

Regulation for Enforcement of the Slaughterhouse Act (Tentative translation)

(Order of the Ministry of Health and Welfare No. 44 of September 28, 1953)

Pursuant to the provisions of Article 3, paragraphs (2) and (3) and Article 9, paragraph (1), item (i) of the Slaughterhouse Act (Act No. 114 of 1953), as well as the provisions of Articles 4, 5, and 6 of the Enforcement Order of the Slaughterhouse Act (Cabinet Order No. 216 of 1953), and in order to enforce that Act, the Regulation for Enforcement of the Slaughterhouse Act is established as follows.

(Matters to Be Stated in the Written Application for the Establishment of Slaughterhouses)

Article 1 (1) The matters to be stated in the written application pursuant to the provisions of Article 4, paragraph (2) of the Slaughterhouse Act (Act No. 114 of 1953; hereinafter referred to as "the Act") are as follows, in addition to the matters prescribed in the same paragraph of the same Article:

- (i) the address, name, and date of birth of the applicant (for a corporation, its name, the location of its principal office, the name of its representative, and a copy of the articles of incorporation or articles of endowment);
- (ii) name and location of the slaughterhouse;
- (iii) categorization between general slaughterhouse and slaughterhouse;
- (iv) types and daily numbers of animals to be processed; and
- (v) if meat is to be traded in the slaughterhouse, the overview of trading.

(2) To the written application in the preceding paragraph, the operational rules that provide an overview of the management and operation of the slaughterhouse or documents that state equivalent matters shall be attached.

(Matters to Be Reported upon Changes in Slaughterhouses)

Article 2 The matters to be reported pursuant to the provisions of Article 4, paragraph (3) of the Act include the matters prescribed in the same paragraph of the same Article, as well as the matters set forth in the items in paragraph (1) of the preceding Article (excluding item (iii)), and major particulars of the matters stated in the attached documents under paragraph (2) of the same Article.

(Sanitation Management of Slaughterhouses)

Article 3 (1) The criteria specified by Ministry of Health, Labour and Welfare Order as referred to in Article 6, paragraph (1) of the Act regarding the

matters set forth in item (i) of the same paragraph are as follows:

- (i) proper cleaning and management that maintains sanitation;
- (ii) keeping things in order and not leaving any unnecessary object;
- (iii) prompt repair if there is any damage to or failure of the floor, inner walls, ceiling, windows, doors, etc.;
- (iv) adequate ventilation for removing foul smells and excess humidity;
- (v) maintaining necessary illumination using natural lighting or lighting equipment;
- (vi) adequate maintenance and management of ventilation system if applicable;
- (vii) sanitation management of water supply, etc. in accordance with the following:
 - (a) if water from sources other than a water supply business prescribed in Article 3, paragraph (2) of the Water Supply Act (Act No. 177 of 1957), the dedicated water-supply system prescribed in paragraph (6) of the same Article, or the small water-supply system prescribed in paragraph (7) of the same Article is used, a water quality inspection is to be conducted at least once annually (and whenever water quality may have been changed owing to the contamination of the water source, etc. caused by a disaster, etc.) and the certificate of the results is to be retained for one year from the date of inspection. If water is evaluated as not potable in the inspection, appropriate measures are to be immediately taken under the instruction of the prefectural governor (in cases of cities with health centers, the mayor of the city; the same applies hereinafter);
 - (b) if a disinfection system and/or water purifying system are installed, the normal operation thereof is to be checked every day. In this case, necessary records stating the date of check, results of check, checking person, and other necessary matters are to be retained for one year from the date of check; and
 - (c) if a water storage tank is used, periodic inspection and cleaning are to be performed;
- (viii) if refrigeration equipment is installed, the equipment is to be properly maintained and managed so that a dressed carcass (referring to livestock slaughtered with the head, limbs, and tail cut off, skinned, udders excised, and organs removed; the same applies hereinafter) or organs for human consumption are kept at 10 degrees Celsius or less. In this case, the temperature in the refrigeration equipment is to be measured once before the start of work, and at least once during the work hours. Necessary records stating the date and time of measurement, measuring person, and other necessary matters are to be retained for one year from the date of measurement;
- (ix) a dressed carcass reserved in inspection under Article 14, paragraph (3) of

the Act is to be managed in a sanitary manner separately from other dressed carcasses;

- (x) cattle of or older than the months of age specified by Ministry of Health, Labour and Welfare Order prescribed in Article 7, paragraph (1) of the Act on Special Measures against Bovine Spongiform Encephalopathy (Act No. 70 of 2002) (including a carcass (referring to slaughtered livestock before processed into a dressed carcass; the same applies hereinafter), head, dressed carcass, and organs; hereinafter the same applies in this item), as well as cattle for which the non-applicability of the above is not confirmed, are to be managed in a sanitary manner separately from other cattle in the process, labeling, etc. until inspection pertaining to the transmissible spongiform encephalopathy under Article 14, paragraph (3) of the Act is completed;
- (xi) If the head (excluding the tongue, cheek meat, and skin; hereinafter the same applies in this Article) and spinal cord, as well as other parts containing thereof (hereinafter collectively referred to as "the head, etc.") of cattle of 30 months of age or less (referring to cattle within 30 months elapsed from its date of birth; the same applies hereinafter) are for human consumption, the head, etc. of the cattle is to be managed in a sanitary manner separately from the head, etc. of other cattle (comprising cattle of more than 30 months of age (referring to cattle after the day following the day when 30 months have elapsed from the date of birth; the same applies hereinafter) and cattle that are not confirmed to be of 30 months of age or less; the same applies hereinafter) in the process, labeling, etc. in each of the slaughter, dressing, and storage phases;
- (xii) sanitation management of the mooring site and the living animal inspection station is to be performed in accordance with the following:
 - (a) appropriate disposing and cleansing of the feces, etc. of livestock when necessary; and
 - (b) cleansing of livestock with a large amount of feces, etc. on its surface;
- (xiii) the skin processing room is kept clean;
- (xiv) if a cesspit and processing equipment for blood and dirty water are installed, the equipment is adequately maintained and managed. Sludge, etc. generated in the facility is disposed of in a manner that maintains sanitation. In this case, necessary records stating the date of disposal, method of disposal, disposing person, and other necessary matters are to be retained for one year from the date of disposal;
- (xv) the drain ditch is cleaned in order to contain solids while efficiently draining wastewater. Any damage thereto is to be promptly repaired;
- (xvi) the cleansing and disinfection in slaughterhouses are performed in accordance with the following:

