

Notice No. 0330008 of the Office of Imported Food Safety
March 30, 2009

To: Head of each quarantine station

From: Head of the Office of Import Food Safety,
Inspection and Safety Division,
Department Food Safety,
Pharmaceutical and Food Safety Bureau
(Seal Omitted)

Implementation of “Imported Foods Monitoring Plan for FY 2009”

We appreciate your efforts to realize and smoothly implement the monitoring inspections on imported foods based on the annexed Imported Foods Monitoring and Guidance Plan for FY 2009.

Separate instructions shall be given on the inspection reinforcement during the current interim FY, which will be conducted when the Food Sanitation Act concerning residual agricultural chemicals, etc. has been violated.

Therefore, Notice No. 0301004 of the Office of Import Food Safety dated on March 1, 2007, shall expire upon the publication of this Notice.

Annex

Imported Foods Monitoring Plan for FY 2009

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

1. Implementation period

From April 1, 2009, to March 31, 2010

2. Targets

(1) Targeted foods

A. Foods listed in Schedule 1, excluding the foods indicated below.

(a) Defective items

(b) Returned shipments

(c) Foods reported by customs officers as having a food sanitation problem

(d) Food that are being imported into Japan for the first time

B. Also targeted are: i) foods with an inspection report issued by an inspection organization registered with the Minister of Health, Labour and Welfare, or by an official inspection organization in the exporting country; ii) foods registered on a pre-checking system for imported foods; and iii) the same foods that are continuously imported, with previous inspection reports.

(2) Items to be inspected

Regarding the food groups specified in Schedule 1, inspection must be conducted on items specified in ordinances or notifications of the Ministry of Health, Labour and Welfare, i.e. additives, toxic and hazardous substances, and pathogenic microorganisms, etc.

(3) Number of specimens

Follow the guidelines in Schedule 1, and develop an annual plan for systematic implementation of the inspections, based on the items and numbers to be inspected for each food type, assigned separately, to each quarantine station by the Office of Quarantine Stations Administration, Policy Planning and Communication Division.

If, considering the situation with regard to importation and/or violation of the Food Sanitation Act (hereinafter referred to as “the Act” for items whose import volume has surged compared to an average year or items whose import was newly approved, an inspection is deemed necessary, an inspection should be implemented at any time regardless of Schedule 1.

Further, regarding instructions given to manufacturers, exporters, or packagers to

enhance monitoring inspections after violating the Act concerning residual agricultural chemicals and to conduct voluntary inspections after violating relevant Acts, in principle usual monitoring will be carried out when one year has passed from the day enhanced monitoring was enforced and/or after 60 or more enhanced inspections have found that the same violation has not been committed again. Directions for these cases shall be given separately.

In order to carry out monitoring efficiently and effectively, more than one inspection should be implemented for one specimen.

3. Inspection methods

(1) Collection of specimens

Specimens shall be collected according to Schedule 2, in line with Article 28 of the Act. The specimens shall be collected from randomly selected inspection targets, under instructions from the food sanitation monitors, so that the specimens will be appropriately representative of the entire lot.

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

(2) Methods of testing

Select an appropriate method from the methods listed below, in consideration of the properties of each food, and perform the inspection accurately and promptly according to the standard operating procedures.

- A. Testing methods defined by the Specification and Standards for Foods and Food Additives (Notification No. 370 of the Ministry of Health and Welfare, December 28, 1959) (hereinafter referred to as the “notified method”)
- B. Testing methods defined by the Ministerial Ordinance Concerning the Standards for Constituents of Milk and Dairy Products (Ministerial Ordinance No. 52 of the Ministry of Health and Welfare, December 27, 1951)
- C. Testing methods defined by the Notices from Directors of Departments in the Ministry of Health, Labour and Welfare
- D. Testing methods described in “Inspection Guidelines for Food Sanitation”, supervised by the Ministry of Health, Labour and Welfare
- E. Testing methods described in “Standard Methods of Analysis for Hygienic Chemists, Annotation”, edited by the Pharmaceutical Society of Japan
- F. Other reliable testing methods such as the AOAC methods

In addition to the testing methods listed above, testing may be conducted using a method possessing specificity, and also a performance equivalent or superior in terms of accuracy, precision and quantitation limit compared to testing methods indicated in notices, etc.

4. Delivery of specimens to testing institutions

Specimens collected by quarantine stations shall be delivered, maintaining a condition of storage appropriate for testing, to the individual divisions in charge of inspection, as separately specified by the Office of Quarantine Stations Administration, Policy Planning and Communication Division.

Sufficient prior coordination is required with the representative of the receiving organization, so that the specimens are sent and received appropriately, and that the testing of them can be carried out smoothly.

5. Reporting results

If a violation is found in the monitoring inspection, importers should be provided with instructions to investigate the cargo status, and reports on the violation should be promptly submitted to the Office of Import Food Safety by way of the Office of Quarantine Stations Administration, Policy Planning and Communication Division, using the form for reporting violation of the Act.

6. Other precautions

(1) Sampling of inspection targets

It should be noted that: import declarations should be randomly selected to perform the relevant monitoring inspections; inspections should not be biased towards certain importers or otherwise, nor may inspections be canceled at the request of the importer.

(2) Collection of specimens from bulk cargo

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

Also obtain information as to the time and place available for the collection of inspection specimens, and the destination(s) of cargo in the same hold, to develop collection plans promptly, and notify the relevant importers of them.

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

A. Half of collected specimens shall be evenly homogenized for inspections as product, and the rest shall be stored without homogenization.

B. If residual agricultural chemicals are detected as a result of an inspection, the cause of detection shall be confirmed, and the conformity to the Specification and Standards shall be determined upon consideration of the standard value for residuals in raw materials, composition of ingredients, and production and processing method, etc.

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

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

1. Targeted foods

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

- A. Meat (including internal organs)
- B. Processed meat products
- C. Poultry eggs
- D. Cheeses and other milk/dairy products
- E. Honey-related products (honey, royal jelly, pollen, etc.)
- F. Aquatic foods (fish (such as eel, salmon/trout and flounder), aquatic animals (such as prawns, squid and octopus), and shellfish (excluding scallops consisting of adductor muscle only), etc.)

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

A. Antibiotics, etc.

Items subject to inspections are as listed in Schedule 4 and inspections are performed on the items subject to analysis as described in each test method. The number of inspections is as listed in Schedule 1.

B. Residual agricultural chemicals

Items subject to inspections are as listed in Schedule 5 and inspections are performed on the items subject to analysis as described in each test method. The number of inspections is as listed in Schedule 1.

C. Others

(a) Enterohemorrhagic E. coli O157 and O26

Number of Inspections: Beef – 598 inspections; Horse meat – 59 inspections; Unheated meat products to be consumed without further cooking – 119 inspections; Natural cheese – 119 inspections

(b) Listeria

Number of Inspections: Unheated meat products to be consumed without further cooking – 119 inspections; Natural cheese – 299 inspections

(c) Norovirus

Number of Inspections: Bivalves to be eaten raw – 119 inspections; Shellfish other than bivalves to be eaten raw – 29 inspections

(d) Hepatitis A Virus

Number of Inspections: Bivalves to be eaten raw – 119 inspections; Shellfish other than bivalves to be eaten raw – 29 inspections

(e) Paralytic Shellfish Poison, Diarrheic Shellfish Poison

Number of Inspections: Bivalves – 299 inspections; Shellfish other than bivalves – 59 inspections

(f) Mercury

Number of Inspections: Fish and shellfish – 299 inspections

(g) PCB

Number of Inspections: Beef – 59 inspections; Pork – 59 inspections; Fish and shellfish – 119 inspections

(h) Pufferfish being mixed

Number of Inspections: Dried thread-sail filefish product – 29 inspections; Sliced anglerfish – 29 inspections;

2. Inspection methods

(1) Collection of specimens

- A. Collect the specimens as specified in “Residual hazardous substances in livestock and aquatic foods” in Schedule 2 for residual agricultural chemicals, such as antibacterial substances (excluding high grade processed food), mercury and PCB. The quantity declared in each import declaration shall be handled as one lot.
- B. The collected specimens shall be delivered to the testing institution in a frozen state and handled accordingly.

(2) Methods of testing

Regarding any items to be inspected which are not indicated below, testing shall be carried out according to the notified method or “Testing Methods for Constituent Substances of Residual Agricultural Chemicals, Feedstuff Additives and Veterinary Drugs in Food” in Notice No. 0124001 from the Department of Food Safety, dated January 24, 2005 (hereinafter referred to as “Notice on Testing Methods for Residual Agricultural Chemicals”).

