

ABATTOIR LAW

**(Law No. 114, August 1, 1953)
As of December 27, 2007**

(Purpose of Law)

Article 1. The purpose of this Law shall be to establish regulations and take other measures necessary from the viewpoint of public health in order to ensure the proper management of abattoirs and slaughter and dressing of livestock for human consumption, so as to protect people's health.

(Responsibility of the State, Prefectures and Cities with Health Centers)

Article 2. The State, prefectures and cities as designated by Cabinet Order pursuant to the provisions of Paragraph 1, Article 5 of the Community Health Law (Law No. 101 of 1947) (hereinafter referred to as "cities with health centers") shall, considering the actual situation of domestic animal production and the status of disease occurrence in animals, take necessary measures to ensure the proper processing of livestock for human consumption in order to prevent the occurrence of a health hazard.

(Definitions)

Article 3. 1. In this Law, "livestock" means cattle, horses, swine, sheep, and goats.
2. In this Law, "abattoir" means facilities established for the slaughter or dressing of livestock for human consumption.
3. In this Law, "general abattoir" means abattoirs of a scale allowing the slaughter or dressing of cattle or horses not less than one year of age or more than 10 animals each day as general practice.
4. In this Law, "simple abattoir" means abattoirs other than general abattoirs.
5. In this Law, "slaughterer" means persons carrying on the business of slaughtering or dressing animals.

(Permit for Establishment of Abattoirs)

Article 4. 1. General abattoirs or simple abattoirs shall not be established without permits from the Governor of the prefecture (in cases of cities with health centers, the Mayor of the city; the same applies hereinafter).
2. Persons wishing to receive permits, pursuant to the provisions of the preceding paragraph, shall submit a written application declaring construction, facilities, and other matters designated by Ministry of Health, Labour and

Welfare Ordinance to the Governor of the prefecture.

3. Persons wishing to change the construction, facilities, or other matters designated by Ministry of Health, Labour and Welfare Ordinance for abattoirs established receiving permits pursuant to the provisions of Paragraph 1 shall notify the Governor of the prefecture in advance.

Article 5. 1. Governors of prefectures may, when there are applications for permits pursuant to the provisions of Paragraph 1 of the preceding article, refuse to grant permits of the same paragraph of said article when the locations of establishment of said abattoirs fall under any of the following items or when considering that the construction or facilities of said abattoirs do not comply with the standards of general abattoirs or simple abattoirs designated by Cabinet Order.

(1) Locations of crowded housing
(2) Locations liable to contaminate drinking water intended for public use

(3) Other locations considered by the governors of prefectures to be liable to cause a hazard in public health

2. Governors of prefectures may, when considering there is a need in public health, restrict the species and daily number of animals able to be processed as general practice in abattoirs in accordance to the scale of construction and facilities of said abattoirs receiving permits pursuant to the provisions of Paragraph 1 of the preceding article (hereinafter simply referred to as "abattoirs").

(Sanitation Control in Abattoirs)

Article 6. Owners and managers of abattoirs shall keep the inside and outside of the abattoirs continually clean, sufficiently treat waste, work to prevent the occurrence of and to expel rodents, insects, and the like, provide good sanitary control of the abattoirs pursuant to the standards prescribed by Ministry of Health, Labour and Welfare Ordinance, and take other measures necessary for public health.

(Sanitation Manager)

Article 7. 1. A sanitation manager shall be stationed at each abattoir by the manager of the abattoir (in cases of abattoirs without abattoir managers, the owner of the abattoir; the same applies hereinafter in this paragraph, Paragraph 6, the succeeding article and Item (5), Paragraph 1, Article 18) in order to ensure good sanitary control of the abattoir. *Provided, However,* That this does not apply to abattoirs managed by the abattoir managers who also serve as sanitary managers.

2. A sanitation manager shall, in order to prevent violation of this Law or any order or disposition under this Law in relation to sanitation control of the abattoir, supervise personnel engaged in sanitation control of the abattoir, manage the construction and facilities of the abattoir, and otherwise exercise cautions necessary for sanitation control of the abattoir.

3. A sanitation manager shall, in order to prevent violation of this Law or any order or disposition under this Law in relation to sanitation control of the abattoir, give necessary advice on sanitation control of the abattoir to the owner or manager of the abattoir.

4. Owners and managers of abattoirs shall respect their sanitation managers' advice given in accordance with the provisions of the preceding paragraph.

5. No person may become a sanitation manager unless falling under one of the following items.

(1) Veterinarians

(2) Persons who successfully completed a course in veterinary medicine or livestock production at, and graduated from, a university under the School Education Law (Law No. 26 of 1947), a university under the former University Ordinance (Imperial Ordinance No. 388 of 1918), or a professional school under the former Professional School Ordinance (Imperial Ordinance No.61 of 1903)

(3) Persons prescribed in Article 57 of the School Education Law, or those who are taken to have attained scholarship at the same level as or a higher level than said persons pursuant to designations by Ministry of Health, Labour and Welfare Ordinance and who have been engaged in the practice of sanitation control of abattoirs for at least 3 years as well as successfully completing a relevant course at a school held by the prefecture or the city with health centers

6. Upon appointment of a sanitation manager or upon becoming one, the manager of an abattoir shall notify the Governor of the prefecture, within 15 days following the date of such appointment or otherwise, of the sanitation manager's name or the fact that the abattoir manager has become a sanitation manager, as well as other matters designated by Ministry of Health, Labour and Welfare Ordinance. The same shall apply when wishing to change the sanitation manager.

7. The course subjects and other matters necessary for the course at school mentioned in Item (3), Paragraph 5 shall be designated by Ministry of Health, Labour and Welfare Ordinance.

Article 8. Governors of prefectures may order the manager of an abattoir to discharge the sanitation manager of the abattoir if he/she falls under any of the following items and is considered unfit to remain in office.

(1) Cases where the sanitation manager has violated this Law or any order or disposition under this Law

(2) Cases where the sanitation manager fails to perform the duties prescribed in Paragraph 2 of the preceding article

(Sanitary Control to be Taken by Slaughterers, Etc.)

Article 9. Slaughterers and other persons performing the slaughter or dressing of livestock (hereinafter referred to as "slaughterers, etc.") shall, when performing the slaughter or dressing of livestock in abattoirs, provide good sanitary

control of the slaughter or dressing of livestock pursuant to the standards prescribed by Ministry of Health, Labour and Welfare Ordinance, and take other measures necessary for public health.

(Chief Sanitation Worker)

Article 10. 1. A chief sanitation worker shall be stationed at each abattoir by slaughterers, etc., in order to ensure good sanitary control of the slaughter or dressing of livestock. *Provided, However,* That this does not apply to abattoirs managed by the slaughterers, etc., who also serve as the chief sanitation worker.

2. The provisions from Paragraphs 2 through 7 of Article 7 and those of Article 8 shall be applied mutatis mutandis to chief sanitation workers. In this case, provisions necessary for technical adjustments of terms shall be prescribed by Cabinet Order.

(Restrictions on Refusal of Use, Etc., of Abattoirs)

Article 11. 1. Owners or managers of abattoirs shall not, without just reason, refuse the use of abattoirs for slaughter or dressing of livestock.

2. Slaughterers shall not, without just reason, refuse the slaughter or dressing of livestock.

(Abattoir Usage Fees and Slaughter-Dressing Fees)

Article 12. 1. Owners or managers of abattoirs, or slaughterers, shall receive the authorization of the Governor of the prefecture in advance for values designated as abattoir usage fees and slaughter-dressing fees. The same shall apply when wishing to change the amount of the authorized abattoir usage fees and slaughter-dressing fees.

2. Owners or managers of abattoirs, or slaughterers, shall not receive abattoir usage fees and slaughter-dressing fees exceeding the sums authorized pursuant to the preceding paragraph.

3. Owners or managers of abattoirs, or slaughterers, shall display on a readily visible location in the abattoirs the abattoir usage fees or slaughter-dressing fees authorized pursuant to the provisions of Paragraph 1.

(Slaughter or Dressing of Livestock)

Article 13. 1. No person shall slaughter livestock for human consumption in locations other than abattoirs. *Provided, However,* That this does not apply to the cases listed in the following.

(1) Cases of persons, other than persons carrying on meat retail businesses or other businesses handling meat designated by Ministry of Health, Labour and Welfare Ordinance, who notify the Governor of the prefecture in advance, pursuant to designations by Ministry of Health, Labour and Welfare Ordinance, of the slaughter of livestock (except cattle and horses over one year old) principally for consumption by said persons and their immediate family members

(2) Cases where livestock have been injured or

have fallen into an incurable state due to unforeseen accidents and have to be immediately slaughtered

(3) Cases where livestock suffer from difficult delivery, puerperal paralysis, acute tympanites, or other diseases designated by Ministry of Health, Labour and Welfare Ordinance and have to be immediately slaughtered

(4) Other cases designated by Cabinet Order

2. No person shall dress livestock for human consumption in locations other than abattoirs. *Provided, However,* That this does not apply to cases of dressing livestock slaughtered in locations other than abattoirs pursuant to the provisions of Items (1), and (4) of the preceding paragraph.

3. Governors of prefectures may, when considering there is a need in public health, indicate to persons slaughtering or dressing livestock in locations other than abattoirs, pursuant to the provisions of the preceding two paragraphs, the location of slaughter or dressing, the method of processing meat, by products, and the method of treating waste.

