

Notice No. 0330005 of the Office of  
Imported Food Safety  
March 30, 2007

To: Head of each quarantine station  
From: Head of the Office of Imported Food Safety,  
Inspection and Safety Division,  
Department Food Safety,  
Pharmaceutical and Food Safety Bureau  
(Seal Omitted)

**Implementation of “Imported Foods Monitoring Plan for FY 2007”**

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 2007.

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. Please make sure there is no omission. The implementation period of inspection enhancement shall be in effect for one year from the date of inspection reinforcement, unless no specific instructions are given.

## **Imported Foods Monitoring Plan for FY 2007**

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

#### **1. Implementation period**

From April 1, 2007 to March 31, 2008

#### **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 legal violation, an inspection is deemed necessary, an inspection should be implemented at any time regardless of Schedule 1.

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 Food Sanitation Law. Collect specimens 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 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 Imported Food Safety by way of the Office of Quarantine Stations Administration, Policy Planning and Communication Division, using the form for reporting violation of the Food Sanitation Law.

**6. Other precautions**

(1) 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) 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.

## 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.)

\* Products shall be selected as test subjects to allow the appropriate administrative decision to be made, while giving due consideration to a composition of ingredients and a degree of processing, with the inclusion of simply processed products (drying and branching 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; Food to be consumed without further cooking – 119 inspections; Natural cheese – 119 inspections

- (b) Listeria

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

- (c) Paralytic Shellfish Poison, Diarrheic Shellfish Poison

Number of Inspections: Bivalve – 598 inspections; Shellfish other than bivalve – 59 inspections

- (d) Mercury

Number of Inspections: Fish and shellfish – 299 inspections

- (e) PCB

Number of Inspections: Beef – 59 inspections; Pork – 59 inspections; Fish and shellfish – 119 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. The quantity declared in each import declaration shall be handled as one lot. However, if inspection regarding microorganisms is conducted, it shall follow “Microorganisms” in the inspection items of Schedule 2.
- 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. 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.

#### **C. 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.

#### **D. Enterohaemorrhagic Escherichia coli O157**

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)

#### **E. 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.

F. 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.

G. Mercury

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

H. PCB

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

### **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, 2007
  - B. Targeted foods
    - (a) Foods in which violations concerning *Vibrio parahaemolyticus* were identified, in the monitoring inspection conducted at the quarantine stations in FY 2006.
      - a. Ark shells from South Korea to be eaten raw
      - b. Tilapia from Taiwan to be consumed raw
      - c. Sea urchin from the Philippines to be consumed raw
    - (b) Foods in which violations concerning *Vibrio parahaemolyticus* were not identified in the monitoring inspection of FY 2006, but in which violations were identified in the inspection of FY 2005.
      - a. Prawns from Thailand to be eaten raw
      - b. Fan shells from South Korea to be eaten raw
      - c. Boiled octopus from Indonesia
    - (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, 2007 to March 31, 2008
  - 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 “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 50% 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 precautions**

### **(1) 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 Food Sanitation Law.

### **(3) Detection of *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

\* Products shall be selected as test subjects to allow the appropriate administrative decision to be made, while giving due consideration to a composition of ingredients and a degree of processing, with the inclusion of simply processed products (drying and branching etc.).

###### **(2) Items to be inspected**

###### **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: 299 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 299 inspections (China:190, the United States:65, other countries:44)

##### **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.
- 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 March 21, 2002).
- E. Cadmium and its compounds  
Testing shall be carried out according to the Notification method.

**3. Other precautions**

- (1) Notes on the inspection of rice
  - A. In a.(1) C. above, Minimum Access imported rice refers to that specified in Articles 30 and 31 of the Law for Stabilization of Supply-Demand and Price of Staple Food; tariffed rice refers to that specified in Article 34 of the Law for 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 Law, 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) When the result of 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 March 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 latest update of “Inspection Methods for Foods Produced Using Recombinant DNA Techniques” in Notice No. 110 from the Director of the Department of Food Safety, Pharmaceutical and Food Safety Bureau, 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 methods specified in the latest update of “Inspection Methods for Foods Produced Using Recombinant DNA Techniques” in Notice No. 110 from the Director of the Department of Food Safety, Pharmaceutical and Food Safety Bureau, dated March 27, 2001.

## B. Rice and its products

- (a) Cry1Ac, Cry1Ab, Cry1RCry9c, 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)

In accordance with 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

In accordance with the “Handling of Rice (Long-grain) from the United States and Its Products” (Notice No. 0915002 from the Office of Imported Food Safety, dated September 15, 2004)

## 3. Reporting results, and responding actions

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.

