

Fiscal year of 2016

Tokyo Metropolitan Government plan for the monitoring of
and guidance on food sanitation

Summary of Implementation Results

Bureau of Social Welfare and Public Health, Tokyo
Metropolitan Government

This document is a summary of the results of implementation of "Tokyo Metropolitan Government plan for the monitoring of and guidance on food sanitation of Fiscal year 2016", in accordance with Article 24, Paragraph 1 of the Food Sanitation Act, based on the preliminary figures as of June 2017. Confirmed results of the implementation will be announced in the project outline of each office and the Report on Food Sanitation Related Projects.

In addition, the category indicated as "(All Cities)" refer to the result of projects carried out in cooperation of the Tokyo Metropolitan Government, the Special wards, Hachioji City, and Machida City.

Chapter 1 Implementation of the Plan	1
Chapter 2 Period and Area Implementing the Monitoring and Inspection Guidance Plan	1
Chapter 3 Underlying Laws	1
Chapter 4 System of Monitoring and Guidance and its Preparation	1
1. Institution Implementing the Monitoring and Guidance	1
2. Cooperation with the Relevant Institutions	1
3. Organizing the Inspection System	3
4. Training the Food Sanitation inspectors, etc. (All Cities)	3
5. Investigation and Deliberation by the Affiliated Institutions	3
Chapter 5 Promoting Monitoring and Guidance	4
1. Scale of the Implementation of Monitoring and guidance, and Inspection of Removed Foods	4
(1) Monitoring and Guidance	4
(2) Inspection of Removed Foods	5
(3) Monitoring and Guidance concerning the laws other than the Food Sanitation Act	5
(4) Correspondence with the Violations, Complaints, and Recalls	6
2. Intensive Monitoring and Guidance	7
(1) Prevention of Food Poisoning	7
(2) Measures against Improper Food Labeling	10
(3) Measures against Improperly Imported Foods	11
(4) Measures against Radioactive Substances in Food	12
3. Mass Monitoring Project	12
4. Other Projects	12
Chapter 6 Promoting Voluntary Sanitation Management by Food Business Operators	14
1. Guidance on Promoting Voluntary Management and Diffusion of Sanitation Management Using HACCP	14
2. Tokyo Metropolitan Government Food Safety Certification System	14
3. Human Resources Development	15
4. Food Sanitation Promotion Leader	15
Chapter 7 Providing Information of Food Safety to Citizens	15
1. Raising Awareness	15
2. Presentation and Publication on Accidents concerning Food Safety	16
3. Announcement of Results of Project Implementation concerning Food Sanitation	16
4. Promoting Food Education on Food Safety	16
Chapter 8 Exchanging Opinions among Related Parties concerning Food Sanitation Measures (Risk Communication)	16
.....	16
(Appendix 1) Organization Chart concerning Food Sanitation of Tokyo Metropolitan Government	18
(Appendix 2) Number of Inspection Categories Conducted in the Fiscal Year of 2016	19
(Appendix 3) Food Discovered by Inspection of Removed Foods in Fiscal Year of 2016, which is violating Related Laws	20

Chapter 1 Implementation of the Plan

Based on the provisions of Article 24 of the Food Sanitation Act (Act No. 223 of 1952) and the Guidelines concerning the implementation of Monitoring and Guidance on Food Sanitation (Notification No. 301 of the Ministry of Health, Labor and Welfare in 2003), "Tokyo Metropolitan Government plan for the monitoring of and guidance on food sanitation of Fiscal Year 2016" was created for implementation in order to prevent the occurrence of sanitary hazards due to consumption of food and drinks, and to conduct monitoring guidance based on the characteristics in Tokyo which has the largest consumption in Japan.

Chapter 2 Period and Area Implementing the Monitoring and Inspection Guidance Plan

1. Period of Implementation

From April 1, 2016 to March 31, 2017

2. Area of Implementation

All areas of Tokyo (excluding the area conducted in Special wards, Hachioji City, and Machida City.)

