2024 Edition (FY2023 data)

Sanitary Inspection Overview

What We Do at the Inspection Station

Inspecting Animals and Meat

In order to provide safe meat, inspectors, who are also veterinarians, inspect each animal to be slaughtered in accordance with the law.
The inspection station also supervises the safety of all carcasses, including those brought in from other slaughterhouses.

Supervision and Guidance

The inspection station supervises and provides guidance to refrigeration and other facilities in the meat market, as well as commercial facilities such as those related to meat processing.
Supervision and guidance is also provided to meat transport companies on the handling of meat, sanitation management, and temperature control.

Sanitation Seminars

The inspection station holds seminars for businesses and individuals that handle meat and other relevant parties to raise awareness on sanitation.

Studies and Research

The inspection station conducts various types of research related to meat and other topics. The findings are presented at events such as academic conferences.

Returning Inspection Results

Slaugtering inspection results are provided to producers and others to improve production management and the safety of meat.

Shibaura Meat Sanitary Inspection Station, Tokyo Metropolitan Government

1. Organization and staff of the inspection station

(As of April 1, 2024)

			Management level post	Administrative	Slaughtering inspectors	Assistant veterinary hygienists	Part-time staff	Total
Bureau of Social Welfare and Public Health	Shibaura Meat Sanitary Inspection Station		3	3	52	13	4	75
	Management Section	General Affairs	2 *	3	—	—	—	14
		Administration		—	6	—	1	
		Program Coordination		—	1	—	—	
		HACCP Sanitary Guidance		—	1	—	—	
	Inspection Section	Bovine Inspection	1	—	19	8	—	53
		Swine Inspection		—	11	5	—	
		Detailed Examination		—	6	—	3	
	Slaughtering inspectors with concurrent duties related to the affairs of an island		—	—	8	—	—	8

* Includes the Senior Director

2. Slaughterhouses under jurisdiction

Classification	Name of slaughterhouse	Number of slaughterhouse	Location	Established by	Number of days in operation
General	Tokyo Shibaura Slaughterhouse	1	2-7-19 Konan, Minato-ku	Tokyo Metropolitan Government	days
General	Hachijo-machi Slaughterhouse	14	5626-90 Ohkago, Hachijo Town	Hachijo Town	0 days

3. Numbers of animals inspected and carcasses brought in from other slaughterhouses

	Fiscal year	Total	Cattle			Calves *3	Horses	Swine	Sheep	Goats
				Beef cattle *1	Dairy cows *2					
Within Tokyo Metropolis	2021	286,689	85,803	85,321	482	2	0	200,884	0	0
	2022	295,259	87,386	86,975	411	1	0	207,871	0	1
	2023	299,252	87,835	87,540	295	0	0	211,417	0	0
Slaughterhouses within jurisdiction	Shibaura	299,252	87,835	87,540	295	0	0	211,417	0	0
	Hachijo Town	0	-	-	-	-	-	-	0	0
Dressed carcasses brought in *4		52,110.0	49,472.5	37,159.0	12,313.5	136.5	0	2,501.0	0	0

*1: Wagyu and crossbreeds
*2: Holstein breed, etc.
*3: Cattle less than 1 year old
*4: Dressed carcasses brought into the meat market from other slaughterhouses

4. Breakdown of animals disposed by reason

Livestock species	Details of disposal	Actual number of animals disposed	Swine erysipelas	Salmonellosis	Swine dysentery	Actinomycosis	Atrophic rhinitis	Toxoplasmosis	Distomatosis	Other parasite infections	Pyemia	Sepsis	Uremia	Jaundice	Dropsy	Tumor	Bovine leukosis	Other *	Total
Cattle	Slaughter prohibited	0		0				0		0	0	0	0	0	0	0	0	0	0
	Total disposal	61		0		0		0	0	0	0	4	10	4	0	1	42	0	61
	Partial disposal	62,977				19			10	1				0	6,832	17		73,491	80,370
Calves	Slaughter prohibited	0		0				0		0	0	0	0	0	0	0	0	0	0
	Total disposal	0		0		0		0	0	0	0	0	0	0	0	0	0	0	0
	Partial disposal	0				0			0	0				0	0	0		0	0
Horses	Slaughter prohibited	0		0				0		0	0	0	0	0	0	0		0	0
	Total disposal	0		0		0		0	0	0	0	0	0	0	0	0		0	0
	Partial disposal	0				0			0	0				0	0	0		0	0
Swine	Slaughter prohibited	13	13	0	0		0	0		0	0	0	0	0	0	0		0	13
	Total disposal	213	12	0	0	0	0	0	0	0	110	19	20	4	41	7		0	213
	Partial disposal	121,388				0			0	0				0	1,591	7		133,573	135,171
Sheep	Slaughter prohibited	0		0				0		0	0	0	0	0	0	0		0	0
	Total disposal	0		0		0		0	0	0	0	0	0	0	0	0		0	0
	Partial disposal	0				0			0	0				0	0	0		0	0
Goats	Slaughter prohibited	0		0				0		0	0	0	0	0	0	0		0	0
	Total disposal	0		0		0		0	0	0	0	0	0	0	0	0		0	0
	Partial disposal	0				0			0	0				0	0	0		0	0
Total	Slaughter prohibited	13	13	0	0		0	0		0	0	0	0	0	0	0	0	0	13
	Total disposal	274	12	0	0	0	0	0	0	0	110	23	30	8	41	8	42	0	274
	Partial disposal	184,365				19			10	1				0	8,423	24		207,064	215,541

Note) With respect to partial disposal, counted as one animal regardless of the size of the portion deemed abnormal and disposed of.