(Inspection of Slaughter or Dressing of Livestock)

Article 14. 1. Abattoirs shall not slaughter livestock other than livestock passing inspections performed by the Governor of the prefecture.

2. Abattoirs shall not dress livestock other than livestock passing inspections performed by the Governor of the prefecture following slaughter.

3. The meat, viscera, blood, bones, and hide of livestock dressed in abattoirs shall not be transported outside abattoirs until after passing meat inspections performed by the Governor of the prefecture. *Provided, However,* That this does not apply to the cases falling under any of the following items.

(1) Cases where an official of the prefecture (in cases of cities with health centers, the city; the same applies hereinafter) carries part of the meat, viscera, blood, bones, or hide of dressed livestock outside the abattoir in cases where this is considered necessary for inspections mentioned in the first sentence of this paragraph

(2) Cases where hide of livestock is transported outside the abattoir with the permission of the Governor of the prefecture for inspections mentioned in the first sentence of this paragraph to be performed to determine the presence or absence of diseases designated by Ministry of Health, Labour and Welfare Ordinance, or other cases designated by Cabinet Order as those without sanitary concerns

4. Provisions of the preceding three paragraphs shall, except when the Governor of the prefecture considers there is no special need for inspection, apply *mutatis mutandis* to cases of slaughter or dressing of livestock in locations other than abattoirs pursuant to the provisions of Item (4), Paragraph 1 of the preceding article or the proviso to Paragraph 2 of the same article relating to this. In this case, references in the preceding paragraph to “outside abattoirs” shall be read as “outside locations where the dressing of livestock was performed.”

5. Of affairs to be conducted under the authority of the Governors of prefectures prescribed in the preceding paragraphs of this article, those relating to inspections to determine the presence or absence of disease designated by Cabinet Order shall be, notwithstanding the provisions of the preceding paragraphs of this article, conducted by the Governors of prefectures and the Minister of Health, Labour and Welfare pursuant to designations by Cabinet Order.

6. Inspections to be performed pursuant to the provisions of the preceding paragraphs of this article shall be performed to determine the presence or absence of the following .

(1) Infectious diseases among domestic animals designated in Paragraph 1, Article 2 of the Domestic Animal Infectious Disease Control Law (Law No. 166 of 1951) and notifiable infectious diseases designated in Paragraph 1, Article 4 of the same law

(2) Diseases other than those listed in the preceding item and designated by Ministry of Health, Labour and Welfare Ordinance

(3) Adherence of lubricating oil or other abnormalities designated by Ministry of Health, Labour and Welfare Ordinance

7. Other than those prescribed in the preceding paragraph, methods, procedures, and other necessary matters relating to inspections performed by the Governor of the prefecture and the Minister of Health, Labour and Welfare, pursuant to the provisions of Paragraphs 1 through 5 of this article, shall be designated by Cabinet Order.

8. Results of inspections performed by the Governor of the prefecture and the Minister of Health, Labour and Welfare, pursuant to the provisions of Paragraphs 1 through 5 of this article, may not be appealed under the Complaints Against Administrative Acts Inquiries Act (Law No. 160 of 1962).

(Prohibition of Transfer)

Article 15. No person shall accept, for sale as human food (including delivery other than sale to unspecified or numerous persons), meat or viscera of livestock dressed in locations other than abattoirs in violation of the provisions of Paragraph 2, Article 13 or meat or viscera of livestock transported out in violation of the provisions of Paragraph 3 of the preceding article (including cases of application *mutatis mutandis* in Paragraph 4 of said article and cases to which the provisions of Paragraph 5 of the same article are applied).

(Prohibition of Slaughter, Dressing, Etc.)

Article 16. Governors of prefectures may, when considering, as a result of inspections pursuant to the provisions of Article 14, that livestock suffer from disease or show abnormality and are not fit for use for human consumption, or when considering that said livestock or the slaughter or dressing of said livestock may cause transmission of disease, take the measures listed in the following to the extent necessary for public health.

(1) Prohibition of the slaughter or dressing of said animals

(2) Ordering of segregation of said animals, disinfection in the premises, or other measures to be taken by owners or managers of said animals, owners or managers of abattoirs, slaughterers, and other persons involved; or orders to officials concerned to take these measures

(3) Orders to owners or managers of meat and by products of said animals to discard, or take other measures on the meat and by products of animals considered unfit for human consumption; or orders to officials concerned to take these measures

(Collection of Reports, Etc.)

Article 17. 1. Governors of prefectures and mayors of cities with health centers may, to the extent necessary for the enforcement of this Law, collect necessary reports from owners or managers of abattoirs, slaughterers or other persons involved; or order officials concerned to enter abattoirs, or offices, warehouses or other facilities of owners or managers of abattoirs, slaughterers or other persons involved to inspect equipment, accounting books, documents and other properties.

2. Officials performing spot inspections, pursuant to the provisions of the preceding paragraph, shall carry certificates showing their identification and shall display them upon request of persons involved.

3. The authority under the provisions of Paragraph 1 shall not be interpreted as being recognized for criminal investigations.

(Cancellation of Permits for Establishment of Abattoirs)

Article 18. Governors of prefectures may, in the cases listed in the following, cancel permits given pursuant to the provisions of Paragraph 1, Article 4 or order owners or managers of abattoirs to restrict or suspend usage of the facilities of said abattoirs for a designated period of time.

(1) When the construction and facilities of said abattoirs no longer comply with standards mentioned in the provisions of Paragraph 1, Article 5

(2) When abattoirs for which restrictions on the species and number of livestock have been designated, pursuant to the provisions of Paragraph 2, Article 5, perform slaughter or dressing of livestock not following those restrictions

(3) When simple abattoirs for which restrictions on the species and number of livestock have not been designated, pursuant to the provisions of Paragraph 2, Article 5, perform as general practice the slaughter or dressing of more than 10 animals per day or of cattle or horses over one year old

(4) When the owner or manager of the abattoir violates the provisions of Article 6 or Paragraph 1 or 6 of Article 7

(5) When the manager of the abattoir violates any order mentioned in the provisions of Article 8

2. Governors of prefectures may, in the cases listed in the following, order slaughterers, etc., to suspend the work of slaughter or dressing for a designated period of time or prohibit the performance of slaughter or dressing.

(1) When the slaughterer, etc., violates the provisions of Article 9 or Paragraph 1, Article 10, or Paragraph 6, Article 7 as applied *mutatis mutandis* in Paragraph 2, Article 10

(2) When the slaughterer, etc. violates any order mentioned in the provision of Article 8 as applied *mutatis mutandis* in Paragraph 2, Article 10

(Inspectors)

Article 19. 1. Governors of prefectures shall appoint, from among officials of the prefectures, inspectors to engage in the administrative work of inspections prescribed in Article 14 and to perform the duties of officials concerned prescribed in Article 16 and Paragraph 1, Article 17 as well as duties involved in giving instructions in relation to ensuring the proper processing of livestock for human consumption.

2. Governors of prefectures shall cause inspectors to perform the administrative work or duties mentioned in the preceding paragraph pursuant to designations by the Prefectural Food Sanitation Monitoring and Guidance Program prescribed in Paragraph 1 of Article 24 of the Food Sanitation Law (Law No. 233 of 1947).

3. Necessary matters for qualifications of inspectors shall be designated by Cabinet Order.

(Request for Investigation, Etc., by Minister of Health, Labour and Welfare)

Article 20. When the Minister of Health, Labour and Welfare requests reports pursuant to the provisions of Article 60 of the Food Sanitation Law or otherwise considers it specifically necessary to prevent the occurrence of a food sanitation hazard, the Minister may request the Governor of the prefecture to perform inspections to be conducted pursuant to the provisions of Paragraphs 1 through 4 of Article 14, take measures pursuant to the provisions of Paragraph 1, Article 17, investigate into the cause of food poisoning, and report the results of investigations within a designated period of time.

(Collection of Public Opinions)

Article 21. 1. When the Minister of Health, Labour and Welfare intends to enact, amend or abolish any of the Ministry of Health, Labour and Welfare Ordinances mentioned in Articles 6 and 9, Item (3), Paragraph 1, Article 13 and Items (2) and (3), Paragraph 6, Article 14, or to draw up a proposal to enact, amend or abolish Cabinet Order mentioned in Paragraph 7 of said Article, the Minister shall publish the purpose, contents and other necessary matters and extensively collect public opinions. *Provided, However,* That this does not apply to cases of emergency to prevent the occurrence of a food sanitation hazard with no time allowed for extensive collection of

public opinions.

2. In cases mentioned in the proviso to the preceding paragraph, the Minister of Health, Labour and Welfare shall extensively collect public opinions afterwards without delay.

(2. Communication and Cooperation)

Article 22. In the enforcement of this Law, the Minister of Health, Labour and Welfare and the Minister of Agriculture, Forestry and Fisheries shall keep in close contact and cooperate with each other regarding matters relating to ensuring the proper slaughter and dressing of livestock for human consumption.

(Classification of Affairs)

Article 23. Affairs to be conducted by prefectures pursuant to the provisions of Paragraph 1, Article 17 shall fall under class 1 authorized affairs prescribed in Item (1), Paragraph 9, Article 2 of the Local Autonomy Law (Law No. 67 of 1947).

(Penal Provisions)

Article 24. Persons falling under any of the following items shall be punished by imprisonment of not more than three years or by a fine of not more than 3,000,000 yen.