A. Antibiotics

Testing shall be carried out according to “Simple Inspection Methods for Residual Antibiotics in Livestock and Aquatic Foods (Revision)” in Notice Einyu No. 113, dated July 13, 1994. If a specimen tests positive, it must be further examined according to “Fractional Estimation Methods for Residual Antibiotics in Livestock and Aquatic Foods (Revision)” described in the same Notice.

If the specimen tests positive for both methods, the positive substance must be identified and quantified.

B. Residual agricultural chemicals

Testing on processed foods (excluding simple processing) shall be carried out according to an inspection method specified separately.

C. Streptomycin

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

D. Nitrofurans

Testing shall be carried out on AOZ (3-amino-2-oxazolidinone), 1-aminohydantoin, 3-amino-5-morpholinomethyl-2-oxazolidinone and nitrofurazone, according to the Notification method.

E. Enterohaemorrhagic Escherichia coli O157 and O26

Testing shall be carried out according to the “Detection Method for Enterohemorrhagic E. coli O-157 and O-26 in Foods,” which was annexed in the “Detection Methods for Enterohemorrhagic E. coli O-157 and O-26.” (Notice No. 1102006 from the Inspection and Safety Division, dated November 2, 2006)

F. Listeria monocytogenes

Testing shall be carried out according to “Prevention of Contaminations of Milk and Dairy Products by Listeria” in Notice Einyu No. 169, dated August 2, 1993.

G. Norovirus

Testing shall be carried out according to “Detection Method for Norovirus” (Notice No. 1105001 from the Inspection and Safety Department, dated November 5, 2003).

H. Hepatitis A virus

Testing shall be carried out according to “Method of Inspection for Hepatitis A Virus in Food and Feces” (Notice No. 0816001 from the Inspection and Safety Division, dated August 16, 2002).

I. Paralytic shellfish poison and diarrhetic shellfish poison

Testing for paralytic shellfish poisons shall be carried out according to “Method of Inspecting for Shellfish Poison” in Notice Kannyu No. 30, dated July 1, 1980, while diarrhetic shellfish poisons shall be tested according to “Method of Inspecting for Diarrhetic Shellfish Poison” in Notice Kannyu No. 37, dated May 19, 1981.

J. Mercury

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

K. PCB

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

L. Pufferfish being mixed

Testing for pufferfish shall be carried out according to “Testing method for pufferfish in imported processed fish products,” Notice No. 0330003 of the Office of Imported Food Safety, dated March 30, 2009.

III. Implementation Guidelines for the Monitoring Inspection of *Vibrio Parahaemolyticus* Related to Fresh Fish and Shellfish to be Eaten Raw

1. Implementation period, and targets of the inspection

(1) Food products subject to enhanced inspection

A. Implementation period

From June 1 to October 31, 2009

B. Targeted foods

(a) Foods in which violations concerning *Vibrio parahaemolyticus* were identified, in the monitoring inspection conducted at the quarantine stations in FY 2008.

a. Ark shells from South Korea to be eaten raw

b. Sea urchin from the Philippines to be eaten raw

(b) Foods in which violations concerning *Vibrio parahaemolyticus* were not identified in the monitoring inspection of FY 2008, but in which violations were identified in the inspection of FY 2007.

Fan shells from South Korea to be eaten raw

(c) If a legal violation is identified in a food in 1.(2) below, the relevant food of the relevant country in legal violation shall be thereafter handled as “Food products subject to enhanced inspection” of 1.(1) above.

(2) Food products other than those subject to enhanced inspection

A. Implementation period

From April 1, 2009, to March 31, 2010

B. Targeted foods

Boiled octopus and crabs (limited to the ones to be eaten without heating); fresh fish and shellfish to be eaten raw; oysters to be eaten raw (limited to shelled ones); and frozen food products (limited to frozen fish and shellfish to be eaten raw); in relation to which the constituent standards for *Vibrio parahaemolyticus* are established in “Specifications and Standards for Foods and Food Additives” (Notification No. 370, issued by the Ministry of Health and Welfare in December 1959).

(3) Items to be inspected

Vibrio parahaemolyticus

(4) Number of specimens

Inspections shall be carried out for every import declaration for the foods specified as targeted foods in (a) and (c) of 1.(1) B. above during the designated period, and for 30% of all import declarations for the foods specified in (b) of 1.(1) B. above. Outside the designated period, testing for both 1. (1) and (2) shall be carried out within the range of the numbers of specimens for each item, specified in the “Standards for constituents” for processed seafood in Schedule 1.

2. Inspection methods

(1) Collection of the specimens

Specimens shall be collected according to “Microorganisms” in the inspection items of Schedule 2.

(2) Methods of testing

Testing shall be carried out according to the notified method. Among the testing methods concerning *Vibrio parahaemolyticus*, the “identification method” and the “inspection method that is recognized to have equivalent or better performance” shall conform with the provision of Notice No. 23 from the Standard and Evaluation Division, dated June 29, 2001.

3. Other

(1) Sampling of inspection targets

In the collection of specimens of foods specified in 1. (2), be very efficient, especially in summer, mainly for sea urchins to be eaten raw and shellfish with a high risk of contamination, in careful consideration of the food types, the exporting countries, the treating facilities, the importers, and past inspection records.

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

The certificates indicating that the food import declaration has been submitted may be issued for all food products that have completed the inspection, before the results of the inspection are obtained. However, attention should be paid to the following points in the issuance:

A. With regard to the food products specified in 1. (1), in order to prevent food poisoning from occurring, importers shall be instructed to suspend the sale of those food products to be eaten raw, to retailers and consumers until the inspection results are obtained.

B. With regard to the food products specified in 1. (2) above, instructions shall be provided to importers in advance that they obtain information on the storage and distribution of the products concerned. The purpose of this measure is to make possible an immediate backward traceability investigation and recall of the relevant products, if it is verified that the products are in violation of the Act.

(3) Handling of food detected to contain *Vibrio parahaemolyticus* not exceeding the threshold value

With regard to fresh fish and shellfish to be eaten raw, oysters to be eaten raw (limited to shelled ones), and frozen food products (limited to frozen fish and shellfish to be eaten raw), if the results of the inspection indicate that the most probable number of *Vibrio parahaemolyticus* is less than 100/g but more than 3.0/g,

instructions shall be provided to importers that they strictly observe the preservation standards in the storage and distribution of the products in Japan, in order to prevent *Vibrio parahaemolyticus* from propagating to cause food poisoning. Importers shall also be instructed that they obtain information with sufficient care, on the distribution and other matters related to the products concerned, in order to make possible an immediate backward traceability investigation of the products if those products cause food poisoning.

(4) Guidance on sanitation control

With reference to “Ensuring the Safety of Imported Shelled Sea Urchins and Ark Shells to be Eaten Raw” in Notice No. 0919007 from the Inspection and Safety Division, dated September 19, 2003, guidance shall be provided to importers to ensure that they strictly oversee the sanitation control, including the observance of the processing standards at processing plants in the exporting countries, the observance of the preservation standards in the transportation and storage of food products, and submission of import declarations for each plant as a separate lot, if the food product is manufactured at different plants.

IV. Implementation Guidelines for Monitoring Inspection for Residual Agricultural Chemicals in Agricultural Foods

1. Targeted foods

(1) Agricultural foods, and their processed products

- A. Vegetables
- B. Fruits
- C. Grains (Minimum Access imported rice and tariffed rice), beans and nuts
- D. Tea

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

A. Residual agricultural chemicals

Items subject to inspections are as listed in Schedule 5 and inspections shall be performed on the items subject to analysis as described in each test method. The number of inspections is as listed in Schedule 1.

B. Aflatoxin

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

C. Patulin

Apple juice (juice produced only from apples) and apple juice as raw material:
119 inspections

D. Deoxynivalenol (DON)

Targeting wheat, inspections shall be performed on ships to be individually contacted and instructed by the Quarantine Administrative Affairs Office of the Policy Planning and Communication Division.

E. Cadmium and its compounds

Number of Inspections: Rice 119 inspections (the United States: 65, other countries: 54)

2. Inspection methods

(1) Collection of the specimens

A. Agricultural chemical residue (excluding rice)

In accordance with the methods detailed in the inspection item "Agricultural Chemicals" in Schedule 2 or in accordance with the bulk cargo method

B. Agricultural chemical residue, aflatoxin and cadmium and its compounds in rice

In accordance with Schedule 3

C. Aflatoxin (excluding rice)

In accordance with the methods detailed in the inspection item "Aflatoxin" in Schedule 2 or in accordance with the bulk cargo method

D. Patulin

In accordance with methods (2) or (3) detailed in the inspection item "Patulin"

in Schedule 2

E. DON

In accordance with the methods detailed in the inspection item “Aflatoxin” in Schedule 2 or in accordance with the bulk cargo method

(2) Methods of testing

A. Residual agricultural chemicals

Testing shall be carried out in the solid-phase extraction for the simultaneous analysis method for residual agricultural chemicals, the Notice on Testing Methods for Residual Agricultural Chemicals, or the notified method.