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 Food Sanitation Act and investigate the status of the cargo. Contact must be made promptly with the Office of Imported Food Safety, by way of the Office of Quarantine Stations Administration, Policy Planning and Communication Division.

**4. Other information**

- (1) For corn, the method of processing (e.g., dry milling or wet milling) after importation should also be checked and recorded when the relevant declaration is submitted.
  
- (2) Inspection of rice shall be carried out taking note of the matters described in section VI. 3.

## **VI. Implementation Guidelines for Monitoring Inspections Concerning Planned Imported Foods**

### **1. Implementation of the inspection**

(1) For agricultural products under the importation procedures stipulated in Section 4, Article 32 of the Ordinance for Enforcement of the Food Sanitation Law, 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 Imported Food Safety, by way of the Office of Quarantine Stations Administration, Policy Planning and Communication Division.

(2) 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
41 ≤	2

### **3. Other precautions**

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 Food Sanitation Law. 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 <sup>*2</sup>	Number of specimens inspected <sup>*1</sup>	Total number of specimens inspected <sup>*1</sup>
Livestock foods Beef, pork, chicken, horse meat, poultry meat, and other meats	Antibiotics	2,872	5,207
	Residual agricultural chemicals	1,678	
	Standards for constituents	657	
Processed livestock foods Natural cheeses, processed meat products, ice cream, frozen products (meat products), and other products	Antibiotics	1,072	4,440
	Additives	1,128	
	Standards for constituents	2,240	
Seafood products Bivalves, fish, shellfish (shrimps and prawns, crabs) and other products	Antibiotics	3,167	5,099
	Residual agricultural chemicals	742	
	Additives	295	
	Standards for constituents	895	
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	4,127	12,822
	Residual agricultural chemicals	267	
	Additives	2,447	
	Standards for constituents	5,981	
Agricultural foods Vegetables, fruit, wheat and barley, corn, beans, peanuts, nuts, seeds, and other products	Antibiotics	712	24,086
	Residual agricultural chemicals	18,187	
	Additives	598	
	Standards for constituents	826	
	Mycotoxins	2,210	
Processed agricultural foods Frozen products (processed vegetables), processed vegetable products, processed fruit products, spices, instant noodles, and other products	GMO	1,553	14,031
	Residual agricultural chemicals	5,024	
	Additives	4,383	
	Standards for constituents	2,179	
	Mycotoxins	2,238	
Other foods Health foods, soups, flavorings and seasonings, sweets, edible oils and fat, frozen products, and other products	GMO	207	4,930
	Antibiotics	299	
	Residual agricultural chemicals	238	
	Additives	3,078	
	Standards for constituents	717	
Drinks and beverages Mineral water, soft drinks, alcoholic beverages, and other products	Mycotoxins	598	2,392
	Residual agricultural chemicals	299	
	Additives	897	
	Standards for constituents	897	
Additives Equipment, containers and packages Toys	Mycotoxins	299	1,315
	Standards for constituents	1,315	
	Standards for constituents	1,315	
	Standards for constituents	1,315	
Foods subject to enhanced inspection	Antibiotics, residual agricultural chemicals, additives, standards for constituents, mycotoxins, and GMO	5,000	5,000
Overall total <sup>*1</sup>			79,322

\*1: The total numbers of specimens inspected are aggregations of the numbers inspected in the relevant inspection categories.

\*2: 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

## 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	$\leq 150$	3	0.3	1	
			151 - 1,200	5	0.3	1	
			$\geq 1,201$	8	0.3	1	
Food additives	(i) Distributed homogeneously	Not specified	$\geq 1$	1	0.3	1	
	(ii) Distributed heterogeneously	Not specified	$\leq 50$	2	0.3	1	
			51 - 500	3	0.3	1	
			501 - 3,200	5	0.3	1	
			$\geq 3,201$	8	0.3	1	
Agricultural chemicals	(i) Dehydrated vegetables, tea (excluding powdered green tea)	Not specified	$\leq 50$	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) Other than (i), (ii)	Not specified	$\leq 50$	3	1	1	
			51 - 150	5	1	1	
			151 - 500	8	1	1	
501 - 3,200			13	1	1		
3,201 - 35,000			20	1	1		
			$\geq 35,001$	32	1	1	
Residual hazardous substances in livestock and aquatic foods	(i) Diarrhetic and paralytic shellfish poison	Not specified	$\leq 150$	6 (3 x 2)	1 (0.6 x 2)	2	
			151 - 1,200	10 (5 x 2)	1 (0.6 x 2)	2	
			$\geq 1,201$	16 (8 x 2)	1 (0.6 x 2)	2	
	(ii) Other than (i)	Not specified	$\leq 150$	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	$\leq 280$	32	1	1	
			281 - 500	50	1	1	
			501 - 1,200	80	1	1	
			1,201 - 3,200	130 (65 x 2)	2 (1 kg x 2)	2	
			$\geq 3,201$	210 (70 x 3)	3 (1 kg x 3)	3	
	(ii) Products in cans or cartons with 4.5 kg or more of net weight per container	In cans or cartons	$\leq 50$	2	0.5	1	
			51 - 500	4 (2 x 2)	1 (250g x 2) x 2	2	
			$\geq 501$	6 (2 x 3)	1.5 (250g x 2) x 3	3	
	(iii) Other than (i) and (ii)	Packaged in small containers	$\leq 50$	2 (2 x 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 x 1)		1	
501 - 3,200			6 (3 x 2)		2		
$\geq 3,201$			9 (3 x 3)		3		

