Enforcement Order of the Slaughterhouse Act

(Cabinet Order No. 216 of August 25, 1953)

The Cabinet hereby enacts this Cabinet Order pursuant to the provisions of Article 4, paragraph (1); Article 9, paragraph (1), item (v); Article 10, paragraph (5); and Article 15, paragraph (3) of the Slaughterhouse Act (Act No. 114 of 1953).

(Standards for the Building and Equipment of General Slaughterhouses)

Article 1 The standards for the building and equipment of general slaughterhouses under Article 5, paragraph (1) of the Slaughterhouse Act (referred to below as "the Act") are as follows:

(i) the slaughterhouse has a mooring site, live animal inspection station, processing room, refrigeration equipment, inspection room, disinfection site, quarantine site, and dirt treatment facility, as well as a trading room if meat (including organs to be served for human consumption; the same applies in item (v)) is traded in the slaughterhouse and if considered particularly necessary by a prefectural governor (in cases of cities with public health centers, the mayor of the city; the same applies below);

(ii) the mooring site has partitions for mooring or holding one of each for cattle and horses not less than one year of age and otherwise appropriately for other livestock. The floor of the site is constructed with impermeable materials (referring to stone, concrete, and other materials into which blood and dirty water do not permeate; the same applies below) and equipped with an appropriate inclination and drain ditch;

(iii) the live animal inspection station satisfies the following requirements:

(a) the floor is constructed with impermeable materials;

(b) the site has equipment required for the weighing and holding of livestock;

(c) the site has equipment required for cleansing or disinfecting the fingers of persons engaged in the inspection processes prescribed in Article 14, paragraph (1) of the Act, and of instruments used by those persons; and

(d) equipment required for cleansing or disinfecting is prepared in adequate numbers and in appropriate positions to enable the procedures prescribed in Article 8, paragraph (2);

(iv) the processing room satisfies the following requirements:

(a) the room is partitioned into the slaughter room, sick animal slaughter room, organs processing room, and skin processing room. Each room is equipped with an entrance that directly leads to the outside of the processing room;

(b) the floor is constructed with impermeable materials and equipped with an appropriate inclination and drain ditch;

(c) the inner walls are covered with impermeable materials from the floor to the height of at least 1.2 meters, unless the walls are constructed with impermeable materials;

(d) the room is equipped with windows allowing for adequate ventilation and natural lighting;

(e) the room is equipped with an inspection table for organs, table for processing organs, conveyor for organs, suspenders for dressed meat, and scales;

(f) the room has equipment required for cleansing or disinfecting the fingers of persons who perform the slaughter or dressing of livestock and those engaged in the inspection processes prescribed in Article 14, paragraph (2) or (3) of the Act, and of instruments used by those persons;

(g) equipment required for cleansing or disinfecting is prepared in adequate numbers and in appropriate positions to enable the procedures prescribed in Article 9 of the Act and those prescribed in Article 8, paragraph (2);

(h) the room is equipped with a hot water system that supplies abundant hot water required for cleansing or disinfecting; and

(i) the room is equipped with a water system that supplies abundant potable water;

(v) the refrigeration equipment is capable of the adequate refrigeration of meat;

(vi) the inspection room is equipped with an inspection table and other necessary instruments for inspection, as well as with water supply;

(vii) the disinfection site has equipment required for the disinfection of livestock parts, etc. that may cause transmission of disease. The floor of the site is constructed with impermeable materials;

(viii) the quarantine site has equipment for disinfecting the dirt from quarantined livestock and dirty water. The floor of the site is constructed with impermeable materials;

(ix) the dirt treatment facility satisfies the following requirements:

(a) the facility has a cesspit and equipment for treating blood and dirty water; provided, however, that a slaughterhouse that directly discharges blood and dirty water to sewerage system with a sewage treatment plant may not have equipment for treating blood and dirty water;

(b) the cesspit is of an appropriate distance from the processing room and the trading room, is constructed with impermeable materials, and equipped with an appropriate cover; and

(c) the equipment for treating blood and dirty water has an appropriate distance from the processing room and the trading room and has a purification system for blood and dirty water;

(x) the trading room satisfies the following requirements:

(a) the floor is constructed with impermeable materials and equipped with an appropriate inclination and drain ditch;

(b) the inner walls are covered with impermeable materials from the floor to the height of at least 1.2 meters, unless the walls are constructed with impermeable materials;

(c) the room is equipped with windows allowing for adequate ventilation and natural lighting;

(d) the room is equipped with suspenders for dressed meat and hanger rails; and

(e) the room is equipped with a water system that supplies abundant potable water;

(xi) the slaughterhouse has other buildings and equipment prescribed by the ordinance of the prefecture (in cases of cities with public health centers, the city; the same applies below).