(1) Persons violating the provisions of Paragraph 1, Article 4

(2) Persons violating the provisions of Paragraph 1 or 2 of Article 13

(3) Persons violating any of the provisions of Paragraphs 1 through 3 of Article 14 (including cases of application mutatis mutandis in Paragraph 4 of said article and cases to which the provisions of Paragraph 5 of the same article are applied)

Article 25. Persons falling under any of the following items shall be punished by imprisonment of not more than one year or by a fine of not more than 1,000,000 yen.

(1) Persons violating the provisions of Article 15

(2) Persons violating any prohibition or order imposed pursuant to the provisions of Article 16 or persons refusing, obstructing, or evading implementation of duties of officials concerned pursuant to the provisions of Item (2) or (3) of said article

(3) Persons violating any order imposed pursuant to the provisions of Paragraph 1, Article 18 or any order or prohibition imposed pursuant to the provisions of Paragraph 2 of said article

Article 26. Persons falling under any of the following items shall be punished by a fine of not more than 500,000 yen.

(1) Persons failing to give notification pursuant to the provisions of Paragraph 6, Article 7 (including cases of application mutatis mutandis in Paragraph 2, Article 10) or giving false notification

(2) Persons violating the provisions of Article 11

(3) Persons receiving abattoirs usage fees or

slaughter-dressing fees without authorization pursuant to the provisions of Paragraph 1, Article 12 or in violation of the provisions of Paragraph 2 of said article

(4) Persons violating any instruction given pursuant to the provisions of Paragraph 3, Article 13

(5) Persons failing to make reports pursuant to the provisions of Paragraph 1, Article 17, making false reports, or refusing, obstructing, or evading spot inspections of officials concerned

Article 27. If the president of a corporation or an agent, employee, or other worker of a corporation or person commits any of the violations listed in the following items relating to work of such corporation or person, then in addition to the punishment of the violator, said corporation shall be punished by the fine prescribed in the relevant item below or said person by the fine prescribed in the article stipulated by the relevant item below, as the case may be.

(1) Article 24: A fine of not more than 100,000,000 yen

(2) Article 25 or the preceding article: The fine prescribed in the relevant article

SUPPLEMENTARY PROVISIONS

(Enforcement Date)

1. This Law shall come into force from the day of promulgation. *Provided, However,* That the provisions of Article 12 shall come into force after the passage of one month calculated from the day of promulgation.

(Abolition of Slaughter Law)

2. The slaughter Law (Law No. 32 of 1906) shall be abolished.

(Transitional Provisions Regarding Permit for Establishment of Abattoirs)

3. Of the current abattoirs that have been established with permits received pursuant to the former provisions of this Law at the time when this Law comes into force, those whose construction and facilities satisfy the standards for general abattoirs mentioned in the provisions of Paragraph 1, Article 5 and those which slaughter or dress more than 10 animals per day as general practice shall be deemed general abattoirs that have been established with permits pursuant to the provisions of this Law, and others shall be deemed simple abattoirs that have been established with permits pursuant to the provisions of this Law.

(Transitional Provisions Regarding Inspectors)

4. Persons who have been appointed as current inspectors at the time when this Law comes into force pursuant to the former provisions of this Law shall be deemed to have been appointed as inspectors pursuant to the

current provisions of this Law.

(Transitional Provisions Regarding Penal Provisions)

5. The former penal provisions of this Law shall be applicable to acts conducted prior to the enforcement of this Law.

ABATTOIR LAW ENFORCEMENT ORDINANCE

**(Cabinet Order No. 216, August 25, 1953)
As of February 27, 2004**

(Standards of Construction and Facilities of General Abattoirs)

Article 1. Standards of construction and facilities of general abattoirs, pursuant to the provisions of Paragraph 1, Article 5 of the Abattoirs Law (hereinafter referred to as "the Law"), shall be as follows.

(1) Abattoirs shall have stockyard facilities, antemortem inspection facilities, processing rooms, cooling installations, inspection rooms, disinfection facilities, segregation facilities, waste treatment facilities, and, when meat (including viscera used for human consumption; the same applies in Item (5)) transactions are performed in the abattoirs and considered specifically necessary by the Governor of the prefecture (in cases of cities with health centers, the Mayor of the city; the same applies hereinafter), a trading room.

(2) Stockyard facilities shall be provided with partitions for each head of cattle or horse over one year of age and for appropriate numbers of other livestock, which are able to pen or hold animals and shall have floors constructed of impermeable materials (meaning stone, concrete, and other materials impermeable to blood and wastewater, the same applies hereinafter) which are provided with appropriate slopes and drainage gutters.

(3) Antemortem inspection facilities shall meet the following conditions.

a. Floors shall be constructed of impermeable materials.

b. Antemortem inspection facilities shall be equipped with installations necessary for weighing and retention of animals.

c. Antemortem inspection facilities shall be equipped with apparatus necessary for cleaning or disinfecting the fingers of, and instruments used by, persons engaged in inspections prescribed in Paragraph 1, Article 14 of the Law.

d. Apparatus necessary for cleaning or disinfecting shall be installed in number necessary for, and in positions appropriate for, carrying out measures prescribed in Paragraph 2, Article 8.

(4) Processing rooms shall meet the following conditions.

a. Processing rooms shall be partitioned into slaughter rooms, diseased animal slaughter rooms, viscera handling rooms, and hide handling rooms; and each room shall be provided with entrances and exits leading directly outside the processing rooms.

b. Floors shall be constructed of impermeable materials and shall be provided with appropriate slopes and drainage gutters.

c. Inside walls, except when constructed of impermeable materials, shall be covered with impermeable materials from the floor up to at least 1.2 meters.

d. Processing rooms shall be provided with windows allowing sufficient ventilation and natural lighting.

e. Processing rooms shall be equipped with viscera examination tables, viscera processing tables, viscera transportation equipment, meat hangers, and scales.

f. Processing rooms shall be equipped with apparatus necessary for cleaning or disinfecting the fingers of, and instruments used by, persons who slaughter or dress animals and the persons engaged in inspections prescribed in Paragraph 2 or 3 of Article 14 of the Law.

g. Apparatus necessary for cleaning or disinfecting shall be installed in number necessary for, and in positions appropriate for, carrying out measures prescribed in Article 9 of the Law and measures prescribed in Paragraph 2, Article 8.

h. Processing rooms shall be equipped with hot water supplying installations allowing a sufficient supply of hot water needed for cleaning or disinfecting.

i. Processing rooms shall be provided with waterline connections allowing a sufficient supply of potable water.

(5) Cooling installations shall be capable of cooling meat thoroughly.

(6) Inspection rooms shall be equipped with inspection tables and other equipment needed for inspections and shall be provided with waterline connections.

(7) Disinfection facilities shall be provided with the facilities necessary for disinfection of those parts of animals which are considered to be a potential cause of disease transmission and shall have floors constructed of impermeable materials.

(8) Segregation facilities shall be provided with facilities able to disinfect the water and wastewater of segregated livestock and shall have floors constructed of impermeable materials.

(9) Waste treatment facilities shall meet the following conditions.

a. Waste treatment facilities shall have waste tanks and treatment facilities for blood and wastewater. *Provided, However,* That abattoirs flushing blood and waste-water directly into sewage systems with terminal treatment plants may omit treatment facilities for blood and wastewater.

b. Waste tanks shall be at an appropriate distance from processing rooms and trading rooms and shall be constructed of impermeable materials and be provided

with appropriate covers.

c. Treatment facilities for blood and wastewater shall be at an appropriate distance from processing rooms and trading rooms and shall have blood and wastewater cleaning apparatus.

(10) Trading rooms shall meet the following conditions.

a. Floors shall be constructed of impermeable materials and shall be provided with appropriate slopes and drainage gutters.

b. Inside walls shall, except when constructed of impermeable materials, be covered with impermeable materials from the floor up to at least 1.2 meters.

c. Trading rooms shall be provided with windows allowing sufficient ventilation and natural lighting.

d. Trading rooms shall be provided with meat hangers and hanger rails.

e. Trading rooms shall be provided with waterline connections allowing a sufficient supply of potable water.

(11) Abattoirs shall have other construction and facilities designated by Ordinance of the prefecture (in cases of cities with health centers, the city; the same applies hereinafter).

(Standards of Construction and Facilities of Simple Abattoirs)

Article 2. Standards of structure and facilities of simple abattoirs, pursuant to the provisions of Paragraph 1, Article 5 of the Law, shall be as follows.

(1) Abattoirs shall have processing rooms, inspection areas, disinfection areas, waste treatment facilities, and the land necessary for performing antemortem inspections and segregation.

(2) Processing rooms shall meet the following conditions.

a. Processing rooms shall be provided with appropriate partitions allowing the individual handling of viscera and hide.

b. Floors shall be constructed of impermeable materials and shall be provided with appropriate slopes and drainage gutters.

c. Processing rooms shall be provided with windows allowing sufficient ventilation and natural lighting.

d. Processing rooms shall be equipped with viscera inspection tables, meat hangers, and scales.

e. Processing rooms shall be provided with waterline connections allowing a sufficient supply of potable water.

(3) Inspection areas shall be provided with inspection tables and waterline connections.

(4) Disinfection areas shall be provided with the facilities necessary for disinfection and shall have floors constructed of impermeable materials.