If, upon conducting testing by solid-phase extraction for the simultaneous analysis method for residual agricultural chemicals, the tested value is suspected to exceed the designated residue level, further examine the specimen according to the Notice on Testing Methods for Residual Agricultural Chemicals or to the notified method.

However, testing on processed foods (excluding simple processing) shall be carried out according to an inspection method specified separately.

B. Aflatoxin

Testing shall be carried out according to the methods described in the “Handling of Food Products Contaminated with Mycotoxin (Aflatoxin)” (Notice No. 0326001 from the Inspection and Safety Division, dated March 26, 2002) or other methods equivalent to it.

However, verification assays shall be carried out on the toxins detected by other methods in accordance with the methods specified in the said notice.

C. Patulin

Testing shall be carried out according to the Notification method.

D. DON

Testing shall be carried out according to Schedule 2 in the “Setting the Temporary Standard Value for Deoxynivalenol in Wheat” (Notice No. 521002 from the Food Safety Department, dated May 21, 2002).

E. Cadmium and its compounds

Testing shall be carried out according to the Notification method.

3. Other

(1) Notes on the inspection of rice

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

- B. Within the same lot (the same variety of rice (such as brown rice, milled rice, crushed rice, non glutinous rice or glutinous rice), the same origin, the same importer and the same ship), inspections shall be conducted at the first port where the cargo is discharged (hereinafter referred to as “the primary port”). To do this, the inspection results of the same lot cargo at the primary port shall be appropriately reported by the quarantine station with jurisdiction over the primary port to the quarantine stations with jurisdiction over the secondary ports.
 - C. When fumigation is carried out according to the Plant Protection Act, instructions shall be given to implement voluntary inspections on the used fumigation agents.
 - D. Inspections of contamination of foreign matters in food at the time of sampling shall be carried out with consideration to the “Outline of Handling of the Seeds of Convolvulaceous Plants Mixed in with Imported Rice” (Notice No. 81 from Eishoku, dated April 26, 1957)
- (2) Dealing with the results of DON inspections

When the result of a DON inspection exceeds the temporarily set standard value for DON listed in the “Setting the Temporary Standard Value for Deoxynivalenol in Wheat” (Notice No. 521002 from the Food Safety Department, dated May 21, 2002), instructions shall be given to the importer to take voluntary restriction measures of import, sales, etc., in accordance with item 3 of the said notice.

V. Implementation Guidelines for the Monitoring Inspection of Foods Produced Using Recombinant DNA Techniques

1. Targets

- (1) Genetically modified foods whose safety has not been certified
 - A. Corn and its processed products (excluding sweetcorn and popcorn)
 - B. Papaya and its processed products
 - C. Rice and its processed products
- (2) Content rate of genetically modified foods whose safety has been certified
 - A. Corn and ground corn products (limited to corn grits, cornflour, cornmeal, other ground products and their preparations, in which proteins newly expressed as a result of genetic modification undergo no physiochemical change)
 - B. Soybeans and ground soybean products (limited to products in which proteins and DNA newly expressed as a result of genetic modification undergo no physiochemical change)
- (3) Items to be inspected and the number of specimens

Items to be inspected and the number of specimens shall conform with Schedule 6.

2. Inspection methods

- (1) Collection of the specimens
 - A. Corn, papaya, soybean and their products and rice products

Specimens shall be collected according to the methods specified in the “Inspection Methods for Foods Produced Using Recombinant DNA Techniques” in Notice No. 110 from the Food Safety Department, dated March 27, 2001.

As to the testing specified in 1.(2), check whether the confirmation of separate production and distribution management has been properly performed, according to the relevant certificates and shipment documents.
 - B. Rice (excluding rice products)

Specimens shall be collected according to Schedule 3. However, if testing is to be conducted with other tests such as residual agricultural chemicals, a total of 2kg of specimen shall be collected.
- (2) Methods of testing
 - A. Corn, papaya, soybean and their products

Testing shall be carried out according to the “Inspection Methods for Foods Produced Using Recombinant DNA Techniques” in Notice No. 110 from the Food Safety Department, dated March 27, 2001.
 - B. Rice and its products
 - (a) CryIAc, CryIAb, CryIF, Cry9c, and Cry3Bb (Cry3Bb1) among the new Bt

proteins that are made by genetic modification

Testing shall be carried out according to the methods of commercially available lateral flow strip type test kits (Seed Bulk Test Bt1Ac (for Cry1Ac), Trait Corn Bulk Test Bt1 (for Cry1Ab), Trait Corn Bulk Test Bt1F (for Cry1F), Trait Corn Bulk Test CryBt9 (for Cry9c), and Trait Corn Bulk Test Cry3Bb (for Cry3Bb (Cry3Bb1), of Strategic Diagnostics, Inc. (SDI)). Testing procedures shall basically follow the test kit instructions. Samples used shall be collected randomly in the required volume for each test kit (9 g for Cry1Ac test kit, 25 g for Cry1F test kit, and 200 g to be used commonly for the other test kits), from 1 kg of rice collected as specimen and ground. In the test kit for Cry1Ac, the time for setting the Bt1Ac test strip up in the supernatant shall be 20 minutes.

(b) Modified DNA that produces Bt Protein (Cry1Ac protein)

Testing shall be carried out according to the “Detection of Rice Products from China Whose Safety Has Yet to Be Examined.” (Notice No. 0126006 from the Inspection and Safety Division, dated January 26, 2007)

(c) LLRICE601

Testing shall be carried out according to the “Handling of Rice (Long-grain) from the United States and Its Products.” (Notice No. 0915002 from the Office of Import Food Safety, dated September 15, 2006)

3. Reporting results, and responding actions

(1) Handling of corn detected to contain genetically modified food whose safety has not been certified

If any genetically modified food whose safety has not been certified, such as CBH351, is detected in corn in the above testing, importers should be provided with the following instructions: i) an inspection must be implemented for every silo or barge of the same ship’s hold; and ii) corn in a lot can be used for food purposes unless any genetically modified food whose safety has not been certified is detected in that lot.

In conducting inspection per silo or barge, a relevant specimen may be used for the inspection if: i) at the time of carrying-in of the corn of the relevant ship’s same hold, there was advance notice from the importer that specimen collection would be performed by a registered inspection organization, and ii) records confirm the specimen to be properly collected and stored.

(2) Handling of corn or soybeans containing genetically modified ingredients at a level of over 5%

If the content ratio of genetically modified foods is found to be over 5% in corn or soybeans, despite the fact that its import declaration states that it is not

genetically modified, or that the declaration does not contain statements concerning genetic modification, the relevant importers shall be provided instructions to investigate whether separate production and distribution management has been properly performed. If it is ascertained in the investigation that separate production and distribution management, based on the relevant certificates and other documents, has not been properly performed, the importers shall be provided instructions to revise the relevant information in the import declarations according to Article 27 of the Act and investigate the status of the cargo. Contact must be made promptly with the Office of Import Food Safety, by way of the Office of Quarantine Stations Administration, Policy Planning and Communication Division.

(3) Notes on the inspection of rice

Take heed of the items in 3. of IV of this Notice when inspecting rice.

VI. Implementation Guidelines for Monitoring Inspection of Irradiated Foods

1. Targets

(1) Spices, dried vegetables and tea (including tea substitute)

Food confirmed to contain the amount of minerals necessary for testing through “Detection Methods for Irradiated Foods” (Notice No. 0706002 from the Department of Food Safety, dated on July 6, 2007)

(2) Items to be inspected and number of inspections

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

2. Inspection methods

(1) Collection of specimens

Specimens shall be collected according to the methods listed in the inspection item “Irradiation” of Schedule 2

(2) Methods of testing

Testing shall be carried out according to the methods specified in the “Detection Methods for Irradiated Foods” (Notice No. 0706002 from the Department of Food Safety, dated on July 6, 2007)

3. Other

(1) Standard dose of Irradiation

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

Nuclear Fuel Industries, Ltd. Kumatori Works

1-950 Asashiro-Nishi, Kumatori-cho, Sennan-gun, Osaka, 590-0481

TEL: 072-452-3901 FAX: 072-453-3559

(2) Dealing with inspection results

Detection of radiation, if any, shall be treated as a violation of Article 11 of the Act, and it shall be confirmed from the importer whether there is presence of irradiation in the producing countries of the products as well as of raw materials.