(Standards for the Building and Equipment of Basic Slaughterhouses)

Article 2 The standards for the building and equipment of basic slaughterhouses under Article 5, paragraph (1) of the Act are as follows:

(i) the slaughterhouse has a processing room, inspection room, disinfection site, and dirt treatment facility, as well as an adequate site area for conducting live animal inspections and quarantine;

(ii) the processing room satisfies the following requirements:

(a) the room has adequate partitions for separately handling organs and skin;

(b) the floor is constructed with impermeable materials and equipped with an appropriate inclination and drain ditch;

(c) the room is equipped with windows allowing for adequate ventilation and natural lighting;

(d) the room is equipped with an inspection table for organs, suspenders for dressed meat , and scales; and

(e) the room is equipped with a water system that supplies abundant potable water;

(iii) the inspection room is equipped with an inspection table and water supply;

(iv) the disinfection site has equipment required for disinfection. The floor of the site is constructed with impermeable materials; and

(v) the dirt treatment facility satisfies the following requirements:

(a) the facility has a cesspit and a cesspool or equipment for treating blood and dirty water; provided, however, that a slaughterhouse that directly discharges blood and dirty water to sewerage system with a sewage treatment plant may not have a cesspool or equipment for treating blood and dirty water;

(b) the cesspit and the cesspool are of an appropriate distance from the processing room, are constructed with impermeable materials, and equipped with appropriate covers; and

(c) the equipment for treating blood and dirty water has an appropriate distance from the processing room and has a purification system for blood and dirty water.

(Replacement of Terms in the Provisions of the Act on Work Sanitation Managers)

Article 3 When applying mutatis mutandis, the provisions of Article 7, paragraphs (2) through (6) of the Act and those of Article 8 of the Act on Work Sanitation Manager in Article 10, paragraph (2) of the Act, the technical replacement of terms related to these provisions are as stated in the table below.

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| Provisions of the Act whose terms are to be replaced | Original terms | Replacement terms |
| Article 7, paragraph (2) | in managing the sanitation of the slaughterhouse | in managing the sanitation of the slaughter or dressing of livestock |
|  | management of the sanitation of the slaughterhouse | the slaughter or dressing of livestock in the slaughterhouse |
|  | manage the building and equipment of the slaughterhouse, and take other necessary precautions for sanitation management of the slaughterhouse | and take other necessary precautions for the slaughter or dressing of livestock in the slaughterhouse |
| Article 7, paragraph (3) | in managing the sanitation of the slaughterhouse | inmanaging the sanitation of the slaughter or dressing of livestock |
|  | management of the sanitation of the slaughterhouse | management of the sanitation of the slaughter or dressing of livestock in the slaughterhouse |
|  | owner or manager of the slaughterhouse | slaughterers and dressers |
| Article 7, paragraph (4) | owner or manager of the slaughterhouse | slaughterers and dressers |
| Article 7, paragraph (5), item (iii) | management of the sanitation of a slaughterhouse | slaughter or dressing of livestock |
| Article 7, paragraph (6) | manager of a slaughterhouse | slaughterers and dressers |
| Article 8 | manager of a slaughterhouse | slaughterers and dressers |
| Article 8, item (ii) | the preceding Article, paragraph (2) | the preceding Article, paragraph (2) as applied mutatis mutandis pursuant to the provisions of Article 10, paragraph (2) |
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(Cases Where Livestock May Be Slaughtered in Places Other Than Slaughterhouses)

Article 4 Pursuant to the provisions of Article 13, paragraph (1), item (iv) of the Act, livestock may be slaughtered for human consumption in locations other than slaughterhouses in the following cases:

(i) slaughter in locations other than slaughterhouses is unavoidable owing to the loss of a slaughterhouse or damage to the equipment resulting from a disaster or accident; and

(ii) on an isolated island or owing to the terrain condition, slaughter in locations other than slaughterhouses is unavoidable and the slaughter of livestock is performed in an area designated by a prefectural governor or with permission of a prefectural governor.

