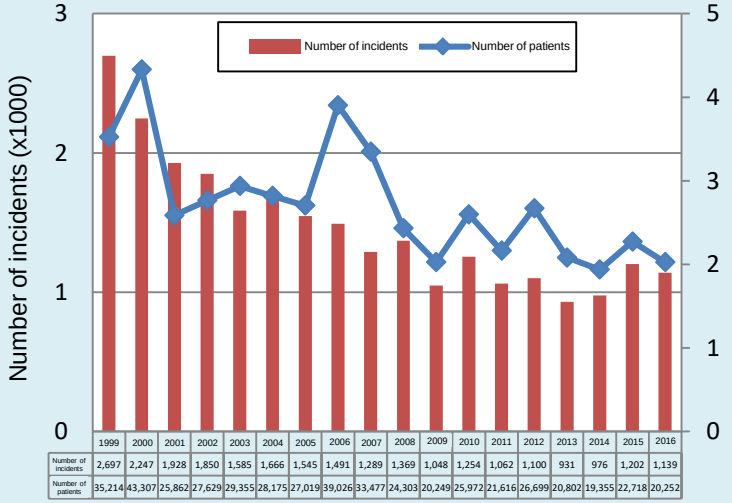
○ Market size of eating-out industry and home-meal replacement industry



Source: "Estimation of the market size of away-from-home meal industry" by Japan Foodservice Association

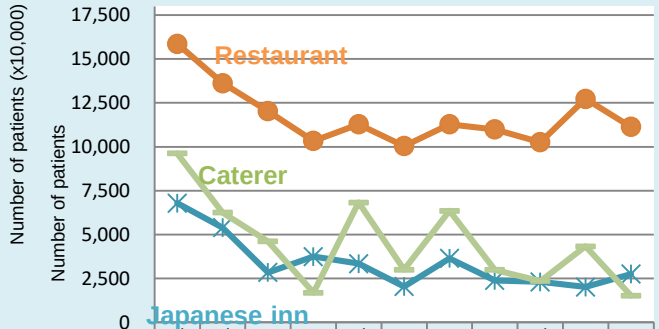
Transition of the number of food poisoning patients (end of decrease at about 20,000 patients)

Source: "Statistical survey of food poisoning" by the Ministry of Health, Labour and Welfare



	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015	2016
Number of incidents	2,697	2,247	1,928	1,850	1,585	1,666	1,545	1,491	1,289	1,369	1,048	1,254	1,062	1,100	931	976	1,202	1,139
Number of patients	35,214	43,307	25,862	27,629	29,355	28,175	27,019	39,026	33,477	24,303	20,249	25,972	21,616	26,699	20,802	19,355	22,718	20,252

☐ Annual transition of the number of food poisoning patients as per the major causative establishments



	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015	2016
Restaurant	15,869	13,625	12,034	10,336	11,280	10,046	11,286	10,988	10,264	12,734	11,135
Japanese inn	6,793	5,396	2,844	3,749	3,340	2,043	3,649	2,385	2,308	2,016	2,750
Caterer	9,622	6,254	4,615	1,683	6,822	2,997	6,353	2,989	2,348	4,330	1,523

☐ Situation of food poisoning occurred in restaurants (2016) as per major causative agents

* The figures in parentheses in the columns of the number of incidents and the number of patients are the cause-specific rates of occurrence in restaurants against the total number of incidents or patients

Total	Restaurants	
	Number of incidents	Number of patients
Norovirus (354 incidents, 11397 patients)	**262 (74.0%)**	**6024 (52.9%)**
Campylobacter jejuni/coli (339 incidents, 3272 patients)	**280 (82.6%)**	**2726 (83.3%)**
Clostridium welchii (31 incidents, 1411 patients)	14 (45.2%)	589 (41.7%)
Staphylococcus aureus (36 incidents, 698 patients)	17 (47.2%)	426 (61.0%)
Salmonella (31 incidents, 704 patients)	16 (51.6%)	233 (33.1%)