

Regulations for Enforcement of the Slaughterhouse Act

(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 Regulations for Enforcement of the Slaughterhouse Act are established as follows.

(Matters to Be Stated in Written Applications 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; referred to below as "the Act") are as follows, in addition to the matters prescribed in that paragraph and Article:

- (i) 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 basic slaughterhouse;
- (iv) types and numbers of livestock to be processed per day; and
- (v) if meat is to be traded in the slaughterhouse, the overview of trading.

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

(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 stated 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.

(Management of the Sanitation of Slaughterhouses)

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

matters stated 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 objects unnecessarily lying around;
- (iii) promptly repairing any damage to or defects in flooring, inner walls, ceilings, windows, doors, etc.;
- (iv) providing adequate ventilation for removing foul smells and excess humidity;
- (v) maintaining adequate illumination using natural lighting or lighting equipment;
- (vi) adequately maintaining and managing ventilation systems if applicable;
- (vii) managing the sanitation of water supply equipment 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 due to contamination of water source caused by a disaster or similar incident) and a certificate of the results is to be retained for one year from the date of inspection. If water is evaluated and deemed not potable in the inspection, appropriate measures are to be immediately taken under the instruction of the prefectural governor (in cases of cities with public health centers, the mayor of the city; the same applies below);
 - (b) if a disinfection system and/or water purifying system are installed, their state of operation is to be checked every day. In this case, 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 conducted;
- (viii) if refrigeration equipment is installed, the equipment is to be properly maintained and managed so that dressed carcasses (referring to livestock slaughtered with the head, limbs, and tail cut off, skinned, udders excised, and organs removed; the same applies below) 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 operations, and at least once during working hours. Records stating the date and time of measurement, temperature, person conducting the measurement, and other necessary matters are to be retained for one year from the date of measurement;

- (ix) dressed carcasses reserved in inspection under Article 14, paragraph (3) of the Act are 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 carcasses (referring to slaughtered livestock before being processed into a dressed carcass; the same applies below), heads, dressed carcasses, and organs; the same applies below in this item), as well as cattle for which the non-applicability of the above has not been confirmed, are to be managed in a sanitary manner separately from other cattle in its processing, and labeling until the inspection for transmissible spongiform encephalopathy under Article 14, paragraph (3) of the Act is completed;
- (xi) If the head (excluding the tongue, cheek meat, and skin; the same applies below in this Article) and spinal cord, as well as other parts those (collectively referred to as "the head and other related parts" below) of cattle of 30 months of age or less (referring to cattle for which 30 months elapsed from their date of birth; the same applies below) are for human consumption, the head and other related parts of the cattle is to be managed in a sanitary manner separately from the head and other related parts 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 below) and cattle that are not confirmed to be of 30 months of age or less; the same applies below) in the processing and labeling in the slaughter, dressing, and storage phases;
- (xii) performing sanitary management of the mooring site and the living animal inspection station in accordance with the following:
 - (a) appropriate disposing and cleansing of the fecal matter of livestock when necessary; and
 - (b) cleansing of livestock with a large amount of fecal matter on its surface;
- (xiii) keeping skin processing rooms clean;
- (xiv) if a cesspit and equipment for treating blood and dirty water are installed, adequately maintaining and managing the equipment. Disposing of sludge and the like generated in the facility in a sanitary manner. In this case, records stating the date of disposal, method of disposal, person disposing, and other necessary matters are to be retained for one year from the date of disposal;
- (xv) cleaning drain ditches in order to contain solids while efficiently draining wastewater, and promptly repairing any damage;
- (xvi) the cleansing and disinfection in slaughterhouses are to be performed in accordance with the following:

- (a) hot water is to be used for the cleansing of parts covered with blood, fat, and the like;
 - (b) cleanser is to be used for cleansing after work operations;
 - (c) adequate amounts of water, hot water, and/or cleanser are to be used for cleansing other than that prescribed in (a) and (b); and
 - (d) hot water of 83 degrees Celsius or higher or disinfectant is to be used for disinfection;
- (xvii) sanitation management of mechanical devices is to be performed in accordance with the following:
- (a) mechanical devices are to be cleansed or disinfected after work operations;
 - (b) hot water of 83 degrees Celsius or higher is to be 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 their disassembled parts are to be stored in specified places in a sanitary manner;
 - (d) mechanical devices are to be periodically inspected. If there is any failure or damage and the like, prompt repair is to be performed so that the devices can be properly used at any time; and
 - (e) thermometers, pressure gauges, flowmeters, and other meters for precision are to be periodically inspected. If there is any failure or damage and the like, prompt repair is to be performed;
- (xviii) sanitation management of non-edible parts and the like is to be performed in accordance with the following:
- (a) disposing of non-edible parts (excluding the parts stated in Appended Table 1), pursuant to the provisions of Article 16, item (iii), the provisions of item (iv) of the same Article, parts stated in Appended Table 1 (for cattle, including other parts not distinguished from the parts stated in Appended Table 1; the same applies below), and other waste are to be put into dedicated containers indicating the respective types of matter, carried out of the processing room, and incinerated in an incinerator or otherwise disposed of in a sanitary manner. In this case, regarding the disposal of matter pursuant to the provisions of item (iv) of the same Article and of parts stated in Appended Table 1, records stating the date of disposal, method of disposal, the person disposing, 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 to be cleansed and disinfected in a specified place after work operations;
- (xix) extermination of rats, insects, and the like are to be performed in accordance with the following:

- (a) windows and exits/entrances without rat-/insect-repellent devices are not to be left open;
- (b) the functions of rat/insect screens and other rat-/insect-repellent devices are to be inspected and repaired when necessary;
- (c) to prevent the intrusion of insects and the like carried into the processing room via containers and other objects, the containers and other objects are to be inspected upon delivery. Containers and other objects are to be promptly carried out of the processing room after use and incinerated in an incinerator or otherwise disposed of in a sanitary manner; and
- (d) extermination is to be performed periodically. In this case, records stating the date of extermination, method of extermination, exterminator, and other necessary matters are to be retained for one year from the date of extermination;
- (xx) hand-washing equipment is to be equipped with cleansing disinfectant required for hand-washing ready for use at any time;
- (xxi) lavatories are to be kept clean and periodically disinfected;
- (xxii) cleaning tools are to be stored in specified places;
- (xxiii) cleanser, disinfectant, rodenticide, insecticide, and other chemical agents are to be handled in accordance with the following:
 - (a) the chemical agents are to be stored in specified places other than the processing room and places for storage of dressed carcasses;
 - (b) the chemical agents are to be properly used in accordance with their intended use;
 - (c) contamination of carcasses, dressed carcasses, and organs for human consumption by chemical agents is to be prevented;
 - (d) when a container of cleanser or disinfectant is newly opened, records stating the date of opening, name of the opened chemical agent, person who opened it, and other necessary matters are to be retained for one year from the date of opening; and
 - (e) when rodenticide, insecticide or the like is used, necessary records stating the date of use, name of the used chemical agent, amount of use, person who used it, and other necessary matters are to be retained for one year from the date of use;
- (xxiv) to prevent food sanitation-related hazards, necessary training for the management of sanitation is to be implemented for persons engaged in the management of sanitation of the slaughterhouse, in accordance with the plan for the appropriate implementation of facility sanitation management and the procedures manual for the management of sanitation of the slaughterhouse and for other necessary measures for public health;
- (xxv) education and training are to be 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 is to be periodically verified and the contents of the education is to be reviewed when necessary.
- (2) The standards specified by Ministry of Health, Labour and Welfare Order as referred to in Article 6, paragraph (1) of the Act regarding the matters stated in item (ii) of that paragraph are as follows:
- (i) for each process of the slaughter or dressing of livestock, preparing a list of factors that may lead to food sanitation-related hazards (referred to below as "hazardous factors") and specify measures for controlling these hazardous factors (referred to below as "control measures");
 - (ii) determining processes for which control measures must be taken for the hazardous factors identified in the preceding item, in order to prevent their occurrence, eliminate the factors, and/or reduce them to an acceptable level (referred to as "critical control point" below);
 - (iii) establishing standards to prevent the occurrence of hazardous factors at each critical control point, eliminate those factors, and/or reduce them to an acceptable level (referred to as "control standards" below);
 - (iv) establishing a method for ascertaining the status of control on critical control points continuously or at a reasonable frequency (referred to "monitoring" in the following item and in Article 7, paragraph (2), items (iv) and (v));
 - (v) establishing measures for improvement for cases in which deviation from the control standards is identified through monitoring at each critical control point;
 - (vi) establishing procedures for periodically verifying the effectiveness of measures prescribed in the preceding items; and
 - (vii) in accordance with the scale and type of business, preparing a written description of the measures prescribed in the preceding items and records of their implementation.
- (3) Regarding the application of paragraph (1), item (xviii), (a) about the parts stated 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 (referred to below as a "sanitation manager") verify that the management of sanitation of the slaughterhouse is properly performed in accordance with the plan and the procedures manual in paragraph (1), item (xxiv) and report the results of that management; provided,