(5) Waste treatment facilities shall meet the following conditions.

a. Waste treatment facilities shall have waste tanks and wastewater tanks or treatment facilities for blood and wastewater. *Provided, However,* That abattoirs flushing

blood and wastewater directly into sewage systems with terminal treatment plants may omit treatment facilities for blood and wastewater.

b. Waste tanks and wastewater tanks shall be at an appropriate distance from processing rooms and shall be constructed of impermeable materials and be provided with appropriate covers.

c. Treatment facilities of blood and wastewater shall be at an appropriate distance from processing rooms and have cleaning apparatus for blood and wastewater.

(Adjustment of Provisions of the Law Applied Mutatis Mutandis to Chief Sanitation Workers)

Article 3. The technical adjustments of terms referred to in the provisions of Paragraphs 2 through 6 of Article 7 and Article 8 of the Law in cases where these provisions are applied mutatis mutandis to chief sanitation workers pursuant to Paragraph 2, Article 10 of the Law shall be as prescribed in the following table.

Provisions of the Law to be applied mutatis mutandis	Terms to be adjusted	Adjusted terms
Paragraph 2, Article 7	in relation to sanitation control of the abattoir	in relation to sanitation control of the slaughter or dressing of livestock
	sanitation control of the abattoir	slaughter or dressing of livestock at the abattoir
	manage the construction and facilities of the abattoir, and otherwise exercise cautions necessary for sanitation control of the abattoir	and otherwise exercise cautions necessary for sanitation control of the slaughter or dressing of livestock at the abattoir
Paragraph 3, Article 7	in relation to sanitation control of the abattoir	in relation to sanitation control of the slaughter or dressing of livestock
	sanitation control of the abattoir	sanitation control of the slaughter or dressing of livestock at the abattoir
	owner or manager of the abattoir	slaughterers, etc.
Paragraph 4, Article 7	Owners and managers of abattoirs	Slaughterers, etc.
Item (3), Paragraph 5, Article 7	sanitation control of abattoirs	slaughter or dressing of livestock
Paragraph 6, Article 7	the manager of an abattoir	a slaughterer, etc.
Article 8	the manager of an abattoir	a slaughterer, etc.
Item (2), Article 8	Paragraph 2 of the preceding article	Paragraph 2 of the preceding article as applied mutatis mutandis pursuant to the provisions of Paragraph 2, Article 10

(Cases of Slaughter of Livestock Permitted in Locations Other Than Abattoirs)

Article 4. Cases where slaughter of livestock for human consumption is permitted in locations other than abattoirs, pursuant to the provisions of Item (4), Paragraph 1, Article 13 of the Law, shall be the cases listed in the following.

- (1) Cases where the destruction of abattoirs or damage of facilities by disasters or other accidents make slaughter in locations other than abattoirs unavoidable.
- (2) Cases where islands or other geographical conditions make slaughter in locations other than abattoirs unavoidable: where those regions are designated by the Governor of the prefecture or where the permit of the Governor of the prefecture has been received for the slaughter of livestock.

(Exceptions to Prohibition of Transporting Outside Abattoirs)

Article 5. 1. The cases to be prescribed by Cabinet Order mentioned in Item (2), Paragraph 3 of Article 14 of the Law shall be as follows.

(1) Cases where the inspections mentioned in the first sentence of Paragraph 3, Article 14 of the Law to determine the presence or absence of disease designated by Ministry of Health, Labour and Welfare Ordinance mentioned in Item (2) of said paragraph (referred to as the “post-dressing inspections in the succeeding item and Item (3)”) are performed and where cattle hide is transported outside the abattoir as materials for leather with the permission of the Governor of the prefecture

(2) Cases where the post-dressing inspections are performed and where cattle ovaries are transported outside the abattoir for the purpose of improvement or breeding of cattle (including cases where such materials are used for research purposes) with the permission of the Governor of the prefecture

(3) Cases where the post-dressing inspections are performed and where the owner or manager of meat, viscera, blood, bones, or hide of livestock (hereinafter referred to as “livestock meat, etc.” in this item through Item (5)) transports all or part of such livestock meat, etc., outside the abattoir for incineration with the permission of the Governor of the prefecture

(4) Cases where a food sanitation inspector samples part of livestock meat, etc., pursuant to the provisions of Paragraph 1, Article 28 of the Food Sanitation Law (Law No. 233 of 1947)

(5) Cases where an animal quarantine officer or a livestock disease prevention and control officer samples or collects part of livestock meat, etc., pursuant to the provisions of Paragraph 1, Article 51 of the Domestic Animal Infectious Disease Control Law (Law No. 166 of 1951) and transports outside the abattoir

2. The standards for giving the permission mentioned in Items (1) through (3) of the preceding article shall be prescribed by Ministry of Health, Labour and Welfare

Ordinance.

3. The permissions mentioned in Items (1) through (3), Paragraph 1 may be given on certain conditions to the extent necessary for public health.

(Inspections by Governors of Prefectures and Minister of Health, Labour and Welfare)

Article 6. 1. Diseases to be designated by Cabinet Order mentioned in Paragraph 5, Article 14 of the Law shall be transmissible spongiform encephalopathy in cattle, sheep and goats.

2. The affairs to be conducted by Governors of prefectures pursuant to the provisions of Paragraph 5, Article 14 of the Law shall be as follows.

(1) Inspections to be performed pursuant to the provisions of Paragraphs 1 and 2 of Article 14 of the Law (including cases of application *mutatis mutandis* in Paragraph 4 of said article) to determine the presence or absence of the diseases designated in the preceding paragraph

(2) Of the inspections to be performed pursuant to the provisions of Paragraph 3, Article 14 of the Law (including cases of application *mutatis mutandis* in Paragraph 4 of said article; the same applies in the succeeding paragraph) to determine the presence or absence of diseases designated by Ministry of Health, Labour and Welfare Ordinance from among those designated in the preceding paragraph, inspections performed using simple methods to detect materials that have to be submitted for confirmation testing (meaning testing performed using sophisticated methods to confirm the presence of disease; hereinafter the same applies)

3. The affairs to be conducted by the Minister of Health, Labour and Welfare pursuant to the provisions of Paragraph 5, Article 14 of the Law shall be the inspections to be performed pursuant to the provisions of Paragraph 3, Article 14 of the Law to determine the presence or absence of the diseases designated in Paragraph 1 (limited to confirmation testing in cases of inspections to determine the presence or absence of the diseases to be designated by Ministry of Health, Labour and Welfare Ordinance mentioned in Item (2) of the preceding paragraph).

4. In cases of prefectures considered by the Minister of Health, Labour and Welfare to possess sufficient technical capabilities for properly performing confirmation testing (excluding portions relating to judgment of the results of such confirmation testing; the same applies hereinafter in this paragraph), the Governors of such prefectures may perform the confirmation testing to be performed by said Minister pursuant to the provisions of the preceding paragraph, notwithstanding the provisions of the preceding two paragraphs.

(Applications for Inspections)

Article 7. Persons wishing to undergo inspections, pursuant to the provisions of Article 14 of the Law, shall submit a written application declaring the items designated

by Ministry of Health, Labour and Welfare Ordinance to the Governor of the prefecture.

(Method of Inspection)

Article 8. 1. Inspections pursuant to the provisions of Article 14 of the Law shall be performed by visual diagnosis, thermometry, manual examination, dissection examination, microscopic examination, and other necessary methods.

2. Persons who engage in inspections prescribed in the preceding paragraph shall use clean instruments, wash or disinfect their fingers, instruments, etc., as the need arises, and take other measures necessary for public hygiene.

(Inspection Stamp)

Article 9. Governors of prefectures shall, when performing inspections pursuant to the provisions of Paragraph 3, Article 14 of the Law (including cases where the Governor of a prefecture and the Minister of Health, Labour and Welfare perform inspections pursuant to the provisions of Paragraph 5 of said Article), affix inspection stamps on meat, viscera, and hide passing the inspections pursuant to designations by Ministry of Health, Labour and Welfare Ordinance.

(Qualifications of Inspectors)

Article 10. Inspectors, prescribed in Paragraph 1, Article 19 of the Law, shall be veterinarians.

SUPPLEMENTARY PROVISIONS

(Enforcement Date)

1. This Cabinet Order shall come into force from the date of enforcement of the provisions in item (3) ,Article1 of Supplementary provisions of the Law for Partial Amendment to the Food Sanitation Law, Etc. (February 27, 2004)

ABATTOIR LAW ENFORCEMENT REGULATION
(Ministry of Health and Welfare Ordinance
No. 44, September 28, 1953)
As of April 1, 2009

(Matters to be Declared on Written Applications for Establishment of Abattoirs)

Article 1. 1. The matters to be declared on the written applications, pursuant to the provisions of Paragraph 2, Article 4 of the Abattoir Law (Law No. 114 of 1953; hereinafter referred to as “the Law”), shall, other than matters prescribed in said paragraph of said article, be as follows.

(1) Address, name, and date of birth of applicant (for corporations, name, location of principal offices, name of president, and copy of articles of incorporation or act of endowment)

(2) Name and location of abattoirs

(3) Classification as to general abattoirs or simple abattoirs

(4) Species and daily number of livestock processed

(5) In cases where said abattoirs will carry out transactions of meat, an outline of such transactions

2. Written applications prescribed in the preceding paragraph shall be accompanied by working regulations declaring the outline of the management and business operation of said abattoirs or documents declaring items based on this.