VII. Implementation Guidelines for Monitoring Inspections Concerning Planned Imported Foods

1. Implementation of the inspection

(1) Inspection at the time of initial declaration

For agricultural products under the importation procedures stipulated in Section 4, Article 32 of the Ordinance for Enforcement of the Act, on-site inspection and inspection for residual agricultural chemicals must be conducted upon their initial declaration. For cases where reports of voluntary inspection are attached and the monitoring inspection for residual agricultural chemicals seems unnecessary, confirm with the Office of Import Food Safety, by way of the Office of Quarantine Stations Administration, Policy Planning and Communication Division.

(2) Confirmation of cargo information

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

2. Collection of the specimens

The quarantine station that has accepted the initial declaration shall implement the monitoring inspection according to the importation plan submitted by the importer, in consideration of the time of importation, the area of production, etc., approximately at the frequencies indicated below.

In cases where the targeted cargo arrives at a port or airport under the jurisdiction of another quarantine station, consult with the relevant station to develop an appropriate inspection plan.

Annual number of imports under the importation plan (from the second time on)	Times of monitoring (from the second time on)
11 ~ 40	1
40 ≤	2

3. Other

In the inspection specified in 2., a huge amount of cargo needs to be promptly dealt with if the cargo belonging to the same lot is dealt with in more than one port and/or

airport, and if that cargo is identified as violating the Act. Therefore, ensure that the inspection will be implemented at the port/airport where the cargo of the lot first arrives and is unloaded.

Schedule 1

Food group	Category of items inspected* ¹	Number of specimens inspected	Total number of specimens inspected
Livestock foods Beef, pork, chicken, horse meat, poultry meat, and other meats	Antibiotics	2,153	4,753
	Residual agricultural chemicals	1,884	
	Standards for constituents	716	
Processed livestock foods Natural cheeses, processed meat products, ice cream, frozen products (meat products), and other products	Antibiotics	2,685	7,087
	Residual agricultural chemicals	1,067	
	Additives	1,277	
	Standards for constituents	2,058	
Seafood products Bivalves, fish, shellfish (shrimps and prawns, crabs) and other products	Antibiotics	2,297	5,247
	Residual agricultural chemicals	2,087	
	Additives	267	
	Standards for constituents	596	
Processed seafood Processed fish products (fillet, dried or minced fish, etc.), frozen products (aquatic animals and fish), processed fish roe products, and other products	Antibiotics	4,331	12,076
	Residual agricultural chemicals	2,231	
	Additives	1,872	
	Standards for constituents	3,642	
Agricultural foods Vegetables, fruit, wheat and barley, corn, beans, peanuts, nuts, seeds, and other products	Antibiotics	705	20,654
	Residual agricultural chemicals	14,496	
	Additives	836	
	Standards for constituents	1,003	
	Mycotoxins	2,929	
	GMO	685	
Processed agricultural foods Frozen products (processed vegetables), processed vegetable products, processed fruit products, spices, instant noodles, and other products	Antibiotics	119	18,954
	Residual agricultural chemicals	9,140	
	Additives	4,314	
	Standards for constituents	2,628	
	Mycotoxins	1,819	
	GMO	333	
	Irradiation	601	
Other foods Health foods, soups, flavorings and seasonings, sweets, edible oils and fat, frozen products, and other products	Residual agricultural chemicals	177	4,448
	Additives	2,837	
	Standards for constituents	717	
	Mycotoxins	717	
Drinks and beverages Mineral water, soft drinks, alcoholic beverages, and other products	Residual agricultural chemicals	418	2,389
	Additives	836	
	Standards for constituents	1,016	
	Mycotoxins	119	
Additives Equipment, containers and packages Toys	Standards for constituents	2,810	2,810
Foods subject to enhanced inspection * ²	Antibiotics, residual agricultural chemicals, additives, standards for constituents, mycotoxins,	5,000	5,000
Overall total			83,418

*1: Specific examples in the inspection categories

-Antibiotics: antibiotics, antibacterial material residues, hormone preparations, feed additives, and others

-Residual agricultural chemicals: organophosphorus, organochlorines, carbamates, pyrethroids, and others

-Additives: sorbic acid, benzoic acid, sulfur dioxide, colorants, polysorbate, sodium cyclamate, TBHQ (tert-Butylhydroquinone), fungicide, and others

-Standards for constituents: items defined in the standards for constituents (such as the number of bacteria, coliform bacteria, and *Vibrio parahaemolyticus*), pathogenic microorganisms (such as enterohemorrhagic *Escherichia coli* O157, and listeria), shellfish poisons (diarrhetic shellfish poisons, paralytic shellfish poisons), fungicide of disposable chopsticks, and others

-Mycotoxins: aflatoxin, deoxynivalenol, patulin, and others

-GMO: Genetically modified organisms whose safety has not yet been certified

-Irradiation: Presence or absence of irradiated foods

*2: Additional inspections conducted during the implementation of the plan, based on the occurrence of violations and overseas information at the time of impo

Schedule 2

Inspection items		Package style	Number of packages per lot (N)	Number of packages opened for sampling (n)	Quantity of specimens collected (kg)	Number of specimens
Microorganisms	Not specified	≤ 150	3	0.3	1	
		151 ~ 1,200	5	0.3	1	
		$\geq 1,201$	8	0.3	1	
Irradiation	Not specified	≤ 50	2	0.5	1	
		51 ~ 500	3	0.5	1	
		501 ~ 3,200	5	0.5	1	
		$\geq 3,201$	8	0.5	1	
Additives	(i) Distributed homogeneously	Not specified	≥ 1	1	0.3	1
	(ii) Distributed heterogeneously	Not specified	≤ 50 51 ~ 500 501 ~ 3,200 $\geq 3,201$	2 3 5 8	0.3 0.3 0.3 0.3	1 1 1 1
Agricultural chemicals	(i) Dehydrated vegetables, tea (excluding powdered green tea)	Not specified	≤ 50	3	0.3	1
			51 ~ 150	5	0.3	1
			151 ~ 500	8	0.3	1
			501 ~ 3,200	13	0.3	1
			3,201 ~ 35,000	20	0.3	1
	$\geq 35,001$	32	0.3	1		
	(ii) Cabbage (excluding Brussel sprouts), Chinese cabbage (Note 1)	Not specified	Not specified	4	A quarter each is collected from 4 individual cabbages	1
(iii) Processed foods (excluding simple processing)	Not specified	≤ 150	3	1	1	
		151 ~ 1,200 $\geq 1,201$	5 8	1 1	1 1	
(iv) Other than (i), (ii) and (iii)	Not specified	≤ 50	3	1	1	
		51 ~ 150	5	1	1	
		151 ~ 500	8	1	1	
		501 ~ 3,200 3,201 ~ 35,000 $\geq 35,001$	13 20 32	1 1 1	1 1 1	
Residual hazardous substances in livestock and aquatic foods	(i) Diarrhetic and paralytic shellfish poison	Not specified	≤ 150	6(3×2)	1(0.6×2)	2
			151 ~ 1,200	10(5×2)	1(0.6×2)	2
			$\geq 1,201$	16(8×2)	1(0.6×2)	2
(ii) Pufferfish being mixed	Not specified	≤ 150	3	Take two pieces from each carton and one piece shall be regarded as one specimen.	6	
		151 ~ 1,200 $\geq 1,201$	5 8		10 16	
(iii) Other than (i) and (ii)	Not specified	≤ 150	3	0.5	1	
		151 ~ 1,200	5	0.5	1	
		$\geq 1,201$	8	0.5	1	
Aflatoxins and patulin (Note 2)	(i) Products in bags with about 20 kg or more of net weight per bag	In bags	≤ 280	32	1	1
			281 ~ 500	50	1	1
			501 ~ 1,200	80	1	1
			1,201 ~ 3,200 $\geq 3,201$	130(65×2) 210(70×3)	2 (1kg×2) 3 (1kg×3)	2 3
	(ii) Products in cans or cartons with 4.5 kg or more of net weight per container	In cans or cartons	≤ 50	2	0.5	1
			51 ~ 500	4(2×2)	1 (250g×2)×2	2
			≥ 501	6(2×3)	1.5(250g×2)×3	3
	(iii) Other than (i) and (ii)	Packaged in small containers	≤ 50	2(2×1)	The minimum amount of one specimen shall be 150 g. If the quantity of the content of one container amounts to less than 150 g, the content of other containers shall be added to make one specimen of 150 g.	1
			51 ~ 500	3(3×1)		1
501 ~ 3,200			6(3×2)	2		
$\geq 3,201$			9(3×3)	3		

(Note 1) Excluding those finely chopped, such as julienned or shredded

(Note 2) For Patulin, use methods (ii) or (iii)

* For collecting specimens of grains, beans and other products in bulk, follow the procedures below:

A. Specimen collection upon loading onto a silo or barge (hereinafter referred to as silo, etc.)

Use means such as autosamplers to collect specimens representative of the entire lot consisting of a single arbitrary silo, etc., when loading onto a silo, etc. Collect a total of 10 kg or more of the specimen in 15 collections over appropriate intervals, and divide to make 1 specimen (of 1 kg or more).