however, that this does not apply to cases where the slaughterhouse manager or owner personally becomes 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) formulating a plan in paragraph (1), item (xxiv) and disseminate it to persons engaged in the management of sanitation of the slaughterhouse and other relevant persons;
 - (ii) developing a procedures manual for these processes as in paragraph (1), item (xxiv), taking into consideration the facilities and equipment, the structure and materials of mechanical devices, and the processes involved in handling the meat, bones, organs, blood, and other parts of livestock;
 - (iii) recording the state of implementation of the management of sanitation 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 and the like of livestock are used or consumed; and
 - (iv) verifying the effectiveness of the plan 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 should undergo inspection or testing implemented by the slaughter inspector on the following items and undertake any necessary review based on their results :
- (i) when a plan or procedures manual in paragraph (1), item (xxiv) are formulated or modified, they are to be scientifically reasonable for the purpose of preventing the food sanitation-related hazards; and
 - (ii) the management of sanitation is to be properly performed in accordance with the plan and the procedures manual in paragraph (1), item (xxiv).

(Sanitation Manager Qualifications)

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

- (i) a person who has completed a higher course at a national elementary school under the former National School Order (Imperial Order No. 148 of 1941);
- (ii) a person who has completed a course for two years at a secondary school under the former Secondary School Order (Imperial Order No. 36 of 1943);
- (iii) a person who has 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) a person who has 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) a person who has 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) a person who has completed the general course at a boys' school under the former Boys' School Order (Imperial Order No. 254 of 1939);
 - (vii) a person who is treated in the same way as the person who has completed a higher course at a national elementary school, the person who has completed a course for two years at a secondary school, or the person stated 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) a person who has completed a course at a sailor's training school under the former Sailor's Training School Institute (Imperial Order No. 458 of 1939); and
 - (ix) beyond what is stated in the preceding items, a person certified by the Minister of Health, Labour and Welfare as having equal or higher academic ability than the person prescribed by Article 57 of the School Education Act with regard to the qualification of sanitation manager.

(Matters to Be Reported Concerning Sanitation Managers)

- 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) A document that certifies that the sanitation manager falls under one of the items in Article 7, paragraph (5) of the Act is to be attached to the notification in the preceding paragraph.

(Training Sessions for Sanitation Managers)

- Article 6 The training sessions specified by a 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) the subjects stated in the left column of Appended Table 2 are to be taught

- for the hours stated in the right column of the same table, and the training sessions are to be implemented over three days or more;
- (ii) the lecturer is to be a person who teaches subjects equivalent to those stated in the left column of Appended Table 2 at a university under the School Education Act; a person who is engaged in food sanitation administration or examination concerning food sanitation at a national or prefectural agency, a city with public health centers, or at a special ward; or a person recognized as having knowledge and experience equivalent to the aforementioned person;
 - (iii) to be eligible for the training sessions, a participant needs to have completed a junior high school under the School Education Act or an equivalent school, a compulsory education school, or the first semester course at a school for secondary education, or satisfies one of the items in Article 4, and has been engaged in the management of sanitation 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 standards specified by Ministry of Health, Labour and Welfare Order as referred to in Article 9, paragraph (1) of the Act regarding the matters stated in item (i) of the same paragraph are as follows:

- (i) in the processing room, the blood, gastrointestinal content, and the like of livestock are to be properly disposed of and the processing room is to be cleansed. In this case, the contamination of carcasses, dressed carcasses, and organs for human consumption by splashing of cleansing water is to be 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 to be made from waterproof materials;
- (iii) cattle, sheep, and goats are to be slaughtered without pithing (referring to the destruction of the brain and spinal cord using a wire rod or similar tools);
- (iv) bleeding is to be performed in accordance with the following:
 - (a) contamination of live animals and carcasses by blood from bleeding is to be prevented;
 - (b) in the case of cattle, sheep, and goats, the esophagus is to be 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; the same applies below in this paragraph) are contaminated by blood and the like from bleeding, they

- are to be cleansed with cleanser; and
- (d) knives, ligators, and other mechanical devices that come into direct contact with a carcass are to be 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; the same applies below in this Article) is to be performed in accordance with the following:
 - (a) the horns are to be removed along with the skin in order to prevent contamination by the remnant skin around the stump;
 - (b) contamination of the skinned head through the contact with the skin, and floor, and inner walls is to be prevented;
 - (c) in the cleansing of the skinned head, the contamination of other carcasses by splashing of cleansing water is to be prevented;
 - (d) whenever fingers are contaminated by skin and the like, they are to be cleansed with cleanser;
 - (e) knives, saws, and other mechanical devices that come into direct contact with a carcass are to be 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 to be processed separately to prevent contamination by the heads of other cattle;
 - (vi) the skinning of a carcass is to be performed in accordance with the following:
 - (a) to prevent contamination by animal hair and the like, making 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) preventing contamination of skinned parts by skin;
 - (c) if a skinned part is contaminated by skin, the contaminated part is to be completely cut off;
 - (d) when disposing of the area around the anus of cattle, sheep, and goats, the rectum is to be ligated near the anus, so that the gastrointestinal content will not be spilled, and contamination of the carcass by the anal area is also to be prevented;
 - (e) if a skinned part is contaminated by the gastrointestinal content, the spread of contamination to other areas is to be promptly prevented and the contaminated part is to be completely cut off;
 - (f) whenever fingers are contaminated by skin and the like, they are to be cleansed with cleanser; and

- (g) knives, powered skinning knives, ligators, and other mechanical devices that come into direct contact with a carcass are to be cleansed and disinfected with hot water of 83 degrees Celsius or higher after processing each animal;
- (vii) the excision of udders is to be performed in accordance with the following:
 - (a) measures are to be taken to prevent spilling the contents of udders;
 - (b) if a skinned part is contaminated by the contents of udders, the spread of contamination to other areas is to be promptly prevented and the contaminated part is to be completely cut off;
 - (c) whenever fingers are contaminated by the contents of udders and the like, they are to be cleansed with cleanser; and
 - (d) knives and other mechanical devices that come into direct contact with a carcass are to be cleansed and disinfected with hot water of 83 degrees Celsius or higher after processing each animal (and whenever they are contaminated by the contents of udders and the like);
- (viii) the evisceration process is to be performed in accordance with the following:
 - (a) appropriate measures are to be taken to prevent the contamination of a carcass by the gastrointestinal content;
 - (b) contamination of organs through the contact with the floor and inner walls, and, work boots is to be prevented;
 - (c) if a skinned part is contaminated by the gastrointestinal content, the spread of contamination to other areas is to be promptly prevented and the contaminated part is to be completely cut off;
 - (d) whenever fingers are contaminated by gastrointestinal content and the like, they are to be cleansed with cleanser; and
 - (e) knives, saws, and other mechanical devices that come into direct contact with a carcass are to be 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 and the like);
- (ix) back-splitting is to be performed in accordance with the following:
 - (a) contamination of a dressed carcass through the contact with the floor, inner walls, or work boots, or, lift platform is to be prevented; and
 - (b) saws that are used are to be cleansed and disinfected with hot water of 83 degrees Celsius or higher after processing each animal;
- (x) the cleansing of a dressed carcass is to be performed in accordance with the following:
 - (a) the dressed carcass is to be checked for contamination by hair, gastrointestinal content and the like before cleansing. If it is contaminated by such matter, the contaminated part is to be completely cut off;
 - (b) abundant water is to be used for cleansing;