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

(Note 2) For Patulin, use methods (2) or (3)

\* 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
$\leq 15$	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
$\geq 500,001$	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 eggs	Honey-related products	Aquatic food
1	Antibiotics	○	○	○	○	○	○	○	○
2	5-Propylsulphonyl-benzimidazole-2-amine	○	○	○	○	○			
3	Azaperone	○	○	○	○	○			
4	Allethrin	○	○	○	○	○	○		
5	Ampicillin	○	○	○	○	○	○		○
6	Amprolium	○	○	○	○	○	○		
7	Isometamidium	○							
8	Ivermectine	○	○	○					
9	Estradiol	○							
10	Ethoxyquin	○	○	○	○	○	○		○
11	Ethopabate	○	○	○	○	○			
12	Eprinomectin	○	○	○	○	○			
13	Emamectin benzoate	○	○	○	○	○			○
14	Erythromycin	○	○	○	○	○	○		○
15	Enrofloxacin	○	○	○	○	○			○
16	Oxacillin	○	○	○	○	○			○
17	Oxytetracycline/chlortetracycline/tetracycline	○	○	○	○	○	○	○	○
18	Oxolinic acid	○	○	○	○	○	○		○
19	Oxfendazole/febantel/fenbendazole	○	○	○	○	○			
20	Ofloxacin	○	○	○	○	○			
21	Orbifloxacin	○	○	○	○	○			
22	Ormetoprim	○	○	○	○	○			○
23	Oleandomycin	○	○	○	○	○			○
24	Carbadox (including quinoxaline-2-carboxylic acid)	○	○	○	○				
25	Canthaxanthin				○		○		○
26	Xylazine	○	○	○	○	○			
27	Coumaphos	○	○						
28	Crystal violet								○
29	Clenbuterol	○	○	○	○	○			
30	Cloxacillin	○	○	○	○	○			○
31	Closantel	○		○					
32	Clopidol	○	○	○	○	○			
33	Chloramphenicol	○	○	○	○	○	○	○	○
34	Clorsulon	○	○	○	○	○			
35	Chlorpromazine	○	○	○	○	○	○		
36	Gentamicin	○	○		○	○			
37	Sarafloxacin	○	○	○	○	○			○
38	Salinomycin	○	○		○	○	○		
39	Diaveridine	○	○	○	○	○			
40	Diethylstilbestrol	○							
41	Diclazuril	○	○	○	○	○			
42	Dicyclanil	○	○	○	○	○			
43	Dihydrostreptomysin/streptomycin	○	○	○	○	○		○	
44	Diflubenzuron	○	○	○	○	○	○		
45	Difloxacin	○	○	○	○	○			○