- (a) hot water is used for the cleansing of parts with the adhesion of blood, fat, etc.;
 - (b) cleanser is used for cleansing after work;
 - (c) adequate amounts of water, hot water, and/or cleanser are used for cleansing other than those prescribed in (a) and (b); and
 - (d) hot water of 83 degrees Celsius or higher or disinfectant is used for disinfection;
- (xvii) sanitation management of mechanical devices is performed in accordance with the following:
- (a) mechanical devices are cleansed or disinfected after work;
 - (b) hot water of 83 degrees Celsius or higher is used for the disinfection of mechanical devices that come into direct contact with a carcass or dressed carcass, such as knives used for the slaughter or dressing of livestock, powered skinning knives, saws, and ligators;
 - (c) mechanical devices and the disassembled parts thereof are stored in the specified places in a sanitary manner;
 - (d) mechanical devices are periodically inspected. If there is any failure or damage, etc., prompt repair is performed so that the devices can be properly used at any time; and
 - (e) thermometers, pressure gauges, flowmeters, and other meters are periodically inspected for precision. If there is any failure or damage, etc., prompt repair is performed;
- (xviii) sanitation management of non-edible parts, etc. is performed in accordance with the following:
- (a) non-edible parts (excluding the parts set forth in Appended Table 1), matters disposed of pursuant to the provisions of Article 16, item (iii), those disposed of pursuant to the provisions of item (iv) of the same Article, parts set forth in Appended Table 1 (for cattle, including other parts not distinguished from the parts set forth in Appended Table 1; the same applies hereinafter), and other waste are put into dedicated containers indicating the respective types of the matter, carried out of the processing room, and incinerated in an incinerator or otherwise disposed of in a manner that maintains sanitation. In this case, regarding the disposal of matter disposed of pursuant to the provisions of item (iv) of the same Article and of parts set forth in Appended Table 1, necessary records stating the date of disposal, method of disposal, disposing person, and other necessary matters are to be retained for one year from the date of disposal; and
 - (b) the containers referred to in (a) are cleansed and disinfected in a specified place after work;
- (xix) extermination of rats, insects, etc. is performed in accordance with the

following:

- (a) windows and exits/entrances without rat-/insect-repellent devices are not left open;
- (b) the functions of rat/insect screens and other rat-/insect-repellent devices are inspected and repaired when necessary;
- (c) to prevent the intrusion of insects, etc. by way of containers and other objects carried into the processing room, the containers and other objects are inspected upon delivery. Containers and other objects after use are promptly carried out of the processing room and incinerated in an incinerator or otherwise disposed of in a manner that maintains sanitation; and
- (d) extermination is performed periodically. In this case, necessary records stating the date of extermination, method of extermination, exterminating person, and other necessary matters are to be retained for one year from the date of extermination;
- (xx) hand-washing equipment is equipped with cleansing disinfectant required for hand-washing ready for use at any time;
- (xxi) lavatories are kept clean and periodically disinfected;
- (xxii) cleaning tools are stored in specified places;
- (xxiii) cleanser, disinfectant, rodenticide, insecticide, and other chemical agents are handled in accordance with the following:
 - (a) the chemical agents are stored in specified places other than the processing room and the place of storage for dressed carcasses, etc.;
 - (b) the chemical agents are properly used in accordance with the respective purposes;
 - (c) contamination of a carcass, dressed carcass, and organs for human consumption by chemical agents is prevented;
 - (d) when a new container of cleanser or disinfectant, etc. is opened, necessary records stating the date of opening, name of the opened chemical agent, opening person, and other necessary matters are to be retained for one year from the date of opening; and
 - (e) when rodenticide or insecticide, etc. is used, necessary records stating the date of use, name of the used chemical agent, amount of use, using person, and other necessary matters are to be retained for one year from the date of use;
- (xxiv) to prevent a food sanitation hazard, necessary training for sanitation management is implemented for persons engaged in the sanitation management of the slaughterhouse, so that sanitation management is performed in accordance with the procedures manual for the appropriate implementation of facility sanitation management planning, sanitation management of the slaughterhouse, and other necessary measures for public

- health;
- (xxv) education and training are implemented for persons who handle chemical substances, so that they can safely handle the chemical substances for use; and
- (xxvi) the effectiveness of the education and training in the preceding two items are periodically verified for the review of training when necessary.
- (2) The criteria specified by Ministry of Health, Labour and Welfare Order as referred to in Article 6, paragraph (1) of the Act regarding the matters set forth in item (ii) of the same paragraph are as follows:
- (i) for each process of the slaughter or dressing of livestock, prepare a list of factors that may cause food sanitation hazards (hereinafter referred to as "hazard factors") and specify measures for controlling these hazard factors (hereinafter referred to as "control measures");
 - (ii) determine processes for which control measures must be taken for the hazard factors identified in the preceding item, in order to prevent the occurrence thereof, eliminate the factors, and/or reduce them to an acceptable level (the process hereinafter referred to as "critical control point");
 - (iii) establish criteria to prevent the occurrence of hazard factors at each critical control point, eliminate the factors, and/or reduce them to an acceptable level (the criteria hereinafter referred to as "control criteria");
 - (iv) establish a method for ascertaining the implementation status of control on critical control points continuously or at a reasonable frequency (the ascertaining hereinafter referred to as "monitoring" in the following item and in Article 7, paragraph (2), items (iv) and (v));
 - (v) establish improvement measures for cases in which deviation from the control criteria is identified through monitoring at each critical control point;
 - (vi) establish procedures for periodically verifying the effectiveness of measures prescribed in the preceding items; and
 - (vii) in accordance with the scale and type of business, prepare the written description of the measures prescribed in the preceding items and the records of the implementation thereof.
- (3) Regarding the application of paragraph (1), item (xviii), (a) pertaining to the parts set forth in Appended Table 1, the statement "incinerated in an incinerator or otherwise disposed of" in (a) of the same item is deemed to be replaced with "incinerated in an incinerator unless the proviso to Article 7, paragraph (2) of the Act on Special Measures against Bovine Spongiform Encephalopathy applies."
- (4) The owner or manager of a slaughterhouse must have a sanitation manager under Article 7, paragraph (1) of the Act (hereinafter referred to as "sanitation manager") verify that the sanitation management of the slaughterhouse is

properly performed in accordance with the plan and the procedures manual in paragraph (1), item (xxiv) and report the results thereof; provided, however, that this does not apply to cases where the slaughterhouse manager or owner also serve as the sanitation manager pursuant to the provisions of Article 7, paragraph (1) of the Act.

- (5) The owner or manager of a slaughterhouse must establish and comply with measures necessary for public health in accordance with the following, pursuant to Article 6, paragraph (2) of the Act:
- (i) formulate a plan in paragraph (1), item (xxiv) and disseminate it to persons engaged in the sanitation management of the slaughterhouse and other relevant persons;
 - (ii) taking into consideration the facilities and equipment, the structures and materials of mechanical devices, and the processes that handle the meat, bones, organs, blood, etc. of livestock, develop a procedures manual for these processes as in paragraph (1), item (xxiv);
 - (iii) record the implementation status of sanitation management and retain the record. The retention period for the record is to be reasonably set considering the length of time until the shipped meat, bones, organs, blood, etc. of livestock are used or consumed; and
 - (iv) verify the effectiveness of the plans and the procedures manual in paragraph (1), item (xxiv) and review them when necessary.
- (6) Regarding the measures prescribed in the preceding paragraph, the owner or manager of a slaughterhouse undergoes inspection or testing implemented by the slaughter inspector on the following items and undertakes any necessary review based on the results thereof:
- (i) when plans or procedures manuals in paragraph (1), item (xxiv) are developed or modified, they are scientifically reasonable for the purpose of preventing the occurrence of food sanitation hazards; and
 - (ii) sanitation management is properly performed in accordance with the plan and the procedures manual in paragraph (1), item (xxiv).