- (c) contamination of a dressed carcass by splashing of cleansing water is to be prevented; and
- (d) a dressed carcass is to be adequately drained off cleansing water;
- (xi) a dressed carcass and organs for human consumption should not come into contact with the floor, and inner walls;
- (xii) the processing of organs is to be performed in accordance with the following:
 - (a) gastrointestinal tracts are to be disposed of separately to prevent the contamination of other organs by the gastrointestinal content;
 - (b) contamination of organs for human consumption through the contact with the floor, and inner walls is to be prevented;
 - (c) when disposing of gastrointestinal tracts, the gastrointestinal content is to be removed to prevent contamination by the content, and the gastrointestinal tracts are to be adequately cleansed; and
 - (d) Whenever the tables for processing organs and the like are contaminated by the gastrointestinal content, they are to be cleansed with cleanser;
- (xiii) a dressed carcass or organs for human consumption is to be kept at 10 degrees Celsius or less.;
- (xiv) a 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 and other related parts of cattle of 30 months of age or less is processed for human consumption, the head and other related parts of the cattle is to be stored separately from the head and other related parts of other cattle in the processing and labelling, in each of the slaughter, dressing, and storage phases;
- (xvi) skin is to be stored without contact with a dressed carcass or organs for human consumption;
- (xvii) the parts stated in Appended Table 1 are to be processed in such a manner that prevents the contamination of a dressed carcass and organs for human consumption by the parts;
- (xviii) to prevent food sanitation-related hazards, necessary training for the management of sanitation is to be implemented for persons engaged in the slaughter or dressing of livestock, in accordance with the plan concerning the slaughter or dressing process of livestock and the procedures manual for the appropriate implementation of the management of sanitation of slaughter or dressing and for other necessary measures for public health;
- (xix) education and training are to be 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 is to be periodically verified and the content of the education is to be

- reviewed when necessary;
- (xxi) within the range required for the prevention of food sanitation-related hazards, efforts are to be made for keeping and retaining records concerning the place of origin of the livestock handled, the health condition, 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 standards specified by Ministry of Health, Labour and Welfare Order as referred to in Article 9, paragraph (1) of the Act regarding the matters stated 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, preparing a list of hazardous factors and specify control measures;
 - (ii) determining critical control points for the hazardous factors identified in the preceding item, in order to prevent their occurrence, eliminate the factors, and/or reduce them to an acceptable level;
 - (iii) establishing control standards for hazardous factors at each critical control point;
 - (iv) establishing monitoring methods for the control of critical control points;
 - (v) establishing measures for improvement for cases in which deviation from the control standards is identified through monitoring at each critical control point;
 - (vi) establishing procedures for periodically verifying the effectiveness of measures prescribed in the preceding items; and
 - (vii) in accordance with the scale and type of business, preparing a written description of the measures prescribed in the preceding items and records of their implementation.
- (3) Slaughterers and dressers must have work sanitation managers verify that the management of sanitation 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 their results; provided, however, that this does not apply to slaughterhouses managed by the slaughterers and dressers 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 those slaughterers and dressers.
- (4) Slaughterers and dressers 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) formulating 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) developing a procedures manual for these processes as in paragraph (1), item (xviii), taking into consideration the facilities and equipment, the structure and materials of mechanical devices, and the processes involved in handling the meat, bones, organs, blood, and other parts of livestock;
 - (iii) recording the state of implementation of the management of sanitation and retain the record. The retention period for the record is to be reasonably set considering the length of time until the processed meat, bones, organs, blood and the like of livestock are used or consumed; and
 - (iv) verifying 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 slaughterers and dressers should undergo inspection or testing implemented by the slaughter inspector on the following items and undertake any necessary review based on the results:
- (i) when a plan or procedures manual in paragraph (1), item (xviii) are formulated or modified, they are to be scientifically reasonable for the purpose of preventing the food sanitation-related hazards; and
 - (ii) the management of sanitation is to be 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 slaughterers and dressers.

(Application Mutatis Mutandis to Work Sanitation Managers)

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 are 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 stated below, in addition to those stated in the same item:

- (i) meat processing business;
- (ii) processed meat production business;
- (iii) restaurant business; and

(iv) side dish 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 livestock to be slaughtered;
- (v) scope of persons to whom its meat is to be served; and
- (vi) when 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 regarding cattle among other transmissible spongiform encephalopathies.