**Schedule 4**

No.	Inspection items	Beef	Pork	Other livestock products	Chicken	Other poultry	Poultry eggs	Honey-related products	Aquatic food
46	Dimetridazole	○	○	○	○	○	○		○
47	Cyromazine	○	○	○	○	○	○		
48	Spiramycin	○	○		○	○			○
49	Spectinomycin	○	○	○	○	○	○		○
50	Sulfaquinoxaline	○	○	○	○	○	○	○	
51	Sulfaguanidine	○	○	○	○	○			
52	Sulfachlorpyridazine	○	○	○	○	○		○	
53	Sulfadiazine	○	○	○	○	○	○	○	○
54	Sulfamethazine	○	○	○	○	○	○	○	
55	Sulfadimethoxine	○	○	○	○	○	○	○	○
56	Sulfacetamide	○	○	○	○	○			
57	Sulfathiazole	○	○	○	○	○		○	
58	Sulfadoxine	○	○	○	○	○		○	
59	Sulfantran	○	○	○	○	○		○	
60	Sulfapyridine	○	○	○	○	○		○	
61	Sulfabenzamide	○	○	○	○	○		○	
62	Sulfamethoxazole	○	○	○	○	○		○	
63	Sulfamethoxypridazine	○	○	○	○	○		○	
64	Sulfamerazine	○	○	○	○	○		○	
65	Sulfamonomethoxine	○	○	○	○	○		○	○
66	Sulfisozole								○
67	Cefazolin	○							
68	Cefapirin	○							
69	Cefoperazone	○							
70	Cefquinome	○	○	○					
71	Ceftiofur	○	○	○					
72	Cefuroxime	○							
73	Zeranol	○		○					
74	Tylosin	○	○	○	○	○	○		○
75	Danofloxacin	○	○	○	○	○			○
76	Thiabendazole	○	○	○	○	○	○		
77	Tiamulin	○	○	○	○	○	○		
78	Thiamphenicol	○	○	○	○	○			○
79	Tilmicosin	○	○	○	○	○			○
80	Dexamethasone	○	○	○	○	○			
81	Testosterone	○							
82	Temephos	○	○	○	○	○			
83	Doxycycline	○	○	○	○	○			
84	Trichlabendazole	○	○	○					
85	Trichlorphon	○	○	○	○	○	○		○
86	Tripelethamine	○	○	○	○	○			
87	Trimethoprim	○	○	○	○	○	○	○	○
88	Tolfenamic acid	○	○	○	○	○			
89	Nicarbazin				○	○			
90	Nafcillin	○	○	○	○	○			

**Schedule 4**

No.	Inspection items	Beef	Pork	Other livestock products	Chicken	Other poultry	Poultry eggs	Honey-related products	Aquatic food
91	Nalidixic acid	○	○	○	○	○			
92	Nitroxylin	○	○	○	○	○			
93	Nitrofurans	○	○	○	○	○	○	○	○
94	Neomycin	○	○	○	○	○	○		○
95	Novobiocin	○			○	○			
96	Nolfroxacin		○		○	○			
97	Halofuginone	○	○	○	○	○			
98	Bithionol	○		○					
99	Hydrocortisone	○	○	○	○	○			
100	Pyrantel	○	○	○	○	○			
101	Pyrimethamine	○	○	○	○	○			
102	Pirlimycin	○							
103	Famphur	○	○	○	○	○			
104	Phenoxyethylpenicillin	○	○	○	○	○			
105	Brilliant green								○
106	Fenobucarb	○	○	○	○	○	○		
107	Flunixin	○	○	○	○	○			
108	Flubendazole	○	○	○	○	○	○		
109	Flumequine	○	○	○	○	○			○
110	Prednisolone	○	○	○	○	○			
111	Progesterone	○							
112	Brotizolam	○	○	○	○	○			
113	Florfenicol	○	○	○	○	○			○
114	Benzylpenicillin	○	○	○	○	○			○
115	Malachite green								○
116	Marbofloxacin	○	○	○	○	○			
117	Methylprednisolone	○	○	○	○	○			
118	Methylene blue								○
119	Metronidazole	○	○	○	○	○	○		○
120	Mebendazole	○	○	○	○	○			
121	Moxidectin	○		○					
122	Monensin	○	○	○	○	○			
123	Morantel	○	○	○	○	○			
124	Ractopamine	○	○						
125	Lasalocid	○	○	○	○	○	○		
126	Rifaximin	○	○	○	○	○			
127	Lincomycin	○	○	○	○	○	○		○
128	Levamisole	○	○	○	○	○	○		
129	Ronidazole	○	○	○	○	○	○		○
130	Robenidine	○	○	○	○	○			
131	Trenbolone acetate	○							
132	Melengestrol acetate	○							

**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	○	○	○	○		

**Schedule 5**

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
46	Aramite	○	○	○	○	○	
47	Aldicarb	○	○	○	○	○	
48	Aldoxycarb			○			
49	Aldrin and dieldrin	○	○	○	○	○	○
50	Indosulfuron methyl			○			
51	Isazophos	○					
52	Isouron	○					
53	Isoxadifen-ethyl			○			
54	Isoxathion	○	○	○	○		
55	Isoxaflutol	○		○			
56	Isofenphos	○	○	○			
57	Isoprocarb	○		○			
58	Isoprothiolane	○	○	○		○	
59	Inabenfide			○			
60	Iprodione	○	○	○	○		
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	Ethametsulfyron-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		○	○		○	