B. Specimen collection on a barge

Collect a total of 10 kg or more of the specimen from a total of 15 positions in the upper, middle and lower parts of an arbitrary barge. Then mix all specimens together and divide them up to obtain 1 specimen (1 kg or more).

C. Specimen collection from a container

Collect a total of 10 kg or more of the specimen from a total of 15 positions in the upper, middle and lower parts of an arbitrary container. Then mix all specimens together and divide them up to obtain 1 specimen (1 kg or more).

Schedule 3

Number of packages per lot	Number of packages opened for sampling	Quantity of specimens collected (kg)	Number of specimens
≤ 15	2	1	1
16 ~ 25	3	1	1
26 ~ 90	5	1	1
91 ~ 150	8	1	1
151 ~ 280	13	1	1
281 ~ 500	20	1	1
501 ~ 1,200	32	1	1
1,201 ~ 3,200	50	1	1
3,201 ~ 10,000	80	1	1
10,001 ~ 35,000	125	1	1
35,001 ~ 150,000	200	1	1
150,001 ~ 500,000	315	1	1
≥ 500,001	500	1	1

* For collecting specimens of products in bulk, follow the procedures below:

A. Specimen collection upon loading onto a silo or barge (hereinafter referred to as silo, etc.)

Use means such as autosamplers to collect specimens representative of the entire lot consisting of a single arbitrary silo, etc., when loading onto a silo, etc. Collect a total of 10 kg or more of the specimen in 15 collections over appropriate intervals, and divide to make 1 specimen (of 1 kg or more).

B. Specimen collection on a barge

Collect a total of 10 kg or more of the specimen from a total of 15 positions in the upper, middle and lower parts of an arbitrary barge. Then mix all specimens together and divide them up to obtain 1 specimen (1 kg or more).

C. Specimen collection from a container

Collect a total of 10 kg or more of the specimen from a total of 15 positions in the upper, middle and lower parts of an arbitrary container. Then mix all specimens together and divide them up to obtain 1 specimen (1 kg or more).

Schedule 4

No.	Inspection items	Beef	Pork	Other livestock products	Chicken	Other poultry	Poultry egg	Honey-related products
1	Antibiotics	○	○	○	○	○	○	○
2	2-Acetylamino-5-Nitrothiazole	○						
3	5-Propylsulphonyl-benzimidazole-2-amine	○	○	○	○	○		
4	Azaperone	○	○	○	○	○		
5	Allethrin	○	○	○	○	○	○	
6	Ampicillin	○	○	○	○	○	○	
7	Amprolium	○	○	○	○	○	○	
8	Isometamidium	○						
9	Ivermectine	○	○	○				
10	Estradiol	○						
11	Ethoxyquin	○	○	○	○	○	○	
12	Ethopabate	○	○	○	○	○		
13	Eprinomectin	○	○	○	○	○		
14	Emamectin benzoate	○	○	○	○	○		
15	Erythromycin	○	○	○	○	○	○	
16	Enrofloxacin	○	○	○	○	○		○
17	Oxacillin	○	○	○	○	○		
18	Oxytetracycline/chlortetracycline/tetracycline	○	○	○	○	○	○	○
19	Oxybendazole	○		○	○	○		
20	Oxolinic acid	○	○	○	○	○	○	○
21	Oxfendazole/febantel/fenbendazole	○	○	○	○	○		
22	Ofloxacin	○	○	○	○	○		○
23	Orbifloxacin	○	○	○	○	○		○
24	Ormetoprim	○	○	○	○	○		
25	Oleandomycin	○	○	○	○	○		
26	Carbadox (including quinoxaline-2-carboxylic acid)	○	○	○	○			
27	Canthaxanthin				○		○	
28	Xylazine	○	○	○	○	○		
29	Coumaphos	○	○					
30	Crystal violet							
31	Clenbuterol	○	○	○	○	○		
32	Cloxacillin	○	○	○	○	○		
33	Closantel	○		○				
34	Clostebol	○		○	○	○		
35	Clopidol	○	○	○	○	○		
36	Chloramphenicol	○	○	○	○	○	○	○
37	Clorsulon	○	○	○	○	○		
38	Chlorpromazine	○	○	○	○	○	○	
39	Ketoprofen	○	○	○	○	○		
40	Gentamicin	○	○		○	○		
41	Sarafloxacin	○	○	○	○	○		○
42	Salinomycin	○	○		○	○	○	
43	Diaveridine	○	○	○	○	○		
44	Diethylstilbestrol	○						
45	Diclazuril	○	○	○	○	○		
46	Dicyclanil	○	○	○	○	○		
47	Dihydrostreptomysin/streptomycin	○	○	○	○	○		○
48	Diflubenzuron	○	○	○	○	○	○	
49	Difloxacin	○	○	○	○	○		○
50	Dimetridazole	○	○	○	○	○	○	
51	Josamycin	○	○	○	○	○		
52	Cyromazine	○	○	○	○	○	○	
53	Spiramycin	○	○		○	○		
54	Spectinomycin	○	○	○	○	○	○	
55	Sulfaethoxyypyridazine	○	○	○		○		
56	Sulfaquinoxaline	○	○	○	○	○	○	○
57	Sulfaguanidine	○	○	○	○	○		

No.	Inspection items	Beef	Pork	Other livestock products	Chicken	Other poultry	Poultry egg	Honey-related products
58	Sulfachlorpyridazine	○	○	○	○	○		○
59	Sulfadiazine	○	○	○	○	○	○	○
60	Sulfamethazine	○	○	○	○	○	○	○
61	Sulfadimethoxine	○	○	○	○	○	○	○
62	Sulfacetamide	○	○	○	○	○		
63	Sulfathiazole	○	○	○	○	○		○
64	Sulfadoxine	○	○	○	○	○		○
65	Sulfantran	○	○	○	○	○		○
66	Sulfapyridine	○	○	○	○	○		○
67	Sulfabenzamide	○	○	○	○	○		○
68	Sulfamethoxazole	○	○	○	○	○		○
69	Sulfamethoxypridazine	○	○	○	○	○		○
70	Sulfamerazine	○	○	○	○	○		○
71	Sulfamonomethoxine	○	○	○	○	○		○
72	Sulfisozole							
73	Cefazolin	○						
74	Cefapirin	○						
75	Cefoperazone	○						
76	Cefalexin	○						
77	Cephalonium	○						
78	Cefquinome	○	○	○				
79	Ceftiofur	○	○	○				
80	Cefuroxime	○						
81	Zeranol	○		○				
82	Tylosin	○	○	○	○	○	○	
83	Danofloxacin	○	○	○	○	○		○
84	Thiabendazole	○	○	○	○	○	○	
85	Tiamulin	○	○	○	○	○	○	
86	Thiamphenicol	○	○	○	○	○		
87	Tilmicosin	○	○	○	○	○		
88	Decoquinat	○						
89	Dexamethasone	○	○	○	○	○		
90	Testosterone	○						
91	Temephos	○	○	○	○	○		
92	Doxycycline	○	○	○	○	○		
93	Trichlabendazole	○	○	○				
94	Trichlorphon	○	○	○	○	○	○	
95	Tripelennamine	○	○	○	○	○		
96	Trimethoprim	○	○	○	○	○	○	○
97	Tolfenamic acid	○	○	○	○	○		
98	Nicarbazin				○	○		
99	Nafcillin	○	○	○	○	○		
100	Nalidixic acid	○	○	○	○	○		○
101	Nitroxynil	○	○	○	○	○		
102	Nitrofurans	○	○	○	○	○	○	○
103	Neomycin	○	○	○	○	○	○	
104	Novobiocin	○			○	○		
105	Nolfroxacin	○	○	○	○	○		○
106	Valnemulin	○	○	○	○	○		
107	Halofuginone	○	○	○	○	○		
108	Bithionol	○		○				
109	Hydrocortisone	○						
110	Pyrantel	○	○	○	○	○		
111	Pyrimethamine	○	○	○	○	○		
112	Pirlimycin	○						
113	Famphur	○	○	○	○	○		
114	Phenoxymethylpenicillin	○	○	○	○	○		
115	Brilliant green							