(Qualification of Sanitation Manager)

Article 4 Persons deemed to have equal or higher academic ability than "persons prescribed by Article 57 of the School Education Act (Act No. 26 of 1947)" in Article 7, paragraph (5), item (iii) of the Act are as follows:

- (i) persons who have completed a higher course at a national elementary school under the former National School Order (Imperial Order No. 148 of 1941);
- (ii) persons who have completed a course for two years at a secondary school under the former Secondary School Order (Imperial Order No. 36 of 1943);
- (iii) persons who have completed the second year of an attached secondary school or attached girls' high school under the former Normal School

- Education Order (Imperial Order No. 109 of 1943);
- (iv) persons who have completed the second year of a secondary school for the hearing and speech impaired under the former Order on Schools for the Visually Impaired and Schools for the Hearing and Speech Impaired (Imperial Order No. 375 of 1923);
 - (v) persons who have completed the second year of the regular course of a high school under the former High School Order (Imperial Order No. 389 of 1918);
 - (vi) persons who have completed the general course at a boys' school under the former Boys' School Order (Imperial Order No. 254 of 1939);
 - (vii) persons who are treated in the same way as the persons who have completed a higher course at a national elementary school, those who have completed a course for two years at a secondary school, or those set forth in item (v), pursuant to the provisions of Articles 1 through 3 and Article 7 of the Regulations concerning the Entrance into and Transfer to Other Schools of Students, Pupils, or Graduates of Schools in Regions Other than the Mainland (Order of the Ministry of Education No. 63 of 1943);
 - (viii) persons who have completed a sailor's training school under the former Sailor's Training School Institute (Imperial Order No. 458 of 1939); and
 - (ix) beyond what is set forth in the preceding items, persons certified by the Minister of Health, Labour and Welfare as having equal or higher academic ability than those prescribed by Article 57 of the School Education Act with regard to the qualification of sanitation manager.

(Matters to Be Reported Concerning Sanitation Manager)

- Article 5 (1) The matters specified by Ministry of Health, Labour and Welfare Order as referred to in Article 7, paragraph (6) of the Act are as follows:
- (i) the name and address of the notifying person or corporation, as well as the name of its representative in the case of a corporation;
 - (ii) name and location of the slaughterhouse;
 - (iii) name, address, and date of birth of the sanitation manager;
 - (iv) that the sanitation manager falls under one of the items in Article 7, paragraph (5) of the Act; and
 - (v) date when the sanitation manager is appointed or changed.
- (2) The notification in the preceding paragraph shall be attached with a document that certifies that the sanitation manager falls under one of the items in Article 7, paragraph (5) of the Act.

(Training Sessions for Sanitation Managers)

- Article 6 The training sessions specified by Ministry of Health, Labour and Welfare Order as referred to in Article 7, paragraph (7) of the Act must satisfy all the following requirements:

- (i) participants take the subjects set forth in the left column of Appended Table 2 for the hours set forth in the right column of the same table in training sessions implemented over three days or more;
- (ii) the lecturers are persons who teach subjects equivalent to those set forth in the left column of Appended Table 2 at a university under the School Education Act; persons who are engaged in food sanitation administration or examination concerning food sanitation at a national or prefectural agency, a city with health centers, or at a special ward; or persons recognized as having knowledge and experience equivalent to the aforementioned persons;
- (iii) to be eligible for the training sessions, participants need to have completed a junior high school under the School Education Act or a school equivalent thereto, a compulsory education school, or the first semester course at a school for secondary education, or satisfy one of the items in Article 4, and have been engaged in sanitation management activities at a slaughterhouse for three years or longer; and
- (iv) the completion of the courses is to be appropriately certified for the participants by way of examination at the end of the sessions or by other means.

(Sanitary Measures to Be Taken by Slaughterers)

Article 7 (1) The criteria specified by Ministry of Health, Labour and Welfare Order as referred to in Article 9, paragraph (1) of the Act regarding the matters set forth in item (i) of the same paragraph are as follows:

- (i) in the processing room, the blood, gastrointestinal content, etc. of livestock are properly disposed of and the processing room is cleansed. In this case, the contamination of a carcass, dressed carcass, and organs for human consumption by splattered cleansing water is prevented;
- (ii) when gloves are used for the slaughter or dressing of livestock, the parts of gloves that come into direct contact with livestock are made from waterproof materials;
- (iii) cattle, sheep, and goats are slaughtered without pithing (referring to the destruction of the brain and spinal cord using a wire rod or similar tools);
- (iv) bleeding is performed in accordance with the following:
 - (a) contamination of living animals and carcasses by blood from bleeding is prevented;
 - (b) in the case of cattle, sheep, and goats, the esophagus is ligated or obstructed near the rumen, so that the gastrointestinal content will not be spilled after bleeding;
 - (c) whenever fingers (if gloves are used, the gloves; hereinafter the same applies in this paragraph) are contaminated by blood, etc. from bleeding, they should be cleansed with cleanser; and

- (d) knives, ligators, and other mechanical devices that come into direct contact with a carcass are cleansed and disinfected with hot water of 83 degrees Celsius or higher after processing each animal (and whenever they are contaminated through contact with the skin or otherwise; the same applies in the following item and in item (vi));
- (v) the processing of the head (excluding the tongue, cheek meat, and skin; hereinafter the same applies in this Article) is performed in accordance with the following:
 - (a) the horns are removed along with the skin in order to prevent contamination by the remnant skin around the stump;
 - (b) the contamination of the skinned head through contact with the skin, and floor, inner walls, etc. is prevented;
 - (c) in the cleansing of the skinned head, the contamination of other carcasses by the splattering of cleansing water is prevented;
 - (d) whenever the fingers are contaminated by the skin, etc., they should be cleansed with cleanser;
 - (e) knives, saws, and other mechanical devices that come into direct contact with a carcass are cleansed and disinfected with hot water of 83 degrees Celsius or higher after processing each animal; and
 - (f) if the head of cattle of 30 months of age or less is processed for human consumption, it is processed separately for preventing contamination by the heads of other cattle;
- (vi) the skinning of a carcass is performed in accordance with the following:
 - (a) to prevent contamination by animal hair, etc., make the minimal incision required, disinfect the knife, hold the knife with its blade facing toward the operator, and incise the skin from the inside to the outside;
 - (b) the contamination of the skinned part by the skin is prevented;
 - (c) if the skinned part is contaminated by the skin, the contaminated part is completely cut off;
 - (d) when disposing of the area around the anus of cattle, sheep, and goats, the rectum is ligated near the anus, so that the gastrointestinal content will not be spilled. The contamination of the carcass by the anal area is also prevented;
 - (e) if the skinned part is contaminated by the gastrointestinal content, the spread of contamination to other areas is promptly prevented and the contaminated part is completely cut off;
 - (f) whenever the fingers are contaminated by the skin, etc., they should be cleansed with cleanser; and
 - (g) knives, powered skinning knives, ligators, and other mechanical devices that come into direct contact with a carcass are cleansed and disinfected with hot water of 83 degrees Celsius or higher after processing each