**Schedule 5**

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
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	Oryzalin	○	○	○			
107	<i>o</i> -Phenylphenol	○	○				
108	Cadusafos	○	○				
109	Cafenstrole			○			
110	Captafol	○	○	○	○	○	○
111	Cartap, thiocyclam and bensultap	○	○	○	○		
112	Carbaryl	○	○	○	○	○	
113	Carfentrazone-ethyl	○	○	○	○		○
114	Carpropamid	○		○			
115	Carbetamide					○	
116	Carbendazim, thiophanate, thiophanate methyl and benomyl	○	○	○	○		
117	Carboxine			○			
118	Carbosulfan	○	○	○	○	○	
119	Carbofuran	○	○	○	○	○	
120	Quizalofop-ethyl	○	○	○		○	
121	Quinalphos	○	○	○	○		
122	Quinoxyfen	○	○			○	
123	Quinoclamine	○		○			
124	Chinomethionate	○	○	○			
125	Captan	○	○	○			
126	Quintozene	○	○	○	○	○	
127	Cumyluron	○		○			○
128	Glyphosate	○	○	○	○		
129	Glufosinate	○	○	○	○		
130	Kresoxim-methyl	○	○	○	○	○	
131	Clethodim	○	○	○		○	
132	Clodinafop-propargyl	○		○		○	
133	Clodinafop acid			○			
134	Chlozolate	○	○	○	○		
135	Clothianidin	○	○	○	○	○	

**Schedule 5**

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
136	Clopyralid			○			
137	Clofentezine	○	○	○	○	○	
138	Cloprop		○				
139	Clomazone	○					
140	Chromafenozide	○	○				
141	Clomeprop			○			
142	Chloridazon	○					
143	Chlorimuron ethyl	○					
144	Chlorethoxyphos	○		○			
145	Chlorothal dimethyl	○	○	○		○	
146	Chlordane	○	○	○	○	○	○
147	Chlorpyriphos	○	○	○	○	○	
148	Chlorpyriphos methyl	○	○	○	○	○	
149	Chlorfenapyr	○	○	○	○	○	
150	Chlorfenson	○	○	○	○	○	
151	Chlorfenvinphos	○	○	○		○	
152	Chlorbufam	○	○	○	○	○	
153	Chlorfluazuron	○	○	○	○		
154	Chlorpropham	○	○	○			
155	Chlorbenside	○	○	○	○	○	
156	Chlormequat	○	○	○	○		
157	Chlorxuron	○	○	○	○		
158	Chlorothalonil	○	○	○	○		
159	Chloroneb	○		○			
160	Chlorobenzilate	○	○	○	○	○	
161	Cyazofamid	○	○				
162	Cyanazine	○		○			
163	Cyanophos	○	○	○			
164	Diafenthuron	○	○	○	○		
165	Hydrogen cyanide	○	○	○			
166	Diuron	○	○	○	○		
167	Diethofencarb	○	○	○			
168	Dioxathion	○	○	○	○		
169	Dicamba			○			
170	Cyclanilide			○			
171	Cycloate	○					
172	Cycloxydim	○					
173	Diclocymet			○			
174	Diclosuram			○			
175	Cyclosulfamuron	○	○	○			
176	Dichlofenthion	○		○			
177	Dichlofluanid	○		○			
178	Cycloprothrin	○	○	○	○		
179	Dichlobenil	○	○	○			
180	Diclofop-methyl	○		○		○	

**Schedule 5**

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
181	Diclomezine	○					
182	Dichloran	○	○				
183	Dichloroprop	○	○	○	○		
184	Dichlorvos and naled	○	○	○	○		
185	Diquat	○	○	○	○		
186	Dicofol	○	○	○	○	○	
187	Disulfoton	○	○	○	○	○	
188	Dithianon	○	○				
189	Dithiopyr			○			
190	Cindon-ethyl	○	○	○	○		
191	Dinocap	○	○	○			
192	Dinotefuran	○	○				
193	Cyhalothrin	○	○	○	○	○	
194	Cyhalofop-butyl			○			
195	Dihydrostreptomycin / streptomycin	○	○				
196	Diphenamid		○				
197	Biphenyl		○				
198	Diphenylamine					○	
199	Difenoconazole	○	○	○	○	○	
200	Cyfluthrin	○	○	○	○		
201	Cyflufenamid	○	○	○			
202	Diflufenican	○	○	○			
203	Diflubenzuron	○	○	○	○	○	
204	Cyproconazole	○	○	○		○	
205	Cyprodinil	○	○	○			
206	Cypermethrin	○	○	○	○		○
207	Gibberellin	○	○				
208	Simazine	○	○	○		○	○
209	Simiconazole	○	○	○	○		○
210	Dimethametryn			○			
211	Dimethipin	○		○			
212	Dimethirimol	○	○	○			
213	Dimethylvinphos			○			
214	Dimethenamid	○		○			
215	Dimethoate	○	○	○	○		
216	Dimethomorph	○	○				
217	Simetryn			○			
218	Dimepiperate			○			
219	Cymoxanil	○	○	○			
220	Silafluofen	○	○		○		○
221	Cyromazine	○	○	○	○		
222	Cinmethylin			○			
223	Spinosad	○	○	○	○		
224	Spiroxamine		○	○			
225	Spirodiclofen	○	○	○			

