

2025 Edition (FY2024 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

Slaughtering 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. Inspection for residual toxic substances

Bureau of  
Social Welfare  
and Public  
Health

Shibaura Meat Sanitary Inspection Station

(As of April 1, 2025)

Management  
Section

General Affairs  
Administration  
Program Coordination  
HACCP Sanitary Guidance

Inspection  
Section

Bovine Inspection  
Swine Inspection  
Detailed Examination

Slaughtering inspectors with  
concurrent duties related to the  
affairs of an island

Management level post	Administrative	Slaughtering inspectors	Assistant veterinary hygienists	Part-time staff	Total
3	4	50	16	5	78
2 ※1	4	—	—	—	14
	—	5	—	1	
	—	1	—	—	
	—	1	—	—	
1	—	19	9	—	56
	—	11	7	—	
	—	5 ※2	—	4	
—	—	8	—	—	8

※1 Includes the Senior Director

※2 Includes the Pharmacist

## 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	245 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	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
	2024	314,822	90,081	89,924	157	1	0	224,740	0	0
Slaughterhouses within jurisdiction	Shibaura	314,822	90,081	89,924	157	1	0	224,740	0	0
	Hachijo Town	0	-	-	-	-	-	-	0	0
Dressed carcasses brought in *4		48,275.5	46,469.0	35,861.0	10,608.0	115.5	0	1,691.0	0	0

\*1: Wagyu and crossbreeds

\*3: Cattle less than 1 year old

\*2: Holstein breed, etc.

\*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																	Total
		Slaughter prohibited	Slaughter prohibited	Slaughter prohibited	Slaughter prohibited	Slaughter prohibited	Slaughter prohibited	Slaughter prohibited	Slaughter prohibited	Slaughter prohibited	Slaughter prohibited	Slaughter prohibited	Slaughter prohibited	Slaughter prohibited	Slaughter prohibited	Slaughter prohibited	Slaughter prohibited		

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	284	0	48	0	48	0	12	0
Swine	205	0	40	0	40	0	4	0
Total	489	0	88	0	88	0	16	0

6. Bacterial inspections at facilities

	Number of inspected facilities	Number of specimen	Total number of specimen	Instruction given	Inspection item
Slaughtering business	22	255	1,020	0	General bacterial, coliform group, E.coli, Staphylococcus aureus
Restaurant business	1	3	12	0	
Business handling organs	62	156	624	0	
Other *	6	40	130	0	
Total	91	454	1,786	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	***	38	***	22	6	2	***
Cases monitored	18,955	8,396	852	6,556	1,471	480	1,200
Instruction given	118	75	34	9	0	0	0

\*1: Number of facilities as of the end of FY2024

\*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
	Number of animals inspected		
BSE inspection			4
Screening inspection *1	-	+	4
Confirmation test *2	-	+	0

\*1: Inspections were carried out on cattle exhibiting abnormal behavior or neurological symptoms 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	Gunma, Ibaraki, Tochigi, Iwate, Chiba and Hokkaido prefectures
Swine	Gunma, Iwate, Ibaraki, Tochigi, Chiba and Akita prefectures

12. Sanitation certificate issuance for meat exports

Destination	Macau	Thailand	Vietnam	Myanmar
Number of certifications issued	25	821	417	0
Transaction volume(kg)	25,843.1	203,163.2	145,786.3	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
2023	582
2024	1,160

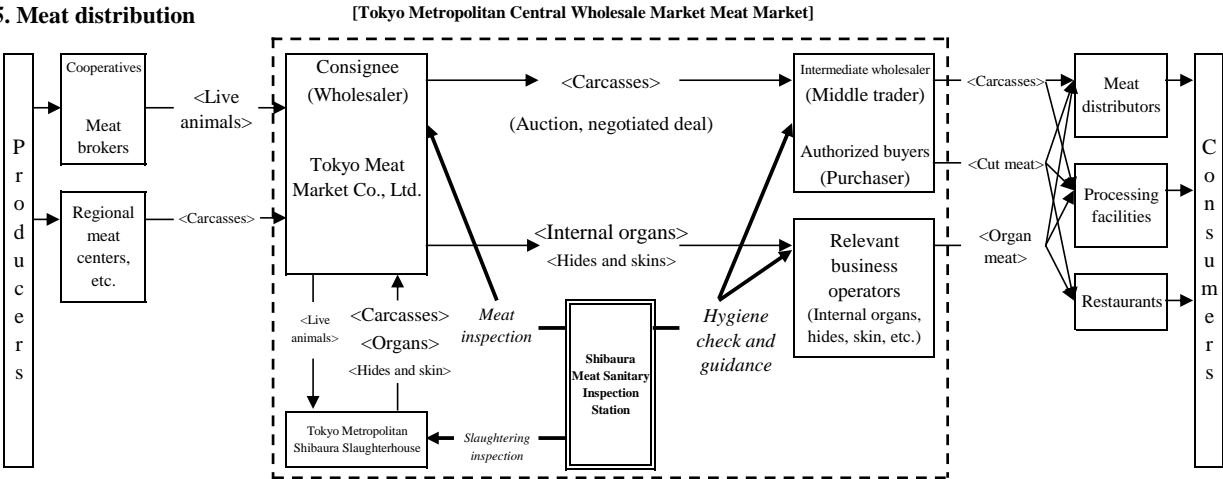
Note) Includes hides and blood etc.