- animal;
- (vii) the excision of the udders is performed in accordance with the following:
 - (a) measures are taken to prevent a spill of the udder content;
 - (b) if the skinned part is contaminated by the udder content, the spread of contamination to other areas is promptly prevented and the contaminated part is completely cut off;
 - (c) whenever the fingers are contaminated by the udder content, etc., they should be cleansed with cleanser; and
 - (d) knives and other mechanical devices that come into direct contact with a carcass are cleansed and disinfected with hot water of 83 degrees Celsius or higher after processing each animal (and whenever they are contaminated by the udder content, etc.);
 - (viii) the evisceration process is performed in accordance with the following:
 - (a) appropriate measures are taken to prevent the contamination of a carcass by the gastrointestinal content;
 - (b) contamination through the contact of organs with the floor and inner walls, and, work boots, etc. is prevented;
 - (c) if the skinned part is contaminated by the gastrointestinal content, the spread of contamination to other areas is promptly prevented and the contaminated part is completely cut off;
 - (d) whenever the fingers are contaminated by the gastrointestinal content, etc., they should be cleansed with cleanser; and
 - (e) knives, saws, and other mechanical devices that come into direct contact with carcass are cleansed and disinfected with hot water of 83 degrees Celsius or higher after processing each animal (and whenever they are contaminated by the gastrointestinal content, etc.);
 - (ix) back-splitting is performed in accordance with the following:
 - (a) contamination through the contact of a dressed carcass with the floor, inner walls, or work boots, or, lift platform, etc. is prevented; and
 - (b) saws that are used are cleansed and disinfected with hot water of 83 degrees Celsius or higher after processing each animal;
 - (x) the cleansing of a dressed carcass is performed in accordance with the following:
 - (a) the dressed carcass is checked for contamination by hair, gastrointestinal content, etc. before cleansing. If it is contaminated by such matter, the contaminated part is completely cut off;
 - (b) abundant water is used for cleansing;
 - (c) the contamination of the dressed carcass by the splattering cleansing water is prevented; and
 - (d) the dressed carcass is adequately drained off cleansing water;
 - (xi) dressed carcass and organs for human consumption do not come into

- contact with the floor, inner walls, etc.;
- (xii) the processing of organs is performed in accordance with the following:
 - (a) gastrointestinal tracts are disposed of separately for preventing the contamination of other organs by the gastrointestinal content;
 - (b) contamination through the contact of organs for human consumption with the floor, inner walls, etc. is prevented;
 - (c) when disposing of gastrointestinal tracts, the gastrointestinal content is removed for preventing contamination by the content, and the gastrointestinal tracts are adequately cleansed; and
 - (d) Whenever the organs processing table, etc. are contaminated by the gastrointestinal content, they should be cleansed with cleanser;
 - (xiii) dressed carcass or organs for human consumption is kept at 10 degrees Celsius or less.;
 - (xiv) dressed carcass reserved under inspection under Article 14, paragraph (3) of the Act is to be stored separately from other dressed carcass;
 - (xv) if the head, etc. of cattle of 30 months of age or less is processed for human consumption, the head, etc. of the cattle is to be stored separately from the head, etc. of other cattle in the process, labeling, etc. in each of the slaughter, dressing, and storage phases;
 - (xvi) skin is stored without contact with a dressed carcass or organs for human consumption;
 - (xvii) the parts set forth in Appended Table 1 are processed in such a manner that prevents the contamination of a dressed carcass and organs for human consumption by the parts;
 - (xviii) to prevent a food sanitation hazard, necessary training for sanitation management is implemented for persons engaged in the slaughter or dressing of livestock is performed in accordance with the plan concerning the slaughter or dressing process of livestock and the procedures manual for the appropriate implementation of the sanitation management of slaughter or dressing and other necessary measures for public health;
 - (xix) education and training are implemented for persons who handle chemical substances, so that they can safely handle the chemical substances for use;
 - (xx) the effectiveness of the education and training in the preceding two items are periodically verified for the review of training when necessary;
 - (xxi) within a range required for the prevention of food sanitation hazards, efforts are to be made for keeping and retaining records concerning the place of production of the livestock handled, the health condition thereof, the destinations of delivery or marketing of a dressed carcass or organs for human consumption, and other necessary matters; and
 - (xxii) efforts are to be made to retain the records of the voluntary inspection of a dressed carcass or organs for human consumption if applicable.

- (2) The criteria specified by Ministry of Health, Labour and Welfare Order as referred to in Article 9, paragraph (1) of the Act regarding the matters set forth in item (ii) of the same paragraph are as specified in the following items:
- (i) for each process of the slaughter or dressing of livestock, prepare a list of hazard factors and specify control measures;
 - (ii) determine critical control points for the hazard factors identified in the preceding item, in order to prevent the occurrence thereof, eliminate the factors, and/or reduce them to an acceptable level;
 - (iii) establish control criteria for hazard factors at each critical control point;
 - (iv) establish monitoring methods for the control of critical control points;
 - (v) establish improvement measures for cases in which deviation from the control criteria is identified through monitoring at each critical control point;
 - (vi) establish procedures for periodically verifying the effectiveness of measures prescribed in the preceding items; and
 - (vii) in accordance with the scale and type of business, prepare the written description of the measures prescribed in the preceding items and the records of the implementation thereof.
- (3) Slaughterers, etc. must have work sanitation managers verify that the sanitation management of the slaughter or dressing of livestock is properly performed in accordance with the plan and the procedures manual in paragraph (1), item (xviii) and report the results thereof; provided, however, that this does not apply to slaughterhouses managed by the slaughterers, etc. who also serve as work sanitation managers pursuant to the provisions of Article 10, paragraph (1) of the Act, where the verification is performed by the slaughterers, etc.
- (4) The slaughterers, etc. must establish and comply with measures necessary for public health in accordance with the following, pursuant to Article 9, paragraph (2) of the Act:
- (i) formulate a plan in paragraph (1), item (xviii) and disseminate it to persons engaged in the slaughter or dressing of livestock and other relevant persons;
 - (ii) examine the facilities and equipment, the structures and materials of mechanical devices, and the processes that handle the meat, bones, organs, blood, etc. of livestock, and develop procedures manual for these processes as in paragraph (1), item (xviii);
 - (iii) record the implementation status of sanitation management and retain the record. The retention period for the record is reasonably set considering the length of time until the processed meat, bones, organs, blood, etc. of livestock are used or consumed; and
 - (iv) verify the effectiveness of the plan and the procedures manual in paragraph (1), item (xviii) and review them when necessary.
- (5) Regarding the measures prescribed in the preceding paragraph, the

slaughterer, etc. undergoes inspection or testing implemented by the slaughter inspector on the following items and undertakes any necessary review based on the results thereof:

- (i) when plans or procedures manuals in paragraph (1), item (xviii) are formulated or modified, they are scientifically reasonable for the purpose of preventing the occurrence of food sanitation hazards; and
- (ii) sanitation management is properly performed in accordance with the plan and the procedures manual in paragraph (1), item (xviii).

(Preparation of Sanitation Management Plan and Procedures Manual)

Article 7-2 The plan and procedures manual in Article 3, paragraph (1), item (xxiv) and in paragraph (1), item (xviii) of the preceding Article may be prepared by the same person, either the owner or manager of a slaughterhouse or the slaughterer, etc.

(Application Mutatis Mutandis to Work Sanitation Manager)

Article 8 The provisions from Articles 4 through 6 are applied mutatis mutandis to a work sanitation manager. In this case, "items in Article 7, paragraph (5) of the Act" as mentioned in Article 5, paragraph (1), item (iv) and in paragraph (2) of the same Article shall be deemed to be replaced with "items in Article 7, paragraph (5) of the Act as replaced mutatis mutandis pursuant to the provisions of Article 10, paragraph (2) of the Act."

(Range of Businesses Handling Meat)

Article 9 "Businesses handling meat" as prescribed in Article 13, paragraph (1), item (i) of the Act are as set forth below, in addition to those set forth in the same item:

- (i) meat processing business;
- (ii) processed meat product production business;
- (iii) restaurant business; and
- (iv) dish items production business.