No.	Inspection items	Beef	Pork	Other livestock products	Chicken	Other poultry	Poultry egg	Honey-related products
116	Fenobucarb	○	○	○	○	○	○	
117	Praziquantel	○						
118	Prifinium	○	○	○	○	○		
119	Flunixin	○	○	○	○	○		
120	Flubendazole	○	○	○	○	○	○	
121	Flumequine	○	○	○	○	○		○
122	Prednisolone	○	○	○	○	○		
123	Progesterone	○						
124	Brotizolam	○	○	○	○	○		
125	Bromacil	○	○	○	○	○		
126	Florfenicol	○	○	○	○	○		
127	Benzympenicillin	○	○	○	○	○		
128	Benzocaine	○	○	○	○	○		
129	Mafoprozine	○	○	○	○	○		
130	Malachite green							
131	Marbofloxacin	○	○	○	○	○		
132	Methylprednisolone	○	○	○	○	○		
133	Methylene blue							
134	Metronidazole	○	○	○	○	○	○	
135	Mebendazole	○	○	○	○	○		
136	Meloxicam	○	○	○	○	○		
137	Menbutone	○	○	○	○	○		
138	Moxidectin	○		○				
139	Monensin	○	○	○	○	○		
140	Morantel	○	○	○	○	○		
141	Ractopamine	○	○					
142	Lasalocid	○	○	○	○	○	○	
143	Rifaximin	○	○	○	○	○		
144	Lincomycin	○	○	○	○	○	○	
145	Levamisole	○	○	○	○	○	○	
146	Ronidazole	○	○	○	○	○	○	
147	Robenidine	○	○	○	○	○		
148	Trenbolone acetate	○						
149	Melengestrol acetate	○						

Aquatic food

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Aquatic food
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Schedule 5

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
1	1,1-Dichloro-2,2-bis(4-ethylphenyl)ethane	○	○	○	○	○	
2	1-Naphthylacetic acid	○	○				
3	2-(1-Naphthyl)acetamide	○	○	○			
4	2,2-DPA	○	○	○			
5	2,4,5-T	○	○	○	○	○	○
6	2,4-D	○	○	○			
7	2,4-DB	○		○			
8	4-Chlorophenoxyacetic acid	○	○	○			
9	BHC	○	○	○	○		
10	DBEDC	○					
11	DCIP	○	○	○	○		
12	DDT	○	○	○	○	○	○
13	EPN	○	○	○			
14	EPTC	○	○	○			
15	MCPA	○	○	○			
16	MCPB	○	○	○			
17	sec-Butylamine	○	○				
18	TCMTB	○		○			
19	XMC	○	○	○	○		
20	gamma-BHC (Lindane)	○	○	○	○	○	○
21	Ioxynil	○	○	○			
22	Acrinathrin	○	○	○	○		
23	Azaconazole	○	○	○			
24	Azafenidin	○	○				
25	Azamethiphos			○			
26	Acifluorfen	○	○	○			
27	Acibenzolar-S-methyl	○	○	○			
28	Azimsulfuron	○	○	○	○		
29	Asulam	○	○	○			
30	Azinphos methyl	○	○	○		○	
31	Acequinocyl	○	○		○		
32	Acetamiprid	○	○	○	○		
33	Acetochlor	○		○			
34	Acephate	○	○	○	○		
35	Azoxystrobin	○	○	○	○		○
36	Azocyclotin and cyhexatin	○	○	○	○	○	○
37	Atrazine	○	○	○	○	○	
38	Anilazine	○	○				
39	Anilofos	○	○	○			
40	Abamectin	○	○	○	○		
41	Amitraz	○	○	○	○	○	
42	Amitrole	○	○	○	○	○	○
43	Ametryn	○	○	○			
44	Alachlor	○	○	○		○	
45	Alanycarb	○	○	○	○		
46	Aramite	○	○	○	○	○	
47	Aldicarb	○	○	○	○	○	
48	Aldoxycarb			○			
49	Aldrin and dieldrin	○	○	○	○	○	○
50	Indosulfuron methyl	○	○	○			
51	Isazophos	○	○	○			
52	Isouron	○	○	○			
53	Isxadifen-ethyl			○			
54	Isoxathion	○	○	○	○		
55	Isoxaflutol	○		○			
56	Isofenphos	○	○	○			
57	Isoprocarb	○		○			
58	Isoprothiolane	○	○	○		○	
59	Inabenfide			○			
60	Iprodione	○	○	○	○		

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
61	Iprovalicarb	○	○				
62	Imazaquin	○					
63	Iprobenphos			○	○		
64	Imazamethabenz-methyl ester	○	○	○			
65	Imazalil	○	○	○	○		
66	Imazosulfuron	○		○			
67	Imidacloprid	○	○	○	○		
68	Iminoctadine	○	○	○	○		
69	Imibenconazole	○	○	○	○		
70	Indanofan			○			
71	Indoxacarb	○	○	○			
72	Uniconazole P	○	○	○			
73	Esprocarb	○	○	○			
74	Ethametsulfonyl-methyl	○					
75	Ethalfuralin	○	○	○			
76	Ethiofencarb	○	○	○	○		
77	Ethion	○	○	○	○	○	
78	Ethyclozate	○	○	○			
79	Ethiprole	○	○	○	○		
80	Edifenphos			○			
81	Ethephon	○	○	○			
82	Etoxazole	○	○	○	○		
83	Ethoxysulfuron	○					
84	Ethofenprox	○	○	○	○		
85	Ethofumesate	○	○	○			
86	Ethoprophos	○	○	○			
87	Etobenzanid	○	○	○			
88	Etridiazol	○	○	○		○	
89	Etrimfos	○	○	○			
90	Epoxiconazole	○	○	○		○	
91	Emamectin benzoate	○	○	○	○		
92	Endosulfan	○	○	○	○	○	○
93	Endrin	○	○	○	○	○	○
94	Oxadiazon					○	
95	Oxadixyl	○	○	○			
96	Oxaziclomefone	○	○	○			
97	Oxabetrinil					○	
98	Oxamyl	○	○	○			
99	Oxycarboxine	○	○				
100	Oxyteracycline / chlorotetracycline / tetracyclin	○	○				
101	Oxydemeton-methyl					○	
102	Oxyfluorfen	○	○	○		○	
103	Oxpoconazole fumarate	○	○				
104	Oxolinic acid	○	○				
105	Omethoate	○	○	○	○	○	
106	Orysastrobins	○	○	○			
107	Oryzalin	○	○	○			
108	o-Phenylphenol	○	○				
109	Cadusafos	○	○				
110	Cafenstrole	○	○	○			
111	Captafol	○	○	○	○	○	○
112	Cartap, thiocyclam and bensultap	○		○	○		
113	Carbaryl	○	○	○	○	○	
114	Carfentrazone-ethyl	○	○	○	○		○
115	Carpropamid	○		○			
116	Carbetamide					○	
117	Carbendazim, thiophanate, thiophanate methyl and benomyl	○	○	○	○		
118	Carboxine			○			
119	Carbosulfan	○	○	○	○	○	
120	Carbofuran	○	○	○	○	○	
121	Quizalofop-ethyl	○	○	○		○	