## Schedule 5

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
226	Sulfentrazone	○	○	○			
227	Sulprophos	○		○			
228	Sethoxydim	○	○	○			
229	Zoxamide	○	○				
230	Terbacil	○	○	○			
231	Diazinon	○	○	○	○	○	
232	Di-allate	○	○	○	○	○	
233	Daimuron			○			
234	Dazomet, metam and methyl isothiocyanate	○	○	○	○		
235	Daminozide			○		○	○
236	Thiacloprid	○	○	○	○		
237	Tiadinil			○			
238	Thiazopyr		○				
239	Thiabendazole	○	○	○		○	
240	Thiamethoxam	○	○	○	○		
241	Thiodicarb and methomyl	○	○	○	○		
242	Thiobencarb	○		○		○	○
243	Thiometon	○	○	○		○	
244	Thidiazauron			○			
245	Thifensulfuron-methyl	○		○			
246	Thifluzamide			○			
247	Tecnazene	○	○	○	○		
248	Desmedipham	○					
249	Tetraclorvinphos	○	○	○		○	
250	Tetraconazole	○	○	○	○		
251	Tetradifon	○	○	○	○		
252	Thenylchlor			○			
253	Tebuconazol	○	○	○	○		
254	Tebuthiuron	○					
255	Tebufenozide	○	○	○	○	○	
256	Tebufenpyrad	○	○	○	○		
257	Tepraloxydim	○					
258	Tefluthrin	○	○	○	○	○	
259	Teflubenzuron	○	○	○	○		
260	Demeton-S-methyl	○	○	○			
261	Deltamethrin and tralomethrin	○	○	○	○	○	○
262	Terbutryn	○		○		○	
263	Terbufos	○	○	○		○	
264	Copper telephthalate	○	○	○			
265	Tralkoxydim			○			
266	Triadimenol	○	○	○	○	○	
267	Triadimefon	○	○	○	○	○	
268	Triasulfuron			○			
269	Triazophos	○	○	○	○	○	
270	Tri-allate	○	○	○		○	

**Schedule 5**

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
271	Trichlamide	○					
272	Triclopyr	○	○	○			
273	Trichlorfon	○	○	○	○		
274	Tricyclazole	○					
275	Triticonazole			○			
276	Tridemorph	○	○	○	○		
277	Trinexapac-ethyl	○					
278	Tribufos			○		○	
279	Triflusalufuron-methyl	○					
280	Triflumizole	○	○	○	○		
281	Triflumuron	○	○	○		○	
282	Trifluralin	○	○	○	○		
283	Trifloxystrobin	○	○	○	○		
284	Tolyfloxysulfuron	○	○	○			
285	Tribenuron-methyl	○	○	○			
286	Tolyfluanid	○	○				
287	Tolclophos-methyl	○	○	○			
288	Tolfenpyrad	○	○		○		
289	Naptalam	○					
290	Naproanilide			○			
291	Napropamide	○	○	○			
292	Nicotine	○	○	○			
293	Nitenpyram	○	○				
294	Nitrapyrin					○	
295	Nitrothal-isopropyl		○				
296	Novaluron	○	○	○		○	
297	Norflurazon	○	○	○			
298	Barban					○	
299	Paclobutrazol	○	○				
300	Vamidotion	○	○	○			
301	Paraquat	○	○	○	○		
302	Parathion	○	○	○	○	○	
303	Parathion-methyl	○	○	○	○		
304	Validamycin	○	○				
305	Halfenprox	○	○		○		
306	Haloxypop	○	○	○			
307	Halosulfuron methyl	○	○	○			
308	Bioresmethrin	○	○	○	○		
309	Picolinafen	○		○		○	
310	Bitertanol	○	○	○	○	○	
311	Bifenazate	○	○	○	○	○	
312	Bifenox	○		○			
313	Bifenthrin	○	○	○	○	○	
314	Piperonyl butoxide	○	○	○			
315	Piperophos			○			