(Notification of Slaughter for Home Use)

Article 10 Notification under Article 13, paragraph (1), item (i) of the Act must be performed for the following matters:

- (i) address, name, date of birth, and occupation of the notifying person;
- (ii) planned date and time of slaughter;
- (iii) planned place for slaughter and an overview of the surroundings;
- (iv) type, sex, age (estimated age if unknown), characteristics, and weight of the animal to be slaughtered;
- (v) scope of persons to whom its meat is to be served; and

(vi) that the meat is to be served to persons other than the slaughtering person and persons living together therewith and the amount to be served, if applicable.

(Diseases Prescribed in Article 14, paragraph (3), item (ii) of the Act)

Article 11 The diseases specified by Ministry of Health, Labour and Welfare Order prescribed as referred to in Article 14, paragraph (3), item (ii) of the Act are those pertaining to cattle among other transmissible spongiform encephalopathies.

(Criteria for Permission of Carrying Out of the Slaughterhouse)

Article 12 (1) The criteria for the permission prescribed in Article 5, paragraph (1), item (i) of the Enforcement Order of the Slaughterhouse Act (Cabinet Order No. 216 of 1953 hereinafter referred to as "the Order") are as follows:

(i) until the post-dressing inspection (referring to the post-dressing inspection prescribed in Article 5, paragraph (1), item (i) of the Order; the same applies hereinafter) is completed, appropriate measures are taken to identify the source animal of cattle skin that is carried out;

(ii) until the post-dressing inspection is completed, appropriate measures are taken to prevent the loss of the cattle skin that is carried out;

(iii) a facility that stores the cattle skin that is carried out (including the skin that is stored by salting; hereinafter the same applies in this paragraph) is a rendering plant prescribed in Article 1, paragraph (2) of the Rendering Plant Control Act (Act No. 140 of 1948) or a facility for the storage of livestock skin prescribed in Article 8 of the same Act. The facility is capable of properly storing the cattle skin until the post-dressing inspection is completed;

(iv) the manager of a slaughterhouse (if the slaughterhouse has no manager, the owner thereof; hereinafter the same applies in this Article) from which cattle skin is carried out takes appropriate measures to record necessary information for ensuring the management system thereof, such as the name and contact information of the individual or corporation that carries out the cattle skin, as well as the name and contact information of the facility that stores the cattle skin; and

(v) the facility that stores the cattle skin that is carried out takes appropriate measures to record necessary information for ensuring the management system thereof, such as the name and contact information of the individual or corporation that carries out the cattle skin, as well as the name and contact information of the slaughterhouse from which the cattle skin has been carried out.

(2) The criteria for the permission prescribed in Article 5, paragraph (1), item (ii) of the Order are as follows:

- (i) until the post-dressing inspection is completed, appropriate measures are taken to identify the source animal of cattle ovaries that are carried out;
 - (ii) until the post-dressing inspection is completed, appropriate measures are taken to prevent the loss of the cattle ovaries that are carried out;
 - (iii) the facility that stores the cattle ovaries that are carried out is a livestock artificial insemination station, prescribed in the Act on Improvement and Increased Production of Livestock (Act No.209 of 1950), the National Livestock Breeding Center, or an institution that performs research pertaining to the improvement and increased production of cattle. The facility is capable of properly storing the cattle ovaries until the post-dressing inspection is completed;
 - (iv) the manager of the slaughterhouse from which cattle ovaries are carried out takes appropriate measures to record necessary information for ensuring the management system thereof, such as the name and contact information of the individual or corporation that carries out the cattle ovaries, as well as the name and contact information of the facility that stores the cattle ovaries; and
 - (v) the facility that stores the cattle ovaries that are carried out takes appropriate measures to record necessary information for ensuring the management system thereof, such as the name and contact information of the individual or corporation that carries out the cattle ovaries, as well as the name and contact information of the slaughterhouse from which the cattle ovaries have been carried out.
- (3) The criteria for the permission prescribed in Article 5, paragraph (1), item (iii) of the Order are as follows:
- (i) a facility that incinerates the meat and other parts of livestock (referring to the "meat and other parts of livestock" prescribed in Article 5, paragraph (1), item (iii) of the Order; the same applies hereinafter) is a facility capable of properly incinerating the meat and other parts of livestock pursuant to the Act on Waste Management and Public Cleansing (Act No. 137 of 1970);
 - (ii) the manager of the slaughterhouse from which the meat and other parts of livestock are carried out takes appropriate measures to record necessary information for ensuring the management system thereof, such as the name and contact information of the individual or corporation that carries out the meat and other parts of livestock, as well as the name and contact information of the facility that incinerates the meat and other parts of livestock; and
 - (iii) the manager of the slaughterhouse from which the meat and other parts of livestock are carried out establishes a system for reporting the incineration of the meat and other parts of livestock to the prefectural governor, attaching the documented evidence thereof.

(Diseases for Which the Prefectural Governor Performs Simplified Tests)

Article 13 The diseases specified by Ministry of Health, Labour and Welfare Order as referred to in Article 6, paragraph (2), item (ii) of the Order are those pertaining to cattle, sheep, and goats among other transmissible spongiform encephalopathies.

(Scope of Diseases or Abnormalities Subject to Inspection)

Article 14 The diseases or abnormalities prescribed in item (ii) or item (iii) of Article 14, paragraph (6) of the Act are as set forth in Appended Table 3.

(Matters to Be Stated in the Written Application for Inspection)

Article 15 (1) Matters to be stated in the written application pursuant to the provisions of Article 7 of the Order are as follows:

- (i) the address, name, and date of birth of the applicant (for a corporation, its name, the location of its principal office, and the name of its representative);
 - (ii) the planned date of slaughter (if the slaughtered livestock is to be dressed pursuant to the provisions of item (ii) or (iii) of Article 13, paragraph (1) of the Act, the planned date of dressing);
 - (iii) type, sex, variety, age (estimated age if unknown), characteristics and place of production of the livestock subject to the inspection (except cattle); in the case of cattle, the sex, variety, months of age, date of birth, characteristics, place of production, and identification number (as prescribed in Article 2, paragraph (1) of the Beef Traceability Act (Act No. 72 of 2003));
 - (iv) information concerning the medical history of the livestock subject to inspection;
 - (v) usage of pharmaceuticals for animals and equivalent products pertaining to the livestock subject to inspection; and
 - (vi) if slaughtered livestock is to be dressed pursuant to the provisions of Article 13, paragraph (1), item (ii) or (iii) of the Act, the reason, date and time, and place of slaughter in a place other than a slaughterhouse.
- (2) If the written application prescribed in Article 7 of the Order pertains to the inspection under Article 14, paragraphs (2) and (3) of the Act pertaining to cases where slaughtered livestock is to be dressed pursuant to the provisions of Article 13, paragraph (1), item (iii) of the Act, a death certificate or certificate of postmortem examination indicating the matters set forth in the following items must be attached to the relevant written application:
- (i) date and time of the diagnosis or postmortem examination;
 - (ii) date and time of death (estimated date and time if unknown);
 - (iii) type, sex, and age (estimated age if unknown) of the livestock (except cattle); in the case of cattle, the sex, months of age, date of birth, and

- characteristics;
- (iv) disease and major symptoms (in the case of a certificate of postmortem examination, the condition of the body instead of the major symptoms); and
 - (v) address and name of the veterinarian who has performed the diagnosis or examination.