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
122	Quinalphos	○	○	○	○		
123	Quinoxifen	○	○	○		○	
124	Quinoclamine	○	○	○			
125	Chinomethionate	○	○	○			
126	Captan	○	○	○			
127	Quintozene	○	○	○	○	○	
128	Coumaphos	○	○	○			
129	Cumyluron	○		○			○
130	Glyphosate	○	○	○	○		
131	Glufosinate	○	○	○	○		
132	Kresoxim-methyl	○	○	○	○	○	
133	Clethodim	○	○	○		○	
134	Cloquintocet-mexyl	○					
135	Clodinafop-propargyl	○	○	○		○	
136	Clodinafop acid	○	○	○			
137	Chlozolate	○	○	○	○		
138	Clothianidin	○	○	○	○	○	
139	Clopyralid			○			
140	Clofencet	○	○				
141	Clofentezine	○	○	○	○	○	
142	Cloprop		○				
143	Clomazone	○					
144	Chromafenozide	○	○				
145	Clomeprop	○	○	○			
146	Cloransulam-methyl	○					
147	Chlorantraniliprole	○	○			○	
148	Chloridazon	○					
149	Chlorimuron ethyl	○	○				
150	Chloretoxyphos	○	○	○			
151	Chlorsulfuron	○					
152	Chlorothal dimethyl	○	○	○		○	
153	Chlordane	○	○	○	○	○	○
154	Chlorpyrifos	○	○	○	○	○	
155	Chlorpyrifos methyl	○	○	○	○	○	
156	Chlorfenapyr	○	○	○	○	○	
157	Chlorfenson	○	○	○	○	○	
158	Chlorfenvinphos	○	○	○		○	
159	Chlorbufam	○	○	○	○	○	
160	Chlorfluazuron	○	○	○	○		
161	Chlorpropham	○	○	○			
162	Chlorbenside	○	○	○	○	○	
163	Chlormequat	○	○	○	○		
164	Chlorxuron	○	○	○	○		
165	Chlorothalonil	○	○	○	○		
166	Chloroneb	○		○			
167	Chlorobenzilate	○	○	○	○	○	
168	Cyazofamid	○	○				
169	Cyanazine	○	○	○			
170	Cyanophos	○	○	○			
171	Diafenthuron	○	○	○	○		
172	Hydrogen cyanide	○	○	○			
173	Diuron	○	○	○	○		
174	Diethofencarb	○	○	○			
175	Dioxathion	○	○	○	○		
176	Dicamba			○			
177	Cyclanilide	○	○	○			
178	Cycloate	○	○	○			
179	Cycloxydim	○					
180	Diclocymet	○	○	○			
181	Diclosuram			○			
182	Cyclosulfamuron	○	○	○			

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
183	Diclotophos	○					
184	Dichlofenthion	○	○	○			
185	Dichlofluamid	○		○			
186	Cycloprothrin	○	○	○	○		
187	Dichlobenil	○	○	○			
188	Diclofop-methyl	○		○		○	
189	Diclomezine	○					
190	Dichloran	○	○				
191	Dichloroprop	○	○	○	○		
192	Dichlorvos and naled	○	○	○	○		
193	Diquat	○	○	○	○		
194	Dicofol	○	○	○	○	○	
195	Disulfoton	○	○	○	○	○	
196	Dithianon	○	○				
197	Dithiopyr			○			
198	Cindon-ethyl	○	○	○	○		
199	Dinocap	○	○	○			
200	Cinosulfuron	○					
201	Dinotefuran	○	○				
202	Cyhalothrin	○	○	○	○	○	
203	Cyhalofop-butyl	○	○	○			
204	Dihydrostreptomycin / streptomycin	○	○				
205	Diphenamid		○				
206	Biphenyl		○				
207	Diphenylamine					○	
208	Difenoconazole	○	○	○	○	○	
209	Cyfluthrin	○	○	○	○		
210	Cyflufenamid	○	○	○			
211	Diflufenican	○	○	○			
212	Diflubenzuron	○	○	○	○	○	
213	Cyproconazole	○	○	○		○	
214	Cyprodinil	○	○	○			
215	Cypermethrin	○	○	○	○		○
216	Gibberellin	○	○				
217	Simazine	○	○	○		○	○
218	Simiconazole	○	○	○	○		○
219	Dimethametryn	○		○			
220	Dimethipin	○	○	○			
221	Dimethirimol	○	○	○			
222	Dimethylvinphos			○			
223	Dimethenamid	○		○			
224	Dimethoate	○	○	○	○		
225	Dimethomorph	○	○	○			
226	Simetryn	○	○	○			
227	Dimepiperate	○	○	○			
228	Cymoxanil	○	○	○			
229	Silafluofen	○	○		○		○
230	Cyromazine	○	○	○	○		
231	Cinmethylin			○			
232	Spinosad	○	○	○	○		
233	Spiroxamine		○	○			
234	Spirodiclofen	○	○	○			
235	Sulfentrazone	○	○	○			
236	Sulprophos	○		○			
237	Sulfosulfuron	○					
238	Sethoxydim	○	○	○			
239	Zoxamide	○	○				
240	Terbacil	○	○	○			
241	Diazinon	○	○	○	○	○	
242	Di-allate	○	○	○	○	○	
243	Daimuron			○			
244	Dazomet, metam and methyl isothiocyanate	○	○	○	○		

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
245	Daminozide			○		○	○
246	Thiacloprid	○	○	○	○		
247	Tiadinil	○	○	○			
248	Thiazopyr		○				
249	Thiabendazole	○	○	○		○	
250	Thiamethoxam	○	○	○	○		
251	Thiodicarb and methomyl	○	○	○	○		
252	Thiobencarb	○		○		○	○
253	Thiometon	○	○	○		○	
254	Thidiazauron			○			
255	Thifensulfuron-methyl	○		○			
256	Thifluzamide	○	○	○			
257	Tecnazene	○	○	○	○		
258	Desmedipham	○					
259	Tetrachlorvinphos	○	○	○		○	
260	Tetraconazole	○	○	○	○		
261	Tetradifon	○	○	○	○		
262	Thenylchlor			○			
263	Tebuconazol	○	○	○	○		
264	Tebuthiuron	○					
265	Tebufenozide	○	○	○	○	○	
266	Tebufenpyrad	○	○	○	○		
267	Tepraloxydim	○					
268	Tefluthrin	○	○	○	○	○	
269	Teflubenzuron	○	○	○	○		
270	Demeton-S-methyl	○	○	○			
271	Deltamethrin and tralomethrin	○	○	○	○	○	○
272	Terbutryn	○		○		○	
273	Terbufos	○	○	○		○	
274	Copper telephthalate	○	○	○			
275	Tralkoxydim	○	○	○			
276	Triadimenol	○	○	○	○	○	
277	Triadimefon	○	○	○	○	○	
278	Triasulfuron			○			
279	Triazophos	○	○	○	○	○	○
280	Tri-allate	○	○	○		○	
281	Trichlamide	○					
282	Triclopyr	○	○	○			
283	Trichlorfon	○	○	○	○		
284	Tricyclazole	○	○				
285	Triticonazole			○			
286	Tridemorph	○	○	○	○		
287	Trinexapac-ethyl	○					
288	Tribufos			○		○	
289	Triflusaluron-methyl	○	○	○			
290	Triflumizole	○	○	○	○		
291	Triflumuron	○	○	○		○	
292	Trifluralin	○	○	○	○		
293	Trifloxystrobin	○	○	○	○		
294	Tolyfloxysulfuron	○	○	○			
295	Tribenuron-methyl	○	○	○			
296	Tolyfluanid	○	○				
297	Tolclophos-methyl	○	○	○			
298	Tolfenpyrad	○	○		○		
299	Naptalam	○		○			
300	Naproanilide			○			
301	Napropamide	○	○	○			
302	Nicotine	○	○	○			
303	Nitenpyram	○	○				
304	Nitrapyrin					○	
305	Nitrothal-isopropyl		○				
306	Novaluron	○	○	○		○	

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
307	Norflurazon	○	○	○			
308	Barban					○	
309	Paclobutrazol	○	○				
310	Vamidothion	○	○	○			
311	Paraquat	○	○	○	○		
312	Parathion	○	○	○	○	○	
313	Parathion-methyl	○	○	○	○		
314	Validamycin	○	○				
315	Halfenprox	○	○		○		
316	Haloxyfop	○	○	○			
317	Halosulfuron methyl	○	○	○			
318	Bioresmethrin	○	○	○	○		
319	Picolinafen	○		○		○	
320	Bitertanol	○	○	○	○	○	
321	Bifenazate	○	○	○	○	○	
322	Bifenox	○		○			
323	Bifenthrin	○	○	○	○	○	
324	Piperonyl butoxide	○	○	○			
325	Piperophos			○			
326	Hymexazol	○	○	○			
327	Pymetrozine	○	○	○			
328	Pyraclostrobin	○	○	○		○	
329	Pyraclufos	○	○	○	○	○	
330	Pyrazoxyfen	○		○			
331	Pyrazophos	○	○	○	○	○	
332	Pyrazolynate	○		○			
333	Pyraflufen ethyl	○	○	○			
334	Pyridaphenthion	○	○	○			
335	Pyridaben	○	○	○	○	○	
336	Pyridalyl	○	○	○			
337	Pyridate	○					
338	Pyrifenox	○	○		○		
339	Pyriftalid	○	○	○			
340	Pyributicarb			○			
341	Pyriproxyfen	○	○	○	○		
342	Pirimicarb	○	○	○			
343	Pyrimidifen	○	○	○	○		
344	Pyriminobac-methyl			○			
345	Pirimiphos-methyl	○	○	○	○	○	
346	Pyrimethanil	○	○	○			
347	Pyrethrins	○	○	○	○		
348	Pyroquilon			○			
349	Vinclozolin	○	○	○		○	
350	Arsenic	○	○				
351	Famphur					○	
352	Famoxadone	○	○	○		○	
353	Fipronil	○	○	○		○	
354	Fenamiphos	○	○	○	○	○	
355	Fenarimol	○	○	○	○	○	
356	Fenitrothion	○	○	○	○	○	
357	Fenoxanil			○			
358	Fenoxaprop-ethyl	○		○		○	
359	Fenoxycarb	○	○				
360	Fenothiocarb	○	○	○			
361	Phenothrin	○	○	○			
362	Fenobucarb	○	○	○	○		
363	Ferimzone			○			
364	Fenamidone	○	○				
365	Fenchlorphos	○	○	○	○		
366	Fensulfothion	○	○	○			
367	Fenthion	○	○	○		○	