(Special Provisions on Prohibiting Removal of Meat and Other Parts of Livestock from Slaughterhouses)

Article 5 (1) The cases specified by Cabinet Order as referred to in Article 14, paragraph (3), item (ii) of the Act are as follows:

(i) when inspection under the main clause of Article 14, paragraph (3) of the Act is performed to determine the presence or absence of diseases specified by Ministry of Health, Labour and Welfare Order as referred to in item (ii) of the same paragraph (such inspection referred to as "post-dressing inspection" in the following item and in item (iii)), skin of cattle is carried out as a material for hide with the permission of the prefectural governor;

(ii) when post-dressing inspection is performed, the ovaries of cattle are carried out for improvement and increased production (including use for academic research) of cattle with the permission of the prefectural governor;

(iii) when post-dressing inspection is performed, all or part of the meat of livestock is carried out for incineration by the owner or manager of the meat, organs, blood, bones, or skin (collectively referred to as "meat and other parts of livestock" in this item through item (v)) with the permission of the prefectural governor;

(iv) when a food sanitation inspector removes a part of the meat and other parts of livestock pursuant to the provisions of Article 28, paragraph (1) of the Food Sanitation Act (Act No. 233 of 1947); and

(v) when a livestock quarantine officer or a prefectural livestock health inspector collects and carries out a part of the meat and other parts of livestock pursuant to the provisions of Article 51, paragraph (1) of the Act on the Prevention of Infectious Diseases in Livestock (Act No. 166 of 1951).

(2) The standards for permission in items (i) through (iii) of the preceding paragraph are specified by Ministry of Health, Labour and Welfare Order.

(3) Conditions may be applied to a limit required for public health to permission in items (i) through (iii) of paragraph (1).

(Inspection of Slaughter by Prefectural Governors and the Minister of Health, Labour and Welfare)

Article 6 (1) The diseases specified by Cabinet Order referred to in Article 14, paragraph (5) of the Act are those concerning cattle, sheep, and goats among other transmissible spongiform encephalopathies.

(2) The affairs to be performed by a prefectural governor pursuant to the provisions of Article 14, paragraph (5) of the Act are as follows:

(i) regarding the presence or absence of diseases prescribed in the preceding paragraph, inspection under Article 14, paragraphs (1) and (2) of the Act (including as applied mutatis mutandis in paragraph (4) of the same Article); and

(ii) regarding the presence or absence of diseases specified by Ministry of Health, Labour and Welfare Order among those prescribed in the preceding paragraph, inspection under Article 14, paragraph (3) of the Act (including as applied mutatis mutandis in paragraph (4) of the same Article; the same applies in the following paragraph) that is conducted by a simplified method in order to identify the diseases that require confirmatory inspection (referring to inspection conducted by a more advanced method for confirming the presence of a disease; the same applies below).

(3) The affairs performed by the Minister of Health, Labour and Welfare pursuant to the provisions of Article 14, paragraph (5) of the Act are an inspection under Article 14, paragraph (3) of the Act, regarding the presence or absence of diseases specified in paragraph (1) (in the case of an inspection regarding the presence or absence of diseases specified by Ministry of Health, Labour and Welfare Order as referred to in item (ii) of the preceding paragraph, limited to confirmatory inspection).

(4) Notwithstanding the provisions of the two preceding paragraphs, in prefectures that the Minister of Health, Labour and Welfare considers to have technical capabilities for properly conducting a confirmatory inspection (excluding the part related to the judgment of the results of the confirmatory inspection; the same applies below in this paragraph), a prefectural governor may conduct the confirmatory inspection that is stated to be conducted by the Minister of Health, Labour and Welfare pursuant to the preceding paragraph.

(Applications for Inspection)

Article 7 Persons seeking to undergo inspection under Article 14 of the Act must submit a written application stating the matters specified by Ministry of Health, Labour and Welfare Order to a prefectural governor.