(Matters to be Notified in Changes in Abattoirs)

Article 2. The matters to be notified, pursuant to the provisions of Paragraph 3, Article 4 of the Law, shall, other than the matters prescribed in said paragraph of said article, be principal matters of those listed in the items (except Item (3)) of Paragraph 1 of the preceding article and those declared in attached documents prescribed in Paragraph 2 of said article.

(Sanitation Control of Abattoirs)

Article 3. The standards prescribed by Ministry of Health, Labour and Welfare Ordinance mentioned in Article 6 of the Law shall be as follows.

(1) By giving proper cleaning, manage the abattoir without trouble from the viewpoint of sanitation.

(2) The abattoir shall be arranged and put in order, and unnecessary things shall be kept out of the abattoir.

(3) In cases where there are ruptures or failures in floors, inner walls, ceilings, windows or doors, they shall be repaired or mended without delay.

(4) The abattoir shall be fully ventilated to remove foul odor and excessive humidity.

(5) Necessary illuminance shall be secured by means of natural illumination or lighting equipment.

(6) In cases where ventilation equipment is installed,

provide proper maintenance of said equipment.

(7) Sanitation control of water supply installation shall be done in accordance with the following.

a. In the case where water other than that supplied from the city water service or exclusive waterworks prescribed in the Waterworks Law (Law No. 177, 1957) is used, conduct the quality test of water once or more in a year (every time when the quality of water may have changed because of the contamination of the water source, etc., due to a disaster, etc.), and preserve the paper certifying the result of the test for a year after the day of the test. In cases where the water has been proved to be undrinkable, immediately receive instructions from the Governor of the prefecture (in cases of cities with health centers, the Mayor; the same applies hereinafter), and take appropriate measures.

b. In cases where disinfecting equipment or water purifying equipment is used, certify every day that the said equipment is working normally. In these cases, keep papers recording necessary matters including the date of the confirmation, the result of the confirmation and the person who confirmed for a year after the day of the confirmation.

c. In cases where water storage tanks are used, inspect and clean them periodically.

(8) In cases where refrigerating installations are used, provide proper maintenance of said installations so that they can keep the temperature of dressed carcasses (which are made by cutting off the head, fore-limbs and hind-limbs, and the tail of a slaughtered animal and treating pursuant to Items (5), (6) and (7) of the succeeding article) or viscera for human consumption at 10 degrees centigrade or lower. In these cases, measure the temperature inside the refrigerating installations once before the beginning of daily hours of operation and once or more during the hours, and keep a record of necessary matters including the day and time of the measurement, the temperature and the person who did the measurement.

(9) Dressed carcasses reserved in the test prescribed in Paragraph 3, Article 14 of the Law shall be separated from other dressed carcasses and controlled sanitarily.

(10) Sanitation control of stockyard facilities and antemortem inspection facilities shall be performed in accordance with the following.

a. Properly dispose of feces, etc., of livestock and wash the area.

b. Livestock with large amounts of feces, etc., on it shall be washed.

(11) A chamber in which hide of livestock is treated shall be kept clean.

(12) In cases where waste reservoirs and disposal facilities of blood and waste water are used, provide proper maintenance of said facilities. Sludge, etc., coming from said facilities shall be disposed of so that it will cause no sanitary trouble. In this case, the record of necessary matters including the day and the method of disposal, and the person who did the disposal shall be preserved for a year after the day of the disposal.

(13) Drainage ditches shall be cleaned so that solid

matter will not flow away and waste water will be properly drained out, and shall be immediately repaired when damaged.

(14) Cleaning and disinfecting inside an abattoir shall be performed in accordance with the following.

a. In order to wash parts with blood or fat, etc., attached, use hot water.

b. Washing after the end of work shall be done using detergents.

c. Washing other than mentioned in a. and b. shall be done using sufficient amounts of water, hot water or detergents.

d. Disinfection shall be performed using hot water having a temperature of 83 degrees centigrade or higher, or disinfectants.

(15) Sanitary control of machinery and equipment shall be performed in accordance with the following.

a. Machinery and equipment shall be washed or disinfected after the end of work.

b. Disinfection of machinery and equipment directly contacting carcasses (animals after being slaughtered, other than dressed carcasses, the same applies hereafter) or dressed carcasses, including knives, powered skinning knives, saws, ligating instruments and others used for slaughtering or dressing of livestock shall be performed using hot water having a temperature of 83 degrees centigrade or higher.

c. Machinery and equipment, and disassembled parts of them shall be kept sanitarily each in a fixed place.

d. Machinery and equipment shall be checked at regular intervals and when there are failures or ruptures, repair or fix them immediately and maintain them so that they can be used properly all the time.

e. Measuring instruments including thermometers, manometers and flow meters shall be checked at regular intervals as to their accuracy and when there are failures or abnormalities, make repairs without delay.

(16) Sanitary control of non-edible parts shall be performed in accordance with the following.

a. Non-edible parts (excluding the parts listed in Attached Table 1), materials discarded pursuant to the provisions of Item (3), Article 16, materials discarded pursuant to the provisions of Item (4) of said article, the parts listed in Attached Table 1 and other waste shall be placed in containers used exclusively for this purpose and bearing an indication of the type of the discarded materials therein, removed from the processing room, and shall be disposed of in a manner that will prevent them from causing sanitary trouble, such as by incineration in an incinerator. In this case, with regard to disposal of materials discarded pursuant to the provisions of Item (4) of said article, preserve the record of necessary matters including the date, methods and performer of the disposal for a year after the date of such treatment.

b. Containers mentioned in a. shall be washed and disinfected at a designated place after completion of the

work.

(17) Control of rats, insects and the like shall be performed in accordance with the following.

a. Windows and doorways without controlling equipment against rats and insects shall not be left open.

b. Controlling equipment against rats and insects including rat screens and insect screens shall be checked as to its function and shall be repaired if necessary.

c. In order to prevent invasion of insects by means of containers carried into processing rooms, those containers shall be checked at the time of the receipt, and containers which have become useless shall be removed from the processing rooms and shall be disposed of in a manner that will prevent them from causing sanitary trouble, such as by incineration in an incinerator.

d. Perform exterminating operations at regular intervals. In this case, preserve the record of necessary matters including the date and methods of the exterminating operation and persons who exercised the operation for a year after the date of such exterminating operation.

(18) Installations for washing hands shall be provided with cleaning and disinfecting liquid in a condition enabling use at any time.

(19) Lavatories shall be kept clean and disinfected at regular intervals.

(20) Instruments for cleaning shall be kept in a designated place.

(21) Handling of detergents, disinfectants and agents including rodenticides and insecticides shall be performed in accordance with the following.

a. They shall be stored in designated places other than processing rooms and places for keeping dressed carcasses.

b. Use agents that conform to the objective using proper methods.

c. Prevent agents from contaminating carcasses, dressed carcasses and viscera for human consumption.

d. In cases where containers of detergents, disinfectants, etc., have been newly unsealed, preserve the record of necessary matters including the date of unsealing, the name of the agent unsealed, and the name of the person who unsealed the agent, for a year after the unsealing of the agent.

e. In cases where rodenticides and insecticides have been used, preserve the record of necessary matters including the date of the use, the name and used quantity of the agent used, and the name of the person who used the agent, for a year after the date of the use.

(22) Provide control in accordance with the following to ensure that measures prescribed in the preceding items in this paragraph shall be taken properly.

a. Draw up a document recording necessary matters in order to carry out the measures properly and systematically.

b. Cause the sanitation manager prescribed in Paragraph 1, Article 7 of the Law (hereinafter referred to as the "sanitation manager") to check that the measures have

been properly carried out pursuant to the document mentioned in a. *Provided, However,* That in cases of abattoirs whose manager or owner serves as the sanitation manager of the abattoir pursuant to the provisions of said paragraph, the manager or owner of the abattoir shall perform the duties of checking.

2. The sanitation manager shall report results of the checking mentioned in b. No. (22) of the preceding paragraph to the owner or manager of the abattoir. *Provided, However,* That this does not apply to cases where the manager or owner of the abattoir serves as the sanitation manager of the abattoir pursuant to the provisions of Paragraph 1, Article 7 of the Law.

3. In the application of a., Item (16), Paragraph 1 to the parts listed in Attached Table 1, references in a. of said item to “such as by incineration in an incinerator” shall be read as “by incineration in an incinerator except in cases falling under the proviso to Paragraph 2, Article 7 of the Law on Special Measures Against Bovine Spongiform Encephalopathy (Law No. 70 of 2002).”

(Qualifications of Sanitation Managers)

Article 4. Persons who are taken to have attained scholarship at the same level as or a higher level than those prescribed in Article 57 of the School Education Law (Law No. 26 of 1947), described in Item (3), Paragraph 5, Article 7 of the Law, shall be as follows.