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
368	Fentin	○	○	○			
369	Phenthoate	○	○	○	○		
370	Fentrazamide	○		○			
371	Fenvalerate	○	○	○	○		
372	Fenpyroximate	○	○	○	○		
373	Fenbuconazole	○	○	○	○	○	
374	Fenpropathrin	○	○	○	○	○	
375	Fenpropimorph	○	○	○	○	○	
376	Fenhexamid	○	○				
377	Phenmedipham	○					
378	Fthalide	○					
379	Butachlor			○			
380	Butafenacil	○	○	○		○	
381	Butamifos	○	○	○			
382	Butylate			○			
383	Butoxydim					○	
384	Bupirimate	○	○	○			
385	Buprofezin	○	○	○	○		
386	Flazasulfuron	○	○				
387	Furathiocarb	○	○	○	○		
388	Flamprop-methyl	○	○	○			
389	Furametpyr	○	○	○			
390	Primisulfuron-methyl			○			
391	Furilazole			○			
392	Fluacrypyrim	○	○				
393	Fluazinam	○	○	○	○		
394	Fluazifop	○	○	○			
395	Fluometuron	○	○	○			
396	Fluquinconazole	○	○	○		○	
397	Fludioxonil	○	○	○			
398	Flucythrinate	○	○	○	○	○	
399	Flusilazole	○	○	○			
400	Flusulfamide	○					
401	Fluthiacet-methyl			○			
402	Flutoranil	○	○	○		○	
403	Flutriafol	○		○		○	
404	Fluvalinate	○	○	○	○		
405	Flufenacet	○		○			
406	Flufenoxuron	○	○	○	○		
407	Flufenpyr-ethyl	○	○	○			
408	Flumioxazin	○	○	○			
409	flumiclorac pentyl			○		○	
410	Flumetsulam	○					
411	Fluridon	○	○	○		○	○
412	Fluroxypyr	○	○	○	○		
413	Pretilachlor	○	○	○			
414	Prochloraz	○	○	○	○	○	
415	Procymidone	○	○	○	○	○	
416	Prosulfuron			○			
417	Prothiofos	○	○	○	○		
418	Flonicamid	○	○	○			
419	Propaquizafop	○		○			
420	Propachlor	○		○			
421	Propazine	○	○	○			
422	Propanil	○	○	○			
423	Propaphos	○	○	○			
424	Propamocarb	○					
425	Propargite	○	○	○	○	○	
426	Propiconazole	○	○	○	○	○	
427	Propyzamide	○	○	○	○	○	
428	Prohydrojasmon	○	○	○			

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
429	Propham	○	○	○	○		
430	Profenophos	○	○	○	○	○	
431	Prohexadione-calcium	○	○	○			
432	Propetamphos					○	
433	Propoxycarbazone	○	○	○			
434	Propoxur	○	○	○	○		
435	Bromacil	○	○	○			
436	Prometryn	○	○	○			○
437	Bromoxynil	○	○	○			
438	Bromobutide	○	○	○			
439	Bromopropylate	○	○	○	○	○	
440	Bromophos		○				
441	Bromophos-ethyl	○	○	○	○		
442	Florasulam	○					
443	Hexachlorobenzene	○	○	○	○	○	○
444	Hexaconazole	○	○	○	○		
445	Hexazinone	○	○	○			
446	Hexaflumuron	○	○	○	○		
447	Hexythiazox	○	○	○	○		
448	Benalaxyl	○	○	○	○		
449	Benoxacor	○	○	○			
450	Penoxsulam	○	○	○			
451	Heptachlor	○	○	○	○	○	○
452	Permethrin	○	○	○	○	○	
453	Penconazole	○	○	○	○	○	
454	Pencycuron	○		○			
455	Bensulide	○	○	○			
456	Bensulfuron-methyl	○	○	○			
457	Benzobicyclon			○			
458	Benzofenap			○			
459	Bendiocarb	○	○	○			
460	Bentazone	○		○			
461	Pendimethalin	○	○	○		○	○
462	Pentoxazone	○	○	○			
463	Benfuracarb	○	○	○	○	○	
464	Benfluralin	○					
465	Benfuresate			○			
466	Phoxim	○	○	○	○		
467	Phosalone	○	○	○	○		
468	Boscalid	○	○	○		○	
469	Fosthiazate	○	○	○			
470	Phosphamidon	○	○	○	○		
471	Phosmet	○	○	○	○	○	
472	Fosetyl	○	○				
473	Fomesafen	○		○			
474	Foramsulfuron			○			
475	Forchlorfenuron		○				
476	Folpet	○	○				
477	Formothion	○	○	○	○		
478	Phorate	○	○	○	○	○	
479	Malathion	○	○	○	○	○	○
480	Maleic hydrazide	○	○	○			
481	Mandipropamid	○	○				
482	Myclobutanil	○	○	○	○	○	
483	Milbemectin	○	○	○	○		
484	Mecarbam	○	○	○	○		
485	Mecoprop			○			
486	Mesosulfuron-methyl	○	○	○			
487	Methacrifos	○	○	○	○	○	
488	Methabenzthiazuron	○	○	○			
489	Methamidophos	○	○	○	○	○	

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
490	Metamitron	○					
491	Metaxyl and mefenoxam	○	○	○	○	○	
492	Methiocarb	○	○	○			
493	Methidathion	○	○	○	○	○	
494	Methoxychlor	○	○	○	○		
495	Methoxyfenozide	○	○	○			
496	Metconazole	○	○	○			
497	Metosulam	○	○	○			
498	Metsulfuron-methyl	○					
499	Methoprene	○		○			
500	Metominostrobin	○	○	○			
501	Metolachlor	○	○	○		○	
502	Metribuzin	○	○	○	○		
503	Mepanipyrim	○	○				
504	Mepiquat-chloride		○	○			
505	Mevinphos	○	○	○			
506	Mefenacet			○			
507	Mefenpyr-diethyl	○	○	○		○	
508	Mepronil	○	○	○			
509	Monocrotophos	○	○	○	○		
510	Monolinuron	○	○	○	○	○	
511	Molinate	○		○			
512	Lactofen	○		○			
513	Linuron	○	○	○		○	
514	Rimsulfuron	○					
515	Hydrogen phosphide	○	○	○	○		
516	Lufenuron	○	○	○	○	○	
517	Resmethrin	○	○	○	○	○	
518	Lenacil	○	○	○			
519	Lead	○	○				
520	Fenbutatin oxide	○	○	○	○		
521	Propylene oxide			○			
522	Bromide	○	○	○			
523	Ethylene dibromide	○	○	○	○		

Schedule 6

	Corn DAS59132	Papaya 55-1	Content rate of genetically modified foods whose safety has been certified	Cry1Ac, Cry1Ab, Cry1F, Cry9c, Cry3Bb(Cry3Bb1), among the new Bt proteins that are made by genetic modification	LLRICE601
Corn grains and ground corn products*1	119		29		
Other processed corn products	29				
Fresh papaya		US: 100 Others: 19			
Processed papaya products (limited to dried ones)		5			
Soybeans (including green soybeans and soybean sprouts), and ground soybean products*2			299		
Rice*3				299	
Rice except for long-train rice and its products (unheated and made mostly from rice)					US: 119

*1: Limited to corn grits, cornflour, cornmeal, and other ground products, in which proteins newly expressed as a result of genetic modification undergo no physical change.

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

*3: Regarding rice products from China (unheated or low-temperature heat-treated products made mostly from rice, such as rice flour, rice noodles, and bean-starch vermicelli), importers are instructed under Notice No. 0730002 of the Office of Import Food Safety, dated July 30, 2007, to conduct voluntary inspections upon importation.