(Methods of Inspection)

Article 8 (1) The inspection under Article 14 of the Act is conducted by observation, temperature measurement, palpation, autopsy, microscopy, or any other necessary methods.

(2) Persons engaged in the work of inspection in the preceding paragraph must use clean instruments, cleanse or disinfect their fingers and instruments, etc. when necessary, and take any other measures necessary for public health.

(Seals of Approval)

Article 9 If a prefectural governor conducts an inspection under Article 14, paragraph (3) of the Act (including an inspection conducted by a prefectural governor and the Minister of Health, Labour and Welfare pursuant to the provisions of paragraph (5) of the same Article), the prefectural governor must affix a seal of approval to the meat, organs, and skin passing the inspection as specified by Minister of Health, Labour and Welfare Order.

(Qualifications of Slaughter Inspectors)

Article 10 Slaughter inspectors as prescribed in Article 19, paragraph (1) of the Act must be veterinarians.

Supplementary Provisions [Extract]

(Effective Date)

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

(Repeal of Matters Concerning the Bearing of Costs on Slaughter Control)

(2) Matters Concerning the Bearing of Costs on Slaughter Control (Imperial Order No. 172 of 1906) is hereby repealed.

Supplementary Provisions [Cabinet Order No. 176 of June 10, 1970]

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

Supplementary Provisions [Cabinet Order No. 188 of June 17, 1971 Extract] [Extract]

(Effective Date)

(1) This Cabinet Order comes into effect as of June 24, 1971.

Supplementary Provisions [Cabinet Order No. 32 of March 16, 1984 Extract] [Extract]

(1) This Cabinet Order comes into effect as of April 1, 1984.

(2) The general slaughterhouses that already conform to the standards for buildings and equipment prescribed in Article 1 of the Enforcement Order of the Slaughterhouse Act before amendment (referred to below as the "former Order") at the time of enforcement of this Enforcement Order, located in cities with public health centers, are exempt of the provisions of Article 1 of the amended Enforcement Order of the Slaughterhouse Act (referred to below as the "new Order") until March 31, 1985. In this case, the provisions of Article 1 of the former Order remain in force.

(3) The permissions issued by prefectural governors pursuant to the provisions of Article 3, item (ii) of the former Order before the enforcement of this Cabinet Order (limited to cases where the places of the permission are located in cities with public health centers) are deemed as permissions issued by the mayors of the cities with public health centers pursuant to the provisions of Article 3, item (ii) of the new Order.

Supplementary Provisions [Cabinet Order No. 225 of July 12, 1985 Extract] [Extract]

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

Supplementary Provisions [Cabinet Order No. 326 of November 12, 1997]

(Effective Date)

(1) This Cabinet Order comes into effect as of April 1, 1998; provided, however, that the provisions amending Article 1, item (iv), (e) and Article 2, item (ii), (d) come into effect on the date of promulgation.

(Transitional Measures)

(2) The general slaughterhouses that already conform to the standards for buildings and equipment prescribed in Article 1 before amendment at the time of enforcement of this Cabinet Order, performing the slaughter or dressing of cattle or horses, are exempt of the provisions of Article 1 following amendment until March 31, 2000, and those performing the slaughter or dressing of swine, sheep, or goats are exempt of the same provisions until March 31, 2002. In these cases, the provisions of Article 1 before amendment remain in force.

Supplementary Provisions [Cabinet Order No. 309 of June 7, 2000 Extract] [Extract]

(Effective Date)

(1) This Cabinet Order comes into effect as of the date of enforcement of the Act Partially Amending the Cabinet Act (Act No. 88 of 1999) (January 6, 2001).

Supplementary Provisions [Cabinet Order No. 329 of November 7, 2002 Extract] [Extract]

(Effective Date)

Article 1 This Cabinet Order comes into effect as of April 1, 2003.

Supplementary Provisions [Cabinet Order No. 237 of May 30, 2003]

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

Supplementary Provisions [Cabinet Order No. 350 of August 1, 2003 Extract] [Extract]

(Effective Date)

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

Supplementary Provisions [Cabinet Order No. 505 of December 10, 2003 Extract] [Extract]

(Effective Date)

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