(1) Those who successfully completed a senior course at a national school under the former National School Ordinance (Imperial Ordinance No. 148 of 1941)

(2) Those who completed a two-year course at a secondary school under the former Secondary School Ordinance (Imperial Ordinance No. 36 of 1943)

(3) Those who successfully completed the second year at an attached junior high school or an attached girls' senior high school under the former Teacher Education Ordinance (Imperial Ordinance No. 109 of 1943)

(4) Those who successfully completed the second year at a junior high school for the deaf under the former Schools for Blind and School for Deaf Ordinance (Imperial Ordinance No. 375 of 1923)

(5) Those who successfully completed the second year of an ordinary course at a high school under the former High School Ordinance (Imperial Ordinance No. 389 of 1918)

(6) Those who successfully completed a course of an ordinary course at a youth school under the former Youth School Ordinance (Imperial Ordinance No. 254 of 1939)

(7) Those who successfully completed a senior course at a national school, or completed a two-year course at a junior high school, or treated as those prescribed in Item (5), pursuant to the provisions of Articles 1 through 3 and Article 7 of the Regulations Regarding the Entrance and Transfer of School Children, Children, Graduates, Etc., of Schools in Regions Outside the Mainland to Other Schools (Ministry of Education, Science, Sports and Culture

Ordinance No. 63 of 1943)

(8) Those who graduated from a seamen's training center under the former Seamen's Training Center Establishment Ordinance (Imperial Ordinance No. 458 of 1939)

(9) Other than those listed in the preceding items of this article, those who are considered by the Minister of Health, Labour and Welfare to have attained scholarship at the same level as or a higher level than persons prescribed in Article 57 of the School Education Law in relation to the qualifications of sanitation managers

(Matters to be Notified Regarding Sanitation Managers)

Article 5. 1. The matters designated by Ministry of Health, Labour and Welfare Ordinance mentioned in Paragraph 6, Article 7 of the Law shall be as follows.

(1) Name and address of the notifier and, in cases of corporations, name of the president thereof

(2) Name and address of the abattoir

(3) Name, address and date of birth of the sanitation manager

(4) The fact that the sanitation manager falls under one of the items of Paragraph 5, Article 7 of the Law

(5) Date of appointment or change of the sanitation manager

2. The notification pursuant to the preceding paragraph shall be accompanied by written evidence proving that the sanitation manager falls under one of the items of Paragraph 5, Article 7 of the Law.

(Course at School for Sanitation Manager)

Article 6. The course at a school designated by Ministry of Health, Labour and Welfare mentioned in Paragraph 7, Article 7 of the Law shall meet all of the following requirements.

(1) The subjects listed in the upper section of Attached Table 2 shall be taught for the respective numbers of hours listed in the lower section of said table and the school is held for at least 3 days.

(2) Instructors shall be persons who are in charge of subjects equivalent to those listed in the upper section of Attached Table 2 at universities under the School Education Law; persons engaged in testing services related to food sanitation administration or food sanitation for the State, prefectures, or cities or special wards with health centers; or persons whose knowledge and experience is considered equivalent to that of the aforementioned persons.

(3) The qualifications of participants to the school shall be that they are persons who graduated from a junior high school under the School Education Law or a school equivalent thereto, or successfully completed a junior course at a secondary education school, or fall under any of the items of Article 4, AND who have been engaged in the practice of sanitation control of abattoirs for at least 3 years.

(4) Participants' successful completion of the course shall be properly acknowledged by means of

examinations or otherwise at the completion of the school.

(Sanitary Measures to be Taken by Slaughterers, Etc.)

Article 7. 1. The standards prescribed by Ministry of Health, Labour and Welfare mentioned in Article 9 of the Law shall be as follows.

(1) In processing rooms, properly treat blood and contents of the digestive tracts of livestock and wash the processing room. In this case, prevent the contamination of carcasses, dressed carcasses and viscera for human consumption by the spread washing water.

(2) In cases where gloves are used on the occasion of slaughter or dressing of livestock, use those gloves whose parts directly contacting the livestock are not made of substances difficult to wash and disinfect, such as textile products. (3) On the occasion of slaughter of cattle, sheep and goat, slaughterers shall not carry out pithing (meaning destruction of brain and spinal cord using a wire or similar instrument)

(4) Bleeding shall be performed in accordance with the following.

a. Prevent contamination of living animal or other carcasses by the blood released by the bleeding.

b. With regard to cattle, sheep and goats, ligate or block the esophagus in a place near the rumen in order to prevent the contents of digestive tracts from leaking out after the bleeding.

c. When fingers (in cases where gloves are used, the gloves; the same applies hereinafter in this paragraph) get contaminated by blood, etc., released by the bleeding, wash the fingers each time using detergents.

d. Machinery and instruments which directly contact carcasses including knives and ligating instruments shall be, each time an animal is processed (in cases where the machinery or equipment is contaminated by contacting hide, etc., on all such occasions; the same applies hereinafter in the succeeding item and Item (5)), washed and disinfected using hot water having a temperature of 83 degrees centigrade or higher.

(5) Processing of head of livestock shall be done in accordance with the following.

a. Horns shall be removed together with outer skin in order to prevent contamination caused by remaining hide near the amputated part.

b. Prevent the skinned head from being contaminated by hide or from contact with the floor or inner walls.

c. When washing skinned heads, prevent the scattered washing water from contaminating other carcasses.

d. When fingers have been contaminated by hide, etc., wash the fingers each time using detergents.

e. Machinery and instruments that directly contact carcasses, such as knives and saws, shall be washed and disinfected using hot water having a temperature of 83 degrees centigrade or higher, each time an animal has been processed.

(6) Skinning of carcasses shall be performed according to the following.

a. In order to prevent contamination by hair, etc., of the animal, make the minimum incision necessary, then disinfect the knife, and cut the skin from the inside toward the outside while keeping the edge of the knife toward the operator.

b. Prevent the skinned part from being contaminated by hide.

c. In cases where the skinned part has been contaminated by hide, cut off the contaminated part entirely.

d. When processing parts surrounding the anus of cattle, sheep and goats, ligate the rectum near the anus to prevent the contents of the digestive tracts from leaking out, and at the same time prevent the contamination of the carcass by the anal part.

e. In cases where a skinned part has been contaminated by the contents of the digestive tracts, promptly prevent the other parts from being contaminated, and entirely cut off the contaminated part.

f. When fingers have been contaminated by hide, etc., wash the fingers each time using detergents.

g. Machinery and instruments which directly contact carcasses, such as knives, powered skinning knives and ligating instruments, shall be washed and disinfected using hot water having a temperature of 83 degrees centigrade or higher, each time an animal has been processed.

(7) Excision of breasts should be performed in accordance with the following.

a. Prevent the contents of the breasts from leaking out.

b. In cases where a skinned part has been contaminated by the contents of the breasts, promptly prevent the other parts from being contaminated, and entirely cut off the contaminated part.

c. When fingers have been contaminated by the contents of the breasts, wash the fingers each time using detergents.

d. Machinery and instruments which directly contact carcasses, such as knives, shall be washed and disinfected using hot water having a temperature of 83 degrees centigrade or higher, each time an animal has been processed (in cases where they are contaminated by the contents of breasts, on all such occasions).

(8) Extraction of viscera shall be performed in accordance with the following.

a. Prevent the carcass from being contaminated by the contents of the digestive tracts.

b. Prevent the viscera from being contaminated through contact with the floor, inner walls, boots, etc.

c. In cases where a skinned part has been contaminated by the contents of the digestive tracts, promptly prevent the other parts from being contaminated, and entirely cut off the contaminated part.

d. When fingers have been contaminated by the contents of the digestive tracts, wash the fingers each time

using detergents.

e. Machinery and instruments that directly contact carcasses, such as knives and saws shall be washed and disinfected using hot water having a temperature of 83 degrees centigrade or higher, each time an animal has been processed (in cases where they are contaminated by the contents of the digestive tracts, on all such occasions).

(9) Halving (the process of cutting the dressed carcass right and left along the vertebral column) shall be performed in accordance with the following.

a. Prevent the dressed carcass from being contaminated through contact with the floor, inner walls, boots or the platform.

b. Saws used in the process shall be washed and disinfected using hot water having a temperature of 83 degrees centigrade or higher, each time an animal has been processed.

(10) Washing of dressed carcasses shall be performed in accordance with the following.

a. Before the washing, ascertain whether there is contamination by hair of livestock, contents of the digestive tracts and the like, and when there is such contamination, cut off the contaminated part entirely.

b. Wash using a sufficient amount of water.

c. Prevent the dressed carcasses from being contaminated by spread washing water.

d. Drain the washing water thoroughly.

(11) Treat dressed carcasses and viscera for human consumption preventing them from contacting the floor and inner walls.

(12) Processing of viscera shall be performed in accordance with the following.

a. The digestive tracts shall be treated separately in order to prevent the other viscera from being contaminated by the contents of the digestive tracts.

b. Prevent the viscera for human consumption from being contaminated through contact with the floor and inner walls.

c. When treating the digestive tracts, remove the contents of the digestive tracts in order to prevent contamination by the contents, and wash said digestive tracts thoroughly.

d. In cases where the viscera-treating board has been contaminated by the contents of the digestive tracts, wash and disinfect the board on all such occasions.

(13) Refrigerate dressed carcasses or viscera for human consumption so that their temperature falls to 10 degrees centigrade or lower.

(14) Dressed carcasses reserved in the test prescribed in Paragraph 3, Article 14 of the Law shall be stored separately from other dressed carcasses.

(15) Hide shall be stored in a way preventing it from contacting dressed carcasses or viscera for human consumption.

(16) The parts listed in Attached Table 1 shall be disposed of in a manner that will prevent them from contaminating dressed carcasses and viscera for human

consumption.

2. Slaughterers, etc., shall provide control in accordance with the following to ensure that the measures prescribed in the items of the preceding paragraph shall be taken properly.