(Measures Based on the Results of Inspection)

Article 16 The measures to be taken based on the provisions of Article 16 of the Act shall be those set forth in the respective items below in accordance with the cases set forth in each item:

- (i) when a disease or abnormality of the livestock set forth in Appended Table 4 is identified in the inspection performed pursuant to Article 14, paragraph (1) of the Act, prohibition of slaughter;
- (ii) when a disease or abnormality of the livestock set forth in Appended Table 4 is identified in the inspection performed pursuant to Article 14, paragraph (2) of the Act, prohibition of dressing;
- (iii) when a disease or abnormality of the livestock set forth in the left column of Appended Table 5 is identified in the inspection performed pursuant to Article 14, paragraph (3) of the Act, necessary measures for preventing the disposal or human consumption of the parts set forth in the right column of Appended Table 5; and
- (iv) when a transmissible disease or abnormality of the livestock set forth in the items of Article 14, paragraph (6) of the Act is identified and may cause transmission thereof, segregation of the livestock; disinfection of the meat, organs, and other parts of the livestock; disinfection of the processing room and other places or the property that have or may have been contaminated by the disease/abnormality; and other necessary measures for preventing the transmission of the disease/abnormality.

(Seal of Approval)

Article 17 When a seal of approval is affixed pursuant to the provisions of Article 9 of the Order, a seal specified in Form No. 1 must be affixed in accordance with the type of livestock based on Appended Table 6.

(Identification Card of Slaughter Inspector)

Article 18 The identification card that a slaughter inspector must carry pursuant to the provisions of Article 17, paragraph (2) of the Act is as specified in Form No. 2.

Supplementary Provisions

(Effective Date)

(1) This Ministerial Order comes into effect as of the date of promulgation.

(Repeal of the Regulation for Enforcement of the Slaughter Act)

(2) The Regulation for Enforcement of the Slaughter Act (Home Ministry Order No. 16 of 1906) and the Criteria for the Building and Equipment of Slaughterhouses (Home Ministry Order No. 17 of 1906) are repealed.

Supplementary Provisions [Ministry of Health and Welfare Order No. 44 of October 2, 1967 Extract] [Extract]

(Effective Date)

(1) This Ministerial Order comes into effect as of the date of promulgation.

Supplementary Provisions [Ministry of Health and Welfare Order No. 12 of April 17, 1972]

This Act comes into effect as of July 1, 1972; provided, however, that the provisions adding paragraph (1) to Article 5 come into effect on October 1 of the same year.

Supplementary Provisions [Ministry of Health and Welfare Order No. 54 of December 8, 1973]

This Ministerial Order comes into effect as of December 10, 1973.

Supplementary Provisions [Ministry of Health and Welfare Order No. 14 of March 21, 1984 Extract] [Extract]

- (1) This Ministerial Order comes into effect as of April 1, 1984.
- (2) Until September 30, 1984, prior laws may continue to govern the form of the seal of approval prescribed in Article 6 of the Enforcement Order of the Slaughterhouse Act (Order No. 216 of 1953).
- (3) Identification cards that are already carried at the time of enforcement of this Ministerial Order are deemed as those in forms following amendment by this Ministerial Order.

Supplementary Provisions [Ministry of Health and Welfare Order No. 58 of December 19, 1984]

This Ministerial Order comes into effect as of February 1, 1985.

**Supplementary Provisions [Ministry of Health and Welfare Order No. 10
of March 24, 1989 Extract] [Extract]**

- (1) This Ministerial Order comes into effect as of the date of promulgation.
- (2) Documents that are already used in forms prior to amendment by this Ministerial Order at the time of enforcement of this Ministerial Order (hereinafter referred to as the "former form") are deemed as those in forms following amendment by this Ministerial Order.
- (3) Sheets and plates that have already been prepared using the former form at the time of the enforcement of this Ministerial Order may continue to be used for the time being by making amendments thereto.
- (4) Notwithstanding the provisions of the Ministerial Order following the amendment by this Ministerial Order, prior laws continue to govern for the time being the provisions amended by this Ministerial Order where the use of the forms following the amendment is not appropriate.

**Supplementary Provisions [Ministry of Health and Welfare Order No. 28
of April 26, 1996]**

This Ministerial Order comes into effect as of April 27, 1996;

**Supplementary Provisions [Ministry of Health and Welfare Order No. 73
of December 25, 1996]**

- (1) This Ministerial Order comes into effect as of April 1, 1997.
- (2) The provisions of the amended Article 2-2, paragraph (1), item (xxii) and paragraph (2); and of Article 2-3, paragraph (1), item (iii), (b) and paragraphs (2) and (3); are not applied until March 31, 1998.
- (3) The provisions of the amended Article 2-2, paragraph (1), item (xiv), (a) and (d) and item (xv), (b); and of Article 2-3, paragraph (1), item (ii), item (iii), (c) and (d); item (iv), (a), (d), and (e); item (v), (f) and (g); item (vi), (c) and (d); item (vii), (d) and (e); and item (viii), (b) (limited to cases where cattle and horses are slaughtered or dressed) are not applied until March 31, 2000.
- (4) The provisions of the amended Article 2-2, paragraph (1), item (xiv), (a) and (d) and item (xv), (b); and of Article 2-3, paragraph (1), item (ii), item (iii), (a), (c) and (d); item (iv), (a), (d), and (e); item (v), (f) and (g); item (vi), (c) and (d); item (vii), (d) and (e); and item (viii), (b) (limited to cases where swine, sheep, and goats are slaughtered or dressed), as well as the provisions of item (xii) of the same Article (limited to the parts pertaining to the dressed carcass of swine, sheep, and goats) are not applied until March 31, 2002.

Supplementary Provisions [Ministry of Health and Welfare Order No. 68 of July 6, 1998]

This Ministerial Order comes into effect as of the date of promulgation.

Supplementary Provisions [Ministry of Health, Labour and Welfare Order No. 209 of October 17, 2001]

(Effective Date)

(1) This Ministerial Order comes into effect as of October 18, 2001;

(Transitional Measures)

(2) Until the day when one year has elapsed from the date of enforcement of this Ministerial Order, "the head (excluding the tongue and cheek meat)" in Appended Table 1 shall be deemed to be replaced with "the brain and eyes" in the application of the provisions of the same Table.

Supplementary Provisions [Ministry of Health, Labour and Welfare Order No. 89 of July 1, 2002 Extract] [Extract]

(Effective Date)

Article 1 This Ministerial Order comes into effect as of the date of enforcement of the Act (July 4, 2002).

Supplementary Provisions [Ministry of Health, Labour and Welfare Order No. 99 of May 30, 2003]

This Ministerial Order comes into effect as of the date of promulgation.

Supplementary Provisions [Ministry of Health, Labour and Welfare Order No. 133 of August 29, 2003]

(Effective Date)

Article 1 This Ministerial Order comes into effect as of the date of enforcement of the Act Partially Amending the Food Sanitation Act, etc. (hereinafter referred to as the "Amending Act") (August 29, 2003).

(A Person Specified by Ministry of Health, Labour and Welfare Order as Referred to in Article 6 of the Supplementary Provisions of the Amending Act)

Article 2 A person specified by Ministry of Health, Labour and Welfare Order as referred to in Article 6 of the Supplementary Provisions of the Amending Act is a person who has ever been engaged in the work of sanitation management at a slaughterhouse.

(A Person Specified by Ministry of Health, Labour and Welfare Order as Referred to in Article 7 of the Supplementary Provisions of the Amending Act)

Article 3 A person specified by Ministry of Health, Labour and Welfare Order as referred to in Article 7 of the Supplementary Provisions of the Amending Act is a person who has ever been engaged in the work of the slaughter or dressing of livestock.