* Other
- (1) Contamination by inflammation or inflammatory product: pneumonia, pleurisy, epicarditis, hepatitis, cholangitis, gastritis, enteritis, etc.
- (2) Degeneration or atrophy: fatty liver, necrosis of mesenteric fat, necrosis of perirenal fat, etc.
- (3) Other: lithiasis, deformity, traumatic injury, bone fracture, etc.

5. Inspection for residual toxic substances

	Veterinary medicinal products						Agricultural chemicals	
	Antibiotics		Insecticides		Other drugs			
	Number of animals inspected	Number or animals that tested positive	Number of animals inspected	Number or animals that tested positive	Number of animals inspected	Number or animals that tested positive	Number of animals inspected	Number or animals that tested positive
Cattle	287	0	48	0	48	0	12	0
Swine	245	1*	42	0	42	0	6	0
Total	532	1*	90	0	90	0	18	0

* Prohibited sales based on the Food Sanitation Act

6. Bacterial inspections at facilities

	Number of inspected facilities	Number of specimen	Total number of specimen	Instruction given	Inspection item
Slaughtering business	23	246	984	0	General bacterial, coliform group, E.coli, Staphylococcus aureus
Restaurant business	1	5	20	0	
Business handling organs	62	171	684	0	
Other *	7	55	190	0	
Total	93	477	1,878	0	

* Total number of ice makers and water coolers in the market

7. Number of cases monitored

	Total	Related to the Food Sanitation Act and others		Related to the Slaughterhouse Act and others		Related to Rendering Plant Control Act and others	
		Slaughtering business/processed meat sales business	Other commercial activities *2	Slaughterhouse facilities *3	Market facilities *4	Rendering plant, etc. *5	Transportation of animal materials
Number of cases *1	***	36	***	22	6	2	***
Cases monitored	18,530	8,220	799	6,377	1,459	478	1,197
Instruction given	114	67	38	9	0	0	0

*1: Number of facilities as of the end of FY2023

*2: Total number of restaurants, meat transport vehicles, etc.

*3: Total number of mooring stations, treatment rooms, organ handling rooms

*4: Total number of transaction rooms and refrigerators/freezers

*5: Raw hide storage area

Note) "***" indicates an indefinite number.

8. Bovine spongiform encephalopathy (BSE) inspection

		Slaughterhouse	Shibaura
BSE inspection		Number of animals inspected	83
Breakdown	Screening inspection *1	-	83
		+	0
	Confirmation test *2	-	0
		+	0

*1: Inspections were carried out on cattle over 24 months old and those judged as requiring inspection.

*2: This inspection is conducted at inspection institutes designated by the central government when a specimen tests positive during screening.

9. Sheep/goat transmissible spongiform encephalopathy (TSE) inspection

	Hachijo*	
	Sheep	Goats
Number of animals inspected	0	0
-	0	0
+	0	0

* As for the Tokyo islands, screening inspection is conducted at Shibaura Meat Sanitary Inspection Station.

Note) The number of TSE screening inspections performed

10. Slaughtering inspection charges

Cattle/horses	1,200 yen
Calves/swine	310 yen
Sheep/goats	240 yen

11. Major production areas

Cattle	Ibaraki, Gunma, Iwate, Tochigi, Chiba and Hokkaido prefectures
Swine	Ibaraki, Gunma, Iwate, Chiba, Tochigi and Akita prefectures

12. Sanitation certificate issuance for meat exports

Destination	Macau	Thailand	Vietnam	Myanmar
Number of certifications issued	57	406	81	0
Transaction volume(kg)	16,615.6	98,998.4	37,403.2	0.0

Note) Sanitation certificates for meat exports issued in accordance with bilateral agreements between countries

13. Issuance of the certification on slaughtering inspection results

FY	Number of certifications issued
2022	524
2023	582

Note) Includes hides and blood etc.