(1) Draw up a document recording necessary matters in order to carry out the measures properly and systematically.

(2) Cause the chief sanitation worker prescribed in Paragraph 1, Article 10 of the Law (hereinafter referred to as the "chief sanitation worker") to check that the measures have been properly carried out pursuant to the document mentioned in the preceding item. *Provided, However,* That in cases of abattoirs whose manager or owner serves as the chief sanitation worker of the abattoir pursuant to the provisions of said paragraph, the manager or owner of the abattoir shall perform the duties of checking.

3. The chief sanitation worker (in cases of abattoirs for which the slaughterer, etc., serves as the chief sanitation worker pursuant to the provisions of Paragraph 1, Article 10 of the Law, the slaughterer, etc.) shall endeavor to provide education regarding sanitary methods of slaughtering or dressing livestock to those who slaughter or dress livestock.

(Application Mutatis Mutandis to Chief Sanitation Workers)

Article 8. The provisions of Articles 4 through 6 shall be applied mutatis mutandis to chief sanitation workers. In this case, the references in Item (4), Paragraph 1 and Paragraph 2 of Article 5 to "the items of Paragraph 5, Article 7 of the Law" shall be read as "the items of Paragraph 5, Article 7 of the Law as applied mutatis mutandis in the provisions of Paragraph 2, Article 10 of the Law."

(Range of Businesses Handling Meat)

Article 9. The businesses handling meat, prescribed in Item (1), Paragraph 1, Article 13 of the Law, shall, other than those prescribed in said item, be as follows.

- (1) Meat processing businesses
- (2) Meat product manufacturing businesses
- (3) Restaurant businesses
- (4) Daily-dish manufacturing businesses

(Notification of Private Slaughter)

Article 10. The notification pursuant to the provisions of Item (1), Paragraph 1, Article 13 of the Law shall be given of the following matters.

- (1) Address, name, date of birth, and profession of the notifier
- (2) Date and time of desired slaughter
- (3) Outline of the location of desired slaughter, and its surroundings
- (4) Species, sex, age (when not known, estimated age), characteristics, and weight of livestock desired to be slaughtered
- (5) Range of persons for whom meat is intended for consumption

(6) When intended for consumption by persons other than one's self and immediate family members, declaration to that effect and the quantity

(Diseases Mentioned in Item (2), Paragraph 3, Article 14 of the Law)

Article 11. The disease designated by Ministry of Health, Labour and Welfare mentioned in Item (2), Paragraph 3, Article 14 of the Law shall be transmissible spongiform encephalopathy in cattl.

(Standards for Giving Permission for Transporting Materials Outside Abattoirs)

Article 12. 1. The standards for giving the permission mentioned in Item (1), Paragraph 1, Article 5 of the Abattoir Law Enforcement Ordinance (Cabinet Order 216 of 1953; hereinafter referred to as the "Ordinance") shall be as follows.

(1) Measures have properly been taken to identify the individual cattle from which the cattle hide transported outside the abattoir derives from, until after completion of the post-dressing inspections (the post-dressing inspections prescribed in Item (1), Paragraph 1, Article 5 of the Ordinance; hereinafter the same applies).

(2) Measures have properly been taken to prevent a loss of cattle hide transported outside the abattoir until after completion of the post-dressing inspections.

(3) The facilities at which cattle hide transported outside the abattoir is to be preserved (including preservation in salt; the same applies hereinafter in this paragraph) constitute a rendering plant prescribed in Paragraph 2, Article 1 of the Rendering Plant Control Law (Law No. 140 of 1948) or are facilities for preservation of livestock hide prescribed in Article 8 of said law, AND are capable of properly preserving said cattle hide until after completion of the post-dressing inspection.

(4) Measures have been taken, by the manager of the abattoir (in cases of abattoirs without managers, the owner of the abattoir; the same applies hereinafter in this article) from which cattle hide is to be transported, to properly record the name and contact information of the person or entity transporting the cattle hide outside the abattoir, the name and contact information of the facilities at which the cattle hide is preserved, and other information necessary to ensure a good control system.

(5) Measures have been taken, at the facilities in which cattle hide transported outside the abattoir is to be preserved, to properly record the name and contact information of the person or entity transporting the cattle hide from the abattoir, the name and contact information of the abattoir from which the cattle hide was transported, and other information necessary to ensure a good control system.

2. The standards for giving the permission mentioned in Item (2), Paragraph 1, Article 5 of the Ordinance shall be as follows.

(1) Measures have properly been taken to identify the individual cattle from which the cattle ovaries

transported outside the abattoir derive from, until after completion of the post-dressing inspections.

(2) Measures have properly been taken to prevent a loss of cattle ovaries transported outside the abattoir until after completion of the post-dressing inspections.

(3) The facilities at which cattle ovaries transported outside the abattoir are to be preserved constitute a livestock artificial insemination center prescribed in the Domestic Animal Breeding and Reproduction Law (Law No. 209 of 1950), the National Livestock Breeding Center, or an institution engaged in research relating to cattle breeding and reproduction, AND are capable of properly preserving said cattle ovaries until after completion of the post-dressing inspection.

(4) Measures have been taken, by the manager of the abattoir from which cattle ovaries are to be transported, to properly record the name and contact information of the person or entity transporting the cattle ovaries outside the abattoir, the name and contact information of the facilities at which the cattle ovaries are preserved, and other information necessary to ensure a good control system.

(5) Measures have been taken, at the facilities at which cattle ovaries transported outside the abattoir are to be preserved, to properly record the name and contact information of the person or entity transporting the cattle ovaries from the abattoir, the name and contact information of the abattoir from which the cattle ovaries were transported, and other information necessary to ensure a good control system.

3. The standards for giving the permission mentioned in Item (3), Paragraph 1, Article 5 of the Ordinance shall be as follows.

(1) The facilities at which the livestock meat, etc., (meaning the "livestock meat, etc." prescribed in Item (3), Paragraph 1, Article 5 of the Ordinance; the same applies hereinafter) is to be incinerated are capable of properly incinerating livestock meat, etc., pursuant to the provisions of the Waste Disposal and Public Cleansing Law (Law No. 137 of 1970).

(2) Measures have been taken, by the manager of the abattoir from which livestock meat, etc., is to be transported, to properly record the name and contact information of the person or entity transporting the livestock meat, etc., outside the abattoir, the name and contact information of the facilities at which the livestock meat, etc., is incinerated, and other information necessary to ensure a good control system.

(3) A system has been arranged, by the manager of the abattoir from which livestock meat, etc., is to be transported, to provide a report to the Governor of the prefecture on the completion of incineration of the livestock meat, etc., along with written evidence thereof.

(Diseases for Which Simple Inspections are Performed by Governors of Prefectures)

Article 13. The diseases designated by Ministry of Health, Labour and Welfare Ordinance mentioned in Item (2), Paragraph 2, Article 6 of the Law shall be transmissible spongiform encephalopathy in cattle, sheep and goats.

(Scope of Diseases or Abnormalities for Which Inspections are to be Performed)

Article 14. The diseases or abnormalities mentioned in Item (2) or (3), Paragraph 6, Article 14 of the Law shall be as specified in Attached Table 3.

(Matters to be Declared in Written Applications for Inspection)

Article 15. 1. Matters to be declared in the written applications, pursuant to the provisions of Article 7 of the Abattoir Law Enforcement Ordinance, shall be as follows.

(1) Address, name, and date of birth of applicant (for corporations, name, location of principal offices, and name of president)

(2) Date of desired slaughter (in cases of desired dressing of livestock slaughtered pursuant to the provisions of Item (2) or (3), Paragraph 1, Article 13 of the Law, the date of desired dressing)

(3) Species, sex, weight, age (when unknown, the estimated age), characteristics, and production area of the livestock desired to be inspected

(4) Information on medical history of the livestock desired to be inspected

(5) Status of use of animal drugs and the like in the livestock desired to be inspected

(6) In cases of desired dressing of livestock slaughtered pursuant to the provisions of Item (2) or (3), Paragraph 1, Article 13 of the Law, the reason, time and date, and location of slaughter of said livestock in locations other than abattoirs

2. A written application mentioned in Article 7 of the Ordinance for inspections pursuant to the provisions of Paragraphs 2 and 3, Article 14 of the Law, in cases of desired dressing of livestock slaughtered pursuant to the provisions of Item (3), Paragraph 1, Article 13 of the Law, shall be accompanied by a certificate of death or an autopsy report declaring the matters listed in the following items.

(1) Date and time of diagnosis or autopsy

(2) Date and time of death (when unknown, the estimated date and time)

(3) Species, sex, age (when unknown, estimated age), and characteristics of animal

(4) Name of disease and principal symptoms (in the case of an autopsy report, the state of the carcass instead of principal symptoms)

(5) Address and name of veterinarian performing the diagnosis or autopsy

(Measures Based on Results of Inspections)

Article 16. Measures to be taken pursuant to the provisions of Article 16 of the Law shall be the measures listed in the following items for the respective cases

prescribed in the items.