(Transitional Measures upon the Partial Amendment of the Regulation for Enforcement of the Food Sanitation Act)

Article 4 (1) Documents that are already used in forms prior to amendment by this Ministerial Order at the time of enforcement of this Ministerial Order (hereinafter referred to as the "former form") are deemed as those in forms following amendment by this Ministerial Order.

(2) Sheets that have already been prepared using the former form at the time of the enforcement of this Ministerial Order may continue to be used for the time being by making amendments thereto.

Supplementary Provisions [Ministry of Health, Labour and Welfare Order No. 12 of February 6, 2004 Extract] [Extract]

(Effective Date)

Article 1 This Ministerial Order comes into effect as of the date of enforcement of the provisions set forth in Article 1, item (iii) of the Supplementary Provisions of the Act Partially Amending the Food Sanitation Act, etc. (hereinafter referred to as the "Amending Act") (February 27, 2004).

(Transitional Measures upon the Partial Amendment of the Regulation for Enforcement of the Food Sanitation Act)

Article 3 (1) Documents that are already used in forms prior to amendment by this Ministerial Order at the time of enforcement of this Ministerial Order (hereinafter referred to as the "former form") are deemed as those in forms following amendment by this Ministerial Order.

(2) Sheets that have already been prepared using the former form at the time of the enforcement of this Ministerial Order may continue to be used for the time being by making amendments thereto.

**Supplementary Provisions [Ministry of Health, Labour and Welfare Order
No. 111 of July 1, 2005]**

This Ministerial Order comes into effect as of October 1, 2005.

**Supplementary Provisions [Ministry of Health, Labour and Welfare Order
No. 152 of December 25, 2007]**

This Ministerial Order comes into effect as of December 26, 2007.

**Supplementary Provisions [Ministry of Health, Labour and Welfare Order
No. 44 of March 25, 2009]**

This Ministerial Order comes into effect as of April 1, 2009.

**Supplementary Provisions [Ministry of Health, Labour and Welfare Order
No. 8 of February 1, 2013]**

This Ministerial Order comes into effect as of April 1, 2013.

**Supplementary Provisions [Ministry of Health, Labour and Welfare Order
No. 59 of April 28, 2014]**

This Ministerial Order comes into effect as of April 1, 2015.

**Supplementary Provisions [Ministry of Health, Labour and Welfare Order
No. 50 of March 27, 2015 Extract] [Extract]**

(Effective Date)

Article 1 This Ministerial Order comes into effect as of the date of promulgation.

**Supplementary Provisions [Ministry of Health, Labour and Welfare Order
No. 12 of February 3, 2016]**

This Ministerial Order comes into effect as of April 1, 2016.

**Supplementary Provisions [Ministry of Health, Labour and Welfare Order
No. 105 of June 1, 2016]**

This Ministerial Order comes into effect as of the date of promulgation.

**Supplementary Provisions [Ministry of Health, Labour and Welfare Order
No. 1 of May 7, 2019 Extract] [Extract]**

(Effective Date)

Article 1 This Ministerial Order comes into effect as of the date of promulgation.

(Transitional Measures)

Article 2 (1) Documents that are already used in forms specified by the respective Ministerial Orders prior to amendment by this Ministerial Order (hereinafter referred to as the "former forms" in the following paragraph) are deemed as those in forms specified by the respective Ministerial Orders following amendment by this Ministerial Order.

(2) Sheets using the former forms may continue to be used for the time being by making amendments thereto, within a range considered reasonably necessary.

**Supplementary Provisions [Ministry of Health, Labour and Welfare Order
No. 68 of November 7, 2019]**

This Ministerial Order comes into effect as of the date of enforcement of the Act Partially Amending the Food Sanitation Act, etc. (Act No. 46 of 2018) (June 1, 2020).

**Supplementary Provisions [Ministry of Health, Labour and Welfare Order
No. 14 of February 5, 2020]**

(1) This Ministerial Order comes into effect as of the date of enforcement of the Act Partially Amending the Act on the Prevention of Infectious Diseases in Livestock (February 5, 2020).

(2) The dispositions, procedures, and other actions that are taken prior to the enforcement of this Ministerial Order pertaining to classical swine fever or African swine fever as specified in Appended Table 4 of the Regulation for Enforcement of the Slaughterhouse Act prior to amendment by this Ministerial Order, shall be respectively deemed as the dispositions, procedures, and other actions pertaining to classical swine fever or African swine fever pertaining to classical swine fever or African swine fever as specified in Appended Table 4 of the Regulation for Enforcement of the Slaughterhouse Act following amendment by this Ministerial Order.

**Supplementary Provisions [Ministry of Health, Labour and Welfare Order
No. 135 of July 1, 2020 Extract] [Extract]**

(Effective Date)

Article 1 This Ministerial Order comes into effect as of the date of enforcement of the Act Partially Amending the Act on the Prevention of Infectious Diseases in Livestock (Act No. 16 of 2020) and the Ministerial Order Partially Amending the Regulation for Enforcement of the Act on the Prevention of Infectious Diseases in Livestock (Ministry of Agriculture, Forestry and Fisheries Order No. 44 of 2020) (July 1, 2020).

(Transitional Measures upon the Partial Amendment of the Regulation for Enforcement of the Slaughterhouse Act)

Article 2 The dispositions, procedures, and other actions that are taken prior to the enforcement of this Ministerial Order pertaining to vesicular stomatitis, brucellosis, tuberculosis, piroplasmiasis, anaplasmosis, swine vesicular disease, bovine viral diarrhoea-mucosal disease, bovine leukosis, bovine papular stomatitis, trypanosomiasis, trichomoniasis, equine morbillivirus pneumonia, toxoplasmosis, caprine arthritis-encephalomyelitis, or porcine enterovirus encephalomyelitis as specified in Appended Table 4 of the Regulation for Enforcement of the Slaughterhouse Act prior to amendment by this Ministerial Order, shall be respectively deemed as the dispositions, procedures, and other actions pertaining to vesicular stomatitis, brucellosis, tuberculosis, piroplasmiasis, anaplasmosis, swine vesicular disease, bovine viral diarrhoea-mucosal disease, bovine leukosis, bovine papular stomatitis, trypanosomiasis, trichomoniasis, equine morbillivirus pneumonia, toxoplasmosis, caprine arthritis-encephalitis, or porcine teschovirus encephalomyelitis as specified in Appended Table 4 of the Regulation for Enforcement of the Slaughterhouse Act following amendment by this Ministerial Order.

Supplementary Provisions [Ministry of Health, Labour and Welfare Order No. 175 of October 22, 2021 Extract] [Extract]

(Effective Date)

Article 1 This Ministerial Order comes into effect as of the date of promulgation.

(Transitional Measures)

Article 12 (1) Documents that are already used in forms prior to amendment by this Ministerial Order at the time of enforcement of this Ministerial Order (hereinafter referred to as the "former form" in the following paragraph) are deemed as those in forms following amendment by this Ministerial Order.
(2) Sheets that have already been prepared using the former form at the time of the enforcement of this Ministerial Order may continue to be used for the time

being by making amendments thereto.