**Schedule 5**

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
316	Hymexazol	○	○	○			
317	Pymetrozine	○	○	○			
318	Pyraclostrobin	○	○	○		○	
319	Pyraclufos	○	○		○	○	
320	Pyrazophos	○	○	○	○	○	
321	Pyrazolynate	○		○			
322	Pyraflufen ethyl	○	○	○			
323	Pyridaphenthion	○	○	○			
324	Pyridaben	○	○	○	○	○	
325	Pyridalyl	○	○	○			
326	Pyridate	○					
327	Pyrifenox	○	○		○		
328	Pyrifitalid			○			
329	Pyributicarb			○			
330	Pyriproxyfen	○	○	○	○		
331	Pirimicarb	○	○	○			
332	Pyrimidifen	○	○		○		
333	Pyriminobac-methyl			○			
334	Pirimiphos-methyl	○	○	○	○	○	
335	Pyrimethanil	○	○				
336	Pyrethrins	○	○	○	○		
337	Pyroquilon			○			
338	Vinclozolin	○	○	○		○	
339	Arsenic	○	○				
340	Famphur					○	
341	Famoxadone	○	○	○		○	
342	Fipronil	○	○	○		○	
343	Fenamiphos	○	○	○	○	○	
344	Fenarimol	○	○	○	○	○	
345	Fenitrothion	○	○	○	○	○	
346	Fenoxanil			○			
347	Fenoxaprop-ethyl	○	○	○		○	
348	Fenoxycarb	○	○				
349	Fenothiocarb	○	○	○			
350	Phenothrin	○					
351	Fenobucarb	○	○	○	○		
352	Ferimzone			○			
353	Fenamidone	○	○				
354	Fenchlorphos	○	○	○	○		
355	Fensulfothion	○	○	○			
356	Fenthion	○	○	○		○	
357	Fentin	○	○	○			
358	Phenthoate	○	○	○	○		
359	Fentrazamide			○			
360	Fenvalerate	○	○	○	○		

**Schedule 5**

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
361	Fenpyroximate	○	○	○	○		
362	Fenbuconazole	○	○	○	○	○	
363	Fenpropathrin	○	○	○	○	○	
364	Fenpropimorph	○	○	○	○	○	
365	Fenhexamid	○	○				
366	Phenmedipham	○					
367	Butachlor			○			
368	Butafenacil	○	○	○		○	
369	Butamifos	○	○	○			
370	Butylate			○			
371	Butoxydim					○	
372	Bupirimate	○	○				
373	Buprofezin	○	○	○	○		
374	Flazasulfuron	○	○				
375	Furathiocarb	○	○	○	○		
376	Flamprop-methyl	○		○			
377	Furametpyr	○					
378	Primisulfuron-methyl			○			
379	Furilazole			○			
380	Fluacrypyrim	○	○				
381	Fluazinam	○	○	○	○		
382	Fluazifop	○	○	○			
383	Fluometuron	○	○	○			
384	Fluquinconazole	○	○	○		○	
385	Fludioxonil	○	○	○			
386	Flucythrinate	○	○	○	○	○	
387	Flusilazole	○	○	○			
388	Flusulfamide	○					
389	Fluthiacet-methyl			○			
390	Flutoranil	○	○	○		○	
391	Flutriafol	○		○		○	
392	Fluvalinate	○	○	○	○		
393	Flufenacet	○		○			
394	Flufenoxuron	○	○	○	○		
395	Flufenpyr-ethyl	○		○			
396	Flumioxazin	○	○	○			
397	flumiclorac pentyl			○		○	
398	Flumetsulam	○					
399	Fluridon	○	○	○		○	○
400	Fluroxypyr	○	○	○	○		
401	Pretilachlor			○			
402	Prochloraz	○	○	○	○	○	
403	Procymidone	○	○	○	○	○	
404	Prosulfuron			○			
405	Prothiofos	○	○	○	○		