(Standards for Permission to Remove Content from Slaughterhouses)

Article 12 (1) The standards 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 referred to below as "the Order") are as follows:

- (i) appropriate measures are to be taken to identify the source animal of cattle skin that is removed from the slaughterhouse, 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 below) is completed;
- (ii) appropriate measures are to be taken to prevent the loss of the cattle skin that is removed from the slaughterhouse until the post-dressing inspection is completed;
- (iii) The facility that stores the cattle skin that is removed from the slaughterhouse (including the skin that is stored by salting; the same applies below 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; the same applies below in this Article) from which cattle skin is

- removed from the slaughterhouse should take appropriate measures to record necessary information for ensuring the management system, such as the name and contact information of the individual or corporation that removes 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 removed from the slaughterhouse should take appropriate measures to record necessary information for ensuring the management system, such as the name and contact information of the individual or corporation that removes the cattle skin, as well as the name and contact information of the slaughterhouse from which the cattle skin has been removed from the slaughterhouse.
- (2) The standards for the permission prescribed in Article 5, paragraph (1), item (ii) of the Order are as follows:
- (i) appropriate measures are to be taken to identify the source animal of cattle ovaries that are removed from the slaughterhouse until the post-dressing inspection is completed;
- (ii) appropriate measures are to be taken to prevent the loss of the cattle ovaries that are removed from the slaughterhouse until the post-dressing inspection is completed;
- (iii) the facility that stores the cattle ovaries that are removed from the slaughterhouse 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 regarding 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 removed from the slaughterhouse should take appropriate measures to record necessary information for ensuring the management system, such as the name and contact information of the individual or corporation that removes 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 removed from the slaughterhouse should take appropriate measures to record necessary information for ensuring the management system, such as the name and contact information of the individual or corporation that removes the cattle ovaries, as well as the name and contact information of the slaughterhouse from which the cattle ovaries have been removed from the slaughterhouse.
- (3) The standards 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 below) 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 removed from the slaughterhouse should take appropriate measures to record necessary information for ensuring the management system, such as the name and contact information of the individual or corporation that removes 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 removed from the slaughterhouse should establish a system for reporting the incineration of the meat and other parts of livestock to the prefectural governor, attaching documented evidence.

(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 regarding 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 stated in Appended Table 3.

(Matters to Be Stated in Written Applications for Inspection)

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

- (i) 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 origin of the livestock subject to inspection (except cattle); in the case of cattle, the sex, variety, months of age, date of birth, characteristics, place of origin, and individual 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 on 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 regarding 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 stated 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 is to be those stated in the respective items below in accordance with the cases stated in each item:

- (i) when a disease or abnormality of the livestock stated 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 stated 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 stated 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 to prevent the disposal or human consumption of the parts stated in the right column of Appended Table 5; and
- (iv) when a transmissible disease or abnormality of the livestock stated in the items of Article 14, paragraph (6) of the Act is identified and may cause the transmission, 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 to prevent 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 Cards of Slaughter Inspectors)

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 Standards 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 by slaughter inspectors at the time of enforcement of this Ministerial Order are deemed as those in forms following the 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 before the amendment by this Ministerial Order at the time of enforcement of this Ministerial Order (referred to below as the "former form") are deemed as those in forms following the 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 the relevant amendments.
- (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 regarding 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 is 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. (referred to below 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 those who has experience engaging in the work of the management of sanitation 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 those who has experience engaging in the work of the slaughter or dressing of livestock.

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

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

**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 stated in Article 1, item (iii) of the Supplementary Provisions of the Act Partially Amending the Food Sanitation Act, etc. (referred to as the "Amending Act" below) (February 27, 2004).

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

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

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 before the amendment by this Ministerial Order (referred to below as the "former forms" in the following paragraph) are deemed as those in forms specified by the respective Ministerial Orders following the amendment by this Ministerial Order.