Appended Table 1 (Related to Articles 3 and 7)

Bovine tonsils and ileum (limited to the part up to two meters from the connection with the cecum), the head (excluding the tongue, cheek, skin, and tonsils) and spinal cord of cattle of 30 months of age or more, as well as the spleen and ileum of sheep and goats, the head (excluding the tongue, cheek, and skin) and spinal cord of sheep and goats more than 12 months of age (referring to those for whom more than 12 months have elapsed from their date of birth)

Appended Table 2 (Related to Article 6)

Subjects	Hours
Public health overview	At least 4 hours
Laws and regulations applicable to slaughter	At least 4 hours
Livestock anatomy and physiology	At least 2 hours
Livestock internal medicine and pathology	At least 6 hours
Meat hygiene	At least 6 hours
Applicable laws and regulations	At least 2 hours

Appended Table 3 (Related to Articles 14 and 16)

Q fever, malignant edema, leukemia, listeriosis, smallpox, pyemia, sepsis, uremia, jaundice, edema, tumor, trichinellosis and other parasitic diseases, toxicosis, actinomycosis, botryomycosis, febrile illness, trauma, inflammation, denaturation, atrophy, malformation, the abnormal form, size, hardness, color, or smell of organs, injection reactions (limited to extreme reactions to biological products), and contamination by lubricants or inflammatory products

Appended Table 4 (Related to Article 16)

Rinderpest, contagious bovine pleuropneumonia, foot-and-mouth disease, infectious encephalitis, rabies, vesicular stomatitis, Rift Valley fever, anthrax, hemorrhagic septicemia, brucellosis, tuberculosis, Johne's disease, piroplasmiasis, anaplasmosis, transmissible spongiform encephalopathy, glanders, equine infectious anemia, African horse sickness, classical swine fever, African swine fever, swine vesicular disease, Bluetongue disease, Akabane disease, malignant catarrhal fever, Chuzan disease, lumpy skin disease, bovine viral diarrhoea-mucosal disease, infectious bovine rhinotracheitis, bovine leukosis, Aino virus infection, Ibaraki disease, bovine papular stomatitis, bovine ephemeral fever, melioidosis, tetanus, blackleg, leptospirosis, salmonellosis, bovine campylobacteriosis, trypanosomiasis,

trichomoniasis, neosporosis, hypodermosis, Nipah virus infection, equine influenza, equine viral arteritis, equine rhinopneumonitis, equine morbillivirus pneumonia, horse pox, tularemia, contagious equine metritis, equine paratyphoid, pseudofarcy in horses, peste des petits ruminants, contagious ecthyma, Nairobi sheep disease, sheep pox, maedi-visna, contagious agalactia, ovine enzootic abortion, toxoplasmosis, sheep scab, goat pox, caprine arthritis-encephalitis, contagious caprine pleuropneumonia, Aujeszky's disease, transmissible gastroenteritis, porcine teschovirus encephalomyelitis, porcine reproductive and respiratory syndrome, vesicular exanthema of swine, porcine epidemic diarrhea, atrophic rhinitis of swine, swine erysipelas, swine dysentery, Q fever, malignant edema, leukemia, listeriosis, smallpox, pyemia, sepsis, uremia, jaundice (limited to severe cases), edema (limited to severe cases), tumor (limited to multiple tumors in meat, organs, bones, and lymph nodes), trichinellosis, pork tapeworm infection, beef tapeworm infection (limited to systemic infestation), toxicoses (limited to those hazardous to humans), febrile illnesses (limited to cases with extremely high fevers), injection reactions (limited to extreme reactions to biological products), and contamination by lubricants or inflammatory products (limited to cases of systemic contamination);

Appended Table 5 (Related to Article 16)

Disease or abnormality	Sites
Diseases set forth in Appended Table 4	Meat, organs, and all other parts of the animal
Jaundice (limited to cases where the lesion is localized to a part of the meat or organs)	Site of the lesion and blood
Edema (limited to cases where the lesion is localized to a part of the meat or organs)	Site of the lesion and blood
Tumor (limited to cases where the lesion is localized to a part of the meat, organs, bones, and/or lymph nodes)	Site of the lesion and blood
Parasitic disease (trichinellosis, pork tapeworm infection, and beef tapeworm infection (limited to systemic infestation))	Sites where parasites cannot be isolated and blood in the case of sarcosporidiosis
Actinomycosis	Site of the lesion and blood
Botryomycosis	Site of the lesion and blood
Trauma	Site of the lesion
Inflammation	Site of the lesion and sites contaminated by inflammatory products, as well as blood in the case of multiple purulent inflammations

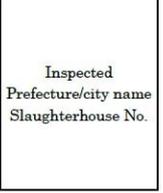
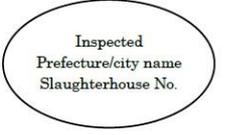
Denaturation	Site of the lesion
Atrophy	Site of the lesion
Malformation	Site of the extreme lesion
Abnormal form, size, hardness, color, or smell of organs (limited to cases where the lesion is localized to a part of the organs)	Organs pertaining to the site of the abnormality
Contamination by lubricants or inflammatory products (limited to cases of systemic contamination)	Meat, organs, bones, and skin pertaining to the site of the abnormality

Appended Table 6 (Related to Article 17)

Types of livestock	Sites to which a seal of approval shall be affixed
Cattle, horses, sheep, and goats	Meat: back (outside) Organs: any site of the heart, lungs, liver, stomachs, or intestines Skin: ridge (inside); provided, however, that a seal of approval is not required if the site is clearly not for human consumption
Swine	Meat: back (outside); provided, however, that a seal of approval should be affixed to the skin of the site of scalding if applicable Organs: any site of the heart, lungs, liver, stomachs, or intestines Skin: ridge (inside); provided, however, that a seal of approval is not required in the case of scalding or if the site is clearly not for human consumption

Form No. 1 (Related to Article 17)

Form No. 1 (Related to Article 17)

Sheep and goats	Swine	Horses	Cattle	Types of livestock
				Form
A regular hexagon inscribed in a circle with a diameter of 4 centimeters	A circle with a diameter of 4 centimeters	A rectangle with a width of 4 centimeters and a length of 5 centimeters	An oval with a transverse diameter of 6.6 centimeters and a longitudinal diameter of 4 centimeters	Remarks

(Note) The slaughterhouse number is prescribed by the prefectural governor (in cases of cities with health centers, the mayor of the city)

Form No. 2 (Related to Article 18)

Attach a photo Seal of prefectural governor (mayor)	No. Affiliation Job title Name Date of birth (Certificate of Slaughter Inspector) Delivered on: / / Valid through: / /
---	---

12 cm

8 cm

(Front side)

A person who carries this identification card exercises the authority of on-site inspection under the Slaughterhouse Act. The relevant provisions are as follows: Slaughterhouse Act [Extract] Article 17(1) A prefectural governor may to the extent necessary for the enforcement of this Act, collect necessary reports from owners or managers of slaughterhouses, slaughterers, or other persons involved, or have employees of the prefecture perform an on-site inspection of the equipment, books, documents, and other properties at slaughterhouses or offices, warehouses, or other facilities of owners or managers of slaughterhouses, slaughterers, or other persons involved.	(2) Employees of the prefecture performing on-site inspection pursuant to the provisions of the preceding paragraph shall carry identification cards showing their identification and shall present them upon request of persons involved. (3) The authority under the provisions of paragraph (1) must not be interpreted as being granted for criminal investigation.
--	--

(Back side)

Remarks: Use cardboard for this form and fold it into two along the dotted line in the center.