**Schedule 5**

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
406	Propaquizafop	○		○			
407	Propachlor	○		○			
408	Propazine	○	○	○			
409	Propanil	○	○	○			
410	Propaphos			○			
411	Propamocarb	○					
412	Propargite	○	○	○	○	○	
413	Propiconazole	○	○	○	○	○	
414	Propyzamide	○	○	○	○	○	
415	Prohydrojasmon		○				
416	Propham	○	○	○	○		
417	Profenophos	○	○	○	○	○	
418	Prohexadione-calcium	○	○	○			
419	Propetamphos					○	
420	Propoxur	○	○	○	○		
421	Bromacil	○	○	○			
422	Prometryn	○	○	○			○
423	Bromoxynil	○	○	○			
424	Bromobutide			○			
425	Bromopropylate	○	○	○	○	○	
426	Bromophos		○				
427	Bromophos-ethyl	○	○	○	○		
428	Hexachlorobenzene	○	○	○	○	○	○
429	Hexaconazole	○	○	○	○		
430	Hexazinone	○	○				
431	Hexaflumuron	○	○	○	○		
432	Hexythiazox	○	○	○	○		
433	Benalaxyl	○	○	○	○		
434	Benoxacor	○	○	○			
435	Heptachlor	○	○	○	○	○	○
436	Permethrin	○	○	○	○	○	
437	Penconazole	○	○	○	○	○	
438	Pencycuron	○		○			
439	Bensulide	○	○	○			
440	Bensulfuron-methyl	○					
441	Benzobicyclon			○			
442	Benzofenap			○			
443	Bendiocarb	○	○	○			
444	Bentazone	○		○			
445	Pendimethalin	○	○	○		○	○
446	Pentoxazone			○			
447	Benfuracarb	○	○	○	○	○	
448	Benfluralin	○					
449	Benfuresate			○			
450	Phoxim	○	○	○	○		

**Schedule 5**

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
451	Phosalone	○	○	○	○		
452	Boscalid	○	○	○		○	
453	Fosthiazate	○	○	○			
454	Phosphamidon	○	○	○	○		
455	Phosmet	○	○	○	○	○	
456	Fosetyl	○	○				
457	Fomesafen	○		○			
458	Forchlorfenuron		○				
459	Folpet	○	○				
460	Formothion	○	○	○	○		
461	Phorate	○	○	○	○	○	
462	Malathion	○	○	○	○	○	○
463	Maleic hydrazide	○	○	○			
464	Myclobutanil	○	○	○	○	○	
465	Milbemectin	○	○	○	○		
466	Mecarbam	○	○	○	○		
467	Mecoprop			○			
468	Methacrifos	○	○	○	○	○	
469	Methabenzthiazuron	○	○	○			
470	Methamidophos	○	○	○	○	○	
471	Metamitron	○					
472	Metalaxyl and mefenoxam	○	○	○	○	○	
473	Methiocarb	○	○	○			
474	Methidathion	○	○	○	○	○	
475	Methoxychlor	○	○	○	○		
476	Methoxyfenozide	○	○	○			
477	Metosulam	○	○	○			
478	Methoprene	○		○			
479	Metominostrobin			○			
480	Metolachlor	○	○	○		○	
481	Metribuzin	○	○	○	○		
482	Mepanipyrim	○	○				
483	Mepiquat-chloride		○	○			
484	Mevinphos	○	○	○			
485	Mefenacet			○			
486	Mefenpyr-diethyl			○		○	
487	Mepronil	○	○	○			
488	Monocrotophos	○	○	○	○		
489	Monolinuron	○	○	○	○	○	
490	Molinate	○		○			
491	Lactofen	○		○			
492	Linuron	○	○	○		○	
493	Rimsulfuron	○					
494	Hydrogen phosphide	○	○	○	○		
495	Lufenuron	○	○	○	○	○	

**Schedule 5**

No.	Inspection items	Vegetables	Fruits	Grains, beans and nuts	Tea	Livestock foods	Aquatic foods
496	Resmethrin	○	○	○	○	○	
497	Lenacil	○	○	○			
498	Lead	○	○				
499	Fenbutatin oxide	○	○	○	○		
500	Propylene oxide			○			
501	Bromide	○	○	○			
502	Ethylene dibromide	○	○	○	○		

**Schedule 6**

	Corn (CBH351)	Papaya (55-1)	Content rate of genetically modified foods whose safety has been certified	Cry1Ac, Cry1Ab, Cry1F, Cry9c, or Cry3Bb (Cry3Bb1), among the proteins newly expressed as a result of genetic modification	Modified DNA that produces Bt Protein (Cry1Ac protein)	LLRICE601
Corn grains and ground corn products*	US: 72 Others: 47		119			
Other processed corn products	59					
Fresh papaya		US: 100 Others: 19				
Processed papaya products (limited to dried ones)		29				
Soybeans (including green soybeans and soybean sprouts), and ground soybean products**			598			
Rice and rice products (unheated or low- temperature heat- treated products made mostly from rice, such as rice flour, rice noodle, and bean-starch vermicelli)				China: 598 (Limited to rice)	China*** (Limited to processed products)	
Rice except for long-train rice and its products (unheated and made mostly from rice)						US: 59

\* 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.

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

\*\*\* The number of inspections is separately instructed.