(1) In cases where inspections have been performed pursuant to the provisions of Paragraph 1, Article 14 of the Law and where the livestock are found to have any of the diseases listed in Attached Table 4 or any abnormality: Prohibition of slaughter

(2) In cases where inspections have been performed pursuant to the provisions of Paragraph 2, Article 14 of the Law and where the livestock are found to have any of the diseases listed in Attached Table 4 or any abnormality: Prohibition of dressing

(3) In cases where inspections have been performed pursuant to the provisions of Paragraph 3, Article 14 of the Law and where the livestock are found to have any of the diseases listed in the upper section of Attached Table 5 or any abnormality: Discarding the parts listed in the lower section of Attached Table 5 and other measures necessary to prevent such parts from being used for human consumption

(4) In cases where the livestock are found to have any infectious disease among the diseases listed in the items of Paragraph 6, Article 14 of the Law, or any abnormality, or to be a potential source of disease transmission: Segregation of the livestock; disinfection of meat, viscera, and other parts of livestock; disinfection of the processing room and other locations or properties that have been or may have been contaminated by disease germ; and other measures necessary to prevent the transmission of disease

(Inspection Stamps)

Article 17. When affixing inspection stamps pursuant to the provisions of Article 9 of the Ordinance, the inspection stamps shown in Form No. 1 shall be affixed in accordance with the species of livestock in Attached Table 6.

(Certificates of Inspectors)

Article 18. Certificates which officials concerned must carry pursuant to the provisions of Paragraph 2, Article 17 of the Law shall be those shown in Form No. 2.

Attached Table 1 (Related to Articles 3 and 7)

The head (except the tongue and cheek meat), spinal cord and distal ileum (limited to a 2-meter portion from its junction with the cecum) of cattle; the tonsils, spleen, and small and large intestines (including lymph nodes in these parts) of sheep and goats; and the head (except the tongue, cheek meat and tonsils), spinal cord and placenta of sheep and goats (limited to those over 12 months of age)

Attached Table 2 (Related to Article 6)

Subjects	Numbers of hours
Introduction to public health	4 or more
Laws and regulations relating to livestock slaughtering	4 or more
Livestock anatomy and physiology	2 or more
Livestock internal medicine and pathology	6 or more
Meat hygienics	6 or more
Related laws and regulations	2 or more

Attached Table 3 (Related to Articles 14 and 16)

Q-fever, malignant edema, leukemia, listeriosis, pox diseases, pyaemia, septicemia, uremia, jaundice, edema, tumors, trichinosis and other parasitosis, intoxications, actinomycosis, botryomycosis, fever syndromes, trauma, inflammation, degeneration, atrophy, deformation and injection reactions (only cases with intense responses against biologics), and contamination by lubricating oil or inflammatory products, etc.

Attached Table 4 (Related to Article 16)

Rinderpest, contagious bovine pleuropneumonia, foot and mouth disease, Japanese encephalitis, rabies, vesicular stomatitis, Rift Valley fever, anthrax, hemorrhagic septicemia, brucellosis, tuberculosis, Johne's disease, piroplasmosis, anaplasmosis, transmissible spongiform encephalopathies, glanders, equine infectious anemia, African horse sickness, hog cholera, African swine fever, swine vesicular disease, bluetongue, Akabane disease, malignant catarrhal fever, Chuzan disease, Lumpy skin disease, bovine viral diarrhea-mucosal disease, infectious bovine rhinotracheitis, bovine leukemia, Aino virus infection, Ibaraki disease, bovine papular stomatitis, bovine ephemeral fever, melioidosis, tetanus, black-leg, leptospirosis, salmonellosis, bovine campylobacteriosis, trypanosomiasis, trichomoniasis, neosporosis, hypodermosis, Nipah virus infection, equine influenza, equine viral arteritis, equine rhinopneumonitis, equine morbillivirus pneumonia, horse pox, tularemia, contagious equine metritis, equine paratyphoid, epizootic lymphangitis, peste de petis ruminants, contagious ecthyma, Nairobi sheep disease, sheep pox, Maedi-visna, contagious agalactia, enzootic ovine abortion, toxoplasmosis, mange, goat pox, caprine arthritis-encephalomyelitis, contagious caprine

pleuropneumonia, Aujeszky's disease, transmissible gastroenteritis, porcine enterovirus encephalomyelitis, porcine reproductive and respiratory syndrome, vesicular exanthema of swine, porcine epidemic diarrhea, atrophic rhinitis, swine erysipelas, swine dysentery, Q-fever, malignant edema, listeriosis, pox diseases, pyaemia, septicemia, uremia, jaundice (severe cases only), edema (severe cases only), tumors (only cases occurring in multiple sites in meat, organs, bones or lymph nodes), trichinosis, cysticercosis (*C.cellulosae*), cysticercosis (*C.bovis*) (systemically affected cases only), intoxications (only cases that may be of harm to people), fever syndromes (only cases with severe fever) and injection reactions (only cases with intense responses against biologics), and contamination by lubricating oil or inflammatory products, etc., (systemically contaminated cases only)

Attached Table 5 (Related to Article 16)

Diseases	Parts
<p>Diseases given in Attached Table 4</p> <p>Jaundice (only cases where lesions are localized in part of meat or viscera)</p> <p>Edema (only cases where lesions are localized in part of meat or organs)</p> <p>Tumors (only cases where lesions are localized in part of meat, viscera, bones, or lymphnodes)</p> <p>Parasitosis (excluding trichinosis, cysticercosis (<i>C.cellulosae</i>), and cysticercosis (<i>C.bovis</i>; systemically affected cases only))</p> <p>Actinomycosis</p> <p>Botryomycosis</p> <p>Trauma</p> <p>Inflammation</p> <p>Degeneration</p> <p>Atrophy</p> <p>Deformation</p> <p>Abnormal organ shapes, size, hardness, colors or odors (only cases where abnormalities are localized in part of the organs)</p> <p>Contamination by lubricating oil or inflammatory products, etc. (excluding systemically contaminated cases)</p>	<p>All meat, viscera, and other sections of said animals</p> <p>Such lesions and blood</p> <p>Such lesions and blood</p> <p>Such lesions and blood</p> <p>Parts from which parasites cannot be separated and, in cases of sarcocystis, blood</p> <p>Such lesions and blood</p> <p>Such lesions and blood</p> <p>Such lesions</p> <p>Such lesions, parts contaminated by inflammation products, plus blood for polypurulent inflammation</p> <p>Such degenerated parts</p> <p>Such atrophied parts</p> <p>Such extremely deformed parts</p> <p>Organs with such abnormal parts</p> <p>Meat, organs, bones and hide with such contamination</p>

Attached Table 6 (Related to Article 17)

Species of livestock	Part to be stamped
Cattle, horses, sheep and goats	<p>(Meat) Back (outside)</p> <p>(Viscera) Any of heart, lungs, liver, stomach, and intestines</p> <p>(Hide) Tail-head (inside) <i>Provided, However,</i> That not being served for food is sure, stamping is not required.</p>
Swine	<p>(Meat) Back (outside) <i>Provided, However,</i> That in cases of processing by the boil-scalding method, stamp the hide of these locations.</p> <p>(Viscera) Any of heart, lungs, liver, stomach, and intestines</p> <p>(Hide) Tail-head (inside) <i>Provided, However,</i> That in cases of processing by the scalding method, or not being served for food is sure, stamping is not required.</p>

Form No. 1 (Related to Article 17)

Type of animal	Form	Remarks
Cattle	Inspected/ Prefecture Name/ Abattoir Serial No.	Shall be an ellipsoid of horizontal diameter 6.6 centimeters and vertical diameter 4 centimeters
Horses	Inspected/ Prefecture Name/ Abattoir Serial No.	Shall be a rectangle of 4 centimeters horizontally and 5 centimeters vertically
Swine	Inspected/ Prefecture Name/ Abattoir Serial No.	Shall be a circle of 4 centimeters diameter
Sheep and goats	Inspected/ Prefecture Name/ Abattoir Serial No.	Shall be a hexagon inscribed in a circle of 4 centimeters diameter

Note: Abattoir serial numbers shall follow the designations of the governors of prefectures or mayors of cities with health centers.

**Form No. 2 (Related to Article 18)
(Front)**

The form is a vertical rectangle with a total height of 12 cm and a total width of 8 cm. It is divided into two main horizontal sections. The top section contains a photo area on the left, indicated by three black dots and the text "Adhere photo", and a rectangular box on the right labeled "Seal of governors of prefectures (or mayors of cities)". The bottom section contains a list of fields: "No.", "Division", "Job name", "Name", "Date of birth", "Certificate of abattoir inspector", and "Issued date" followed by "(valid for one year)".

12 cm

Adhere photo

Seal of governors of prefectures
(or mayors of cities)

No.
Division
Job name
Name
Date of birth
Certificate of abattoir inspector
Issued date (valid for one year)

8 cm

(Back)

Persons carrying this certificate exercise the authority of spot inspections pursuant to the Abattoir Law, of which the related text is given below:

Excerpts from Abattoir Law

Article 17. Governors of prefectures and mayors of cities with health centers may, to the extent necessary for the enforcement of this Law, collect necessary reports from owners or managers of abattoirs, slaughterers or other persons involved; or order officials

concerned to enter abattoirs, or offices , warehouses or other facilities of owners or managers of abattoirs, slaughters or other persons involved to inspect equipment, accounting books, documents and other properties. 2. Officials performing spot inspections, pursuant to the provisions of the preceding paragraph, shall carry certificates showing their identification and shall display them upon request of persons involved.

3. The authority under the provisions of Paragraph 1 shall not be interpreted as being recognized for criminal investigations.

Note: For the paper, use thick paper folded in two along the center dotted line.