14. Programs to promote and educate

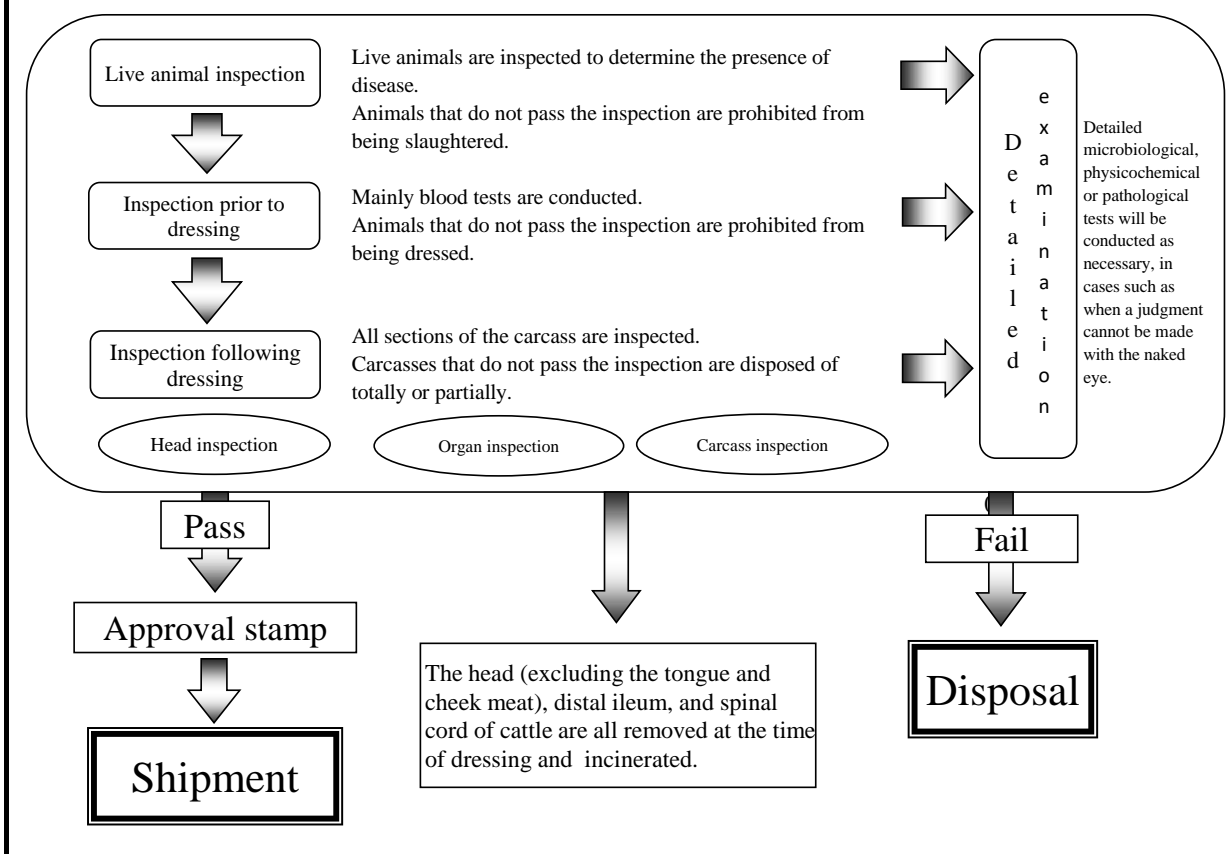
Affiliation	Number of events	Number of people
Related administrative bodies	27	444
Educational institutions (including universities)	3	39
Other (consumers, etc.)	30	1,028

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

15. Meat distribution



# Slaughtering Inspection Process



## 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]