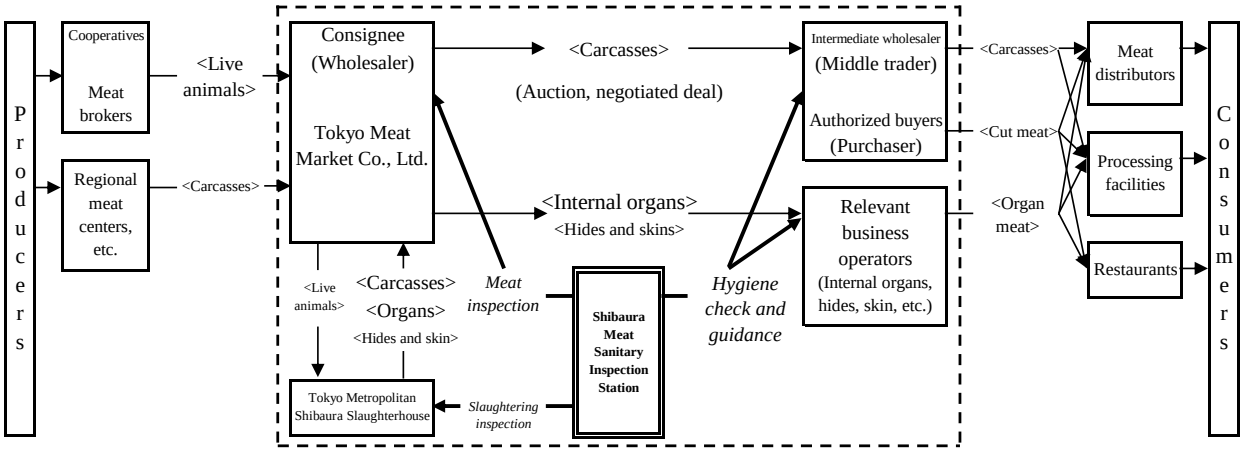
14. Programs to promote and educate

Affiliation	Number of events	Number of people
Related administrative bodies	25	465
Educational institutions (including universities)	5	51
Other (consumers, etc.)	34	766

Note) Programs include sanitation seminars, facility tours, site inspections,and training sessions.

15. Meat distribution

[Tokyo Metropolitan Central Wholesale Market Meat Market]



Slaughtering Inspection Process

Live animal inspection

Live animals are inspected to determine the presence of disease.
Animals that do not pass the inspection are prohibited from being slaughtered.

Inspection prior to dressing

Mainly blood tests are conducted.
Animals that do not pass the inspection are prohibited from being dressed.

Inspection following dressing

All sections of the carcass are inspected.
Carcasses that do not pass the inspection are disposed of totally or partially.

Head inspection | Organ inspection | Carcass inspection

Detailed examination

Detailed microbiological, physicochemical or pathological tests will be conducted as necessary, in cases such as when a judgment cannot be made with the naked eye.

Pass → **Approval stamp** → **Shipment**

The head (excluding the tongue and cheek meat), distal ileum, and spinal cord of cattle are all removed at the time of dressing and incinerated.

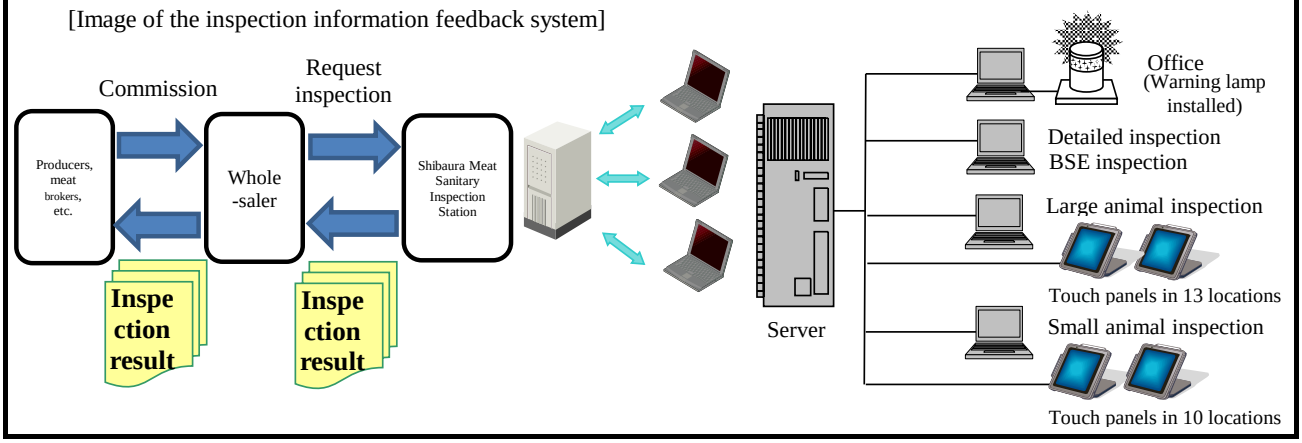
Fail → **Disposal**

Using the Inspection Feedback System to Return Results and Strengthen the Crisis Management Response

We have introduced a meat sanitation inspection system to manage inspection data in accordance with the Slaughterhouse Act and the Food Sanitation Act. The system collects inspection data entered on touch panels and personal computers and stores it on a database. Thereby, inspection results are digitalized and shared, aiming for the prompt and effective return of information to producers and strengthening of the crisis control system, including the prompt transmission of emergency information. In addition, the data accumulated is being used in presentations of research findings.

- ○ Inspection information is returned to producers and others to be used as a reference to prevent livestock diseases and enhance the safety of meat production.
- ○ Inspection data is input at terminals, then collected and managed on a database.
- ○ Emergency information is displayed on and transmitted to each terminal in real time to facilitate prompt response.

[Image of the inspection information feedback system]



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