(2) Sheets using the former forms may continue to be used for the time being by making the relevant amendments, 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 regarding classical swine fever or African swine fever as specified in Appended Table 4 of the Regulation for Enforcement of the Slaughterhouse Act before the amendment by this Ministerial Order, are to be respectively deemed as the dispositions, procedures, and other actions regarding classical swine fever or African swine fever as specified in Appended Table 4 of the Regulation for Enforcement of the Slaughterhouse Act following the 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 Regulations for Enforcement of the Slaughterhouse Act)

Article 2 The dispositions, procedures, and other actions that are taken before the enforcement of this Ministerial Order regarding vesicular stomatitis, brucellosis, tuberculosis, piroplasmosis, anaplasmosis, swine vesicular disease, bovine viral diarrhea-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 Regulations for Enforcement of the Slaughterhouse Act before the amendment by this Ministerial Order, are to be respectively deemed as the dispositions, procedures and other actions relating to vesicular stomatitis, brucellosis, tuberculosis, piroplasmosis, anaplasmosis, swine vesicular disease, bovine viral diarrhea-mucosal disease, bovine leukosis, bovine papular stomatitis, trypanosomiasis, trichomoniasis, equine morbillivirus pneumonia, toxoplasmosis, caprine arthritis/encephalitis or porcine tessioviral encephalomyelitis as specified in Appended Table 4 of the Regulations for

Enforcement of the Slaughterhouse Act following the 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 before the amendment by this Ministerial Order at the time of enforcement of this Ministerial Order (referred to below as the "former form" in the following paragraph) are deemed as those in forms following the 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 the relevant amendments.

Appended Table 1 (Related to Articles 3 and 7)

Bovine tonsils and ileum of cattle (limited to the part up to two meters from the connection with the cecum), the head (excluding the tongue, cheek meat, 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 meat, 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 (Concerning Article 6)

Subjects	Hours
Introduction to Public Health	4 hours or more
Laws and Regulations Related to Slaughter	4 hours or more
Livestock Anatomy and Physiology	2 hours or more
Livestock Internal Medicine and Pathology	6 hours or more
Meat Hygiene	6 hours or more
Related Laws and Regulations	2 hours or more

Appended Table 3 (Concerning 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, piroplasmosis, 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 diarrhea-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 (Concerning Article 16)

Disease or abnormality	Sites
Diseases stated in Appended Table 4	Meat, organs, and all other parts of the livestock

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 (excluding 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 significant 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 related to the site of the abnormality
Contamination by lubricants or inflammatory products (excluding cases of systemic contamination)	Meat, organs, bones, and skin related to the site of the abnormality



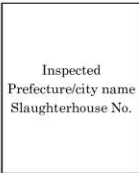
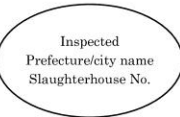
Appended Table 6 (Concerning Article 17)

Types of livestock	Areas to which a seal of approval must 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 area 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 area 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 area is clearly not for human consumption
--

Form No. 1 (Concerning 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 public health centers, the mayor of the city)

Form No. 2 (Concerning Article 18)

(Front side)	
<div style="border: 1px solid black; width: 100%; height: 100%; position: relative;"> <div style="position: absolute; top: 10px; right: 10px; text-align: center;"> <div style="border: 1px dashed black; padding: 2px;">Attach a photo</div> <div style="border: 1px solid black; padding: 2px;">Seal of prefectural governor (mayor)</div> </div> </div>	<div style="border: 1px solid black; width: 100%; height: 100%; position: relative;"> <div style="position: absolute; top: 10px; left: 10px;"> <p>No.</p> <p>Affiliation</p> <p>Job title</p> </div> <div style="position: absolute; top: 10px; right: 10px;"> <p>Name</p> <p>Date of birth</p> </div> <div style="position: absolute; bottom: 10px; left: 10px; text-align: center;"> <p>(Certificate of Slaughter Inspector)</p> <p>Delivered on: / /</p> <p>Valid through: / /</p> </div> </div>

12 cm
8 cm

(Back side)	
<p>A person who carries this identification card exercises the authority of on-site inspection under the Slaughterhouse Act. The relevant provisions are as follows:</p> <p style="text-align: center;">Slaughterhouse Act [Excerpt]</p> <p>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 belonging to owners or managers of slaughterhouses, slaughterers, or other persons involved.</p>	<p>(2) Employees of the prefecture performing on-site inspections pursuant to the provisions of the preceding paragraph must carry their identification cards and present them upon request of the persons involved.</p> <p>(3) The authority under the provisions of paragraph (1) must not be interpreted as being granted for criminal investigation.</p>

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