Chapter 3 Underlying Laws

Food Sanitation Act (Act No. 223 of 1952)

Food Safety Basic Act (Act No. 48 of 2003)

Slaughterhouse Act (Act No. 114 of 1953)

Poultry Slaughtering Business Control and Poultry Meat Inspection Act (Act No. 70 of 1990)

Act on Special Measures concerning Measures against Bovine Spongiform Encephalopathy (Act No. 70 of June 14, 2002)

Rendering Plant Control Act (Act No. 140 of 1948)

Act on Recording Traceability of Transaction of Rice, etc. and Propagating Production Area Information (Act No. 26 of 2009)

Health Promotion Act (Act No. 103 of August 2, 2002)

Consumer Safety Act (Act No. 50 of 2009)

Food Labeling Act (Act No. 70 of 2013)

Food Manufacturing Industry Regulatory Ordinance (Tokyo Metropolitan Ordinance No. 111 of 1953)

Tokyo Metropolitan Regulatory Ordinance Regarding the Handling of Blowfish (Tokyo Metropolitan Ordinance No. 51 of 1986)

Tokyo Metropolitan Ordinance of Consumption Life (Tokyo Metropolitan Ordinance No. 110 of 1994)

Tokyo Metropolitan Ordinance of enforcement of Food Sanitation Act (Tokyo Metropolitan Ordinance No. 40 of 2000)

Tokyo Metropolitan Ordinance of Food Safety (Tokyo Metropolitan Ordinance No. 67 of 2004)

Related Ordinances and Regulations

Chapter 4 System of Monitoring and Guidance and its Preparation

1. Institution Implementing the Monitoring and Guidance

The Metropolitan Government has placed their decision making of project policies concerning food sanitation and planning and coordinating functions in the Health and Safety Division of Bureau of Social Welfare and Public Health (Food Safety Control Section, Health and Safety Section), where professional organization on food sanitation

as shown in Appendix 1 provide efficient and effective monitoring and guidance.

2. Cooperation with the Relevant Institutions

In order to prepare for the measures against food poisoning caused by food distributed over a wide area regulated by multiple local governments and cases where food poisoning patients spread across wide area comprised of multiple districts of the local government, we have promoted to collaborate with related organizations as follows.

(1) Coordination with Ministry of Health, Labor and Welfare and Food Safety Departments of Prefectures and Cities

A. Ensuring Coordination Systems

In order to secure a coordination system with the Ministry of Health, Labor and Welfare as well as Prefectures and Cities, we shared information utilizing the regular conferences such as National Food Sanitation Manager and Chief Liaison Committee, 21 Major Cities Food Sanitation Manager and Chief Meeting, etc.

In addition, particularly with the neighboring municipalities, we tried to ensure close communication and coordination system with Kanto Koshinetsu and Shizuoka Block Food Sanitation Manager and Chief Meeting, and Tokyo Metropolitan Area Food Sanitation Division Managers' Food Poisoning Prevention Liaison Meeting, etc.

B. Correspondence with the Monitoring and Guidance of Comprehensive sanitation management and production process approved facility

We conducted joint monitoring and guidance for 6 times against the General Sanitation Management Facilities with Approved Manufacturing Process, cooperating with the Kanto-Shinetsu Regional Bureau of Health and Welfare of the Ministry of Health, Labor and Welfare and related Districts / Municipalities.

C Response to Monitoring and Guidance for Certified Facilities of US-Export Processed Fishery

We conducted joint monitoring and guidance for 2 times against the Certified Facilities of US-Export Processed Fishery, cooperating with the Kanto-Shinetsu Regional Bureau of Health and Welfare of the Ministry of Health, Labor and Welfare and Hachioji City.

(2) Coordination with Consumer Affairs Agency

According to the Consumer Safety Act, we immediately notified the Consumer Affairs Agency through relevant department, concerning 18 cases of food poisoning incidents, and 5 cases of consumers incidents related to food, etc.

(3) Coordination with the Ministry of Agriculture, Forestry and Fisheries and the Metropolitan Police Department

With the Ministry of Agriculture, Forestry and Fisheries and the Metropolitan Police Department, we held the Tokyo Metropolitan Government Food Labeling Monitoring Council regularly to ensure the information is shared and the cooperation system is achieved. In addition, with the Tokyo Metropolitan Office of the Kanto Regional Agricultural Administration of the Ministry of Agriculture, Forestry and Fisheries, we have cooperated in conducting joint investigation, etc. concerning Food Labeling Act (with regards to authority of the Minister of Agriculture, Forestry and Fisheries) as well as Act on Recording Traceability of Transaction of Rice, etc. and Propagating Production Area Information (hereinafter referred to as "Rice Traceability Act"). With the Metropolitan Police Department, we have consulted on cases which may conflict with the Unfair Competition Prevention Act.

(4) Coordination with the Relevant Department of Food Sanitation of Special wards, Hachioji City, and Machida City

A. Ensuring Coordination Systems

Based on the Metropolitan - Special wards and inter-city agreement on the health and sanitary projects, we ensured the coordination system.

In addition, we have tried to secure close communication and information sharing even during the normal period, by periodically holding the Special wards Health Center Public Health Managers Meeting, etc.

B. Mass Monitoring Project

During the summer (from June to August) and year-end (December) period, the Metropolitan government, the Special wards, Hachioji and Machida Cities have cooperated to conduct monitoring and guidance for food sanitation.

The results of the mass monitoring project are shown in Section 3 of Chapter 5.

C. Correspondence with the Monitoring and Guidance of Comprehensive sanitation management and production process approved facility (repost)

We conducted joint monitoring and guidance against the General Sanitation Management Facilities with Approved Manufacturing Process, cooperating with the Kanto-Shinetsu Regional Bureau of Health and Welfare of the Ministry of Health, Labor and Welfare and related Districts / Municipalities.

D. Response to Monitoring and Guidance for Certified Facilities of US-Export Processed Fishery (repost)

We conducted joint monitoring and guidance against the Certified Facilities of US-Export Processed Fishery, cooperating with the Kanto-Shinetsu Regional Bureau of Health and Welfare of the Ministry of Health, Labor and Welfare and Hachioji City.

(5) Coordination with the relevant office of the Ministry and other institutions

We have ensured to closely share information and establish communication system by Food Safety Measures Promotion Meeting and Health Food Measures Promotion Liaison Meeting, etc., with relevant departments in the Ministry (Bureau of Social Welfare and Public Health Bureau of Citizens and Cultural Affairs, Bureau of Environment, Bureau of Industrial and Labor Affairs, Central Wholesale Market, etc.) For the cases where it is difficult to handle by only the Food Sanitation departments, such as food safety measures and food labeling during the production stage, we have coordinated with the relevant departments such as the Bureau of Industrial and Labor Affairs and the Bureau of Citizens and Cultural Affairs.

In addition for the Tokyo 2020 Olympic and Paralympic Games, we have considered the monitoring and guidance system as well as sharing information with the Tokyo Organising Committee of the Olympic and Paralympic Games, the Bureau of Olympic and Paralympic Games Tokyo 2020 Preparation, and the Special wards responsible for the venue.

3. Organizing the Inspection System

(1) Ensuring the Reliability of Testing Accuracy

In order to secure an appropriate inspection system at the food inspection facility and to conduct accurate and prompt inspection, the Accuracy Control Office of Tokyo Metropolitan Institute of Public Health has confirmed, based on the internal accuracy management and external accuracy management audit, that the 22 testing institutions are conducting appropriate inspections. The external accuracy management audit was conducted at Food and Drug Safety Center, Hatano Research Institute.

In addition, the Accuracy Control Office has checked the records, etc. to confirm the management status of the inspection in 22 inspection facilities and 11 remove facilities. As a result, some of the documents of the facilities had omission of descriptions, etc. and so they were improved.

(2) Research and Development of Testing Method

In order to conduct a broad range of inspections related to food safety and contribute to scientific monitoring and guidance, we have reviewed the testing methods of 2 undesignated additives, 3 pesticides, and a veterinary medicine and established new testing methods. (Table 1)

Table 1 Research and Development of New Testing Methods

Testing Criteria	Testing Method Development
Undesignated Additives	Dimethyl Yellow, Diethyl Yellow
Pesticides	Butamifos, Bifenthrin, Triflumizole
Veterinary Medicine	Cyromazine

(3) Maintenance and Improvement of Technology in Testing Institutions

In order to maintain and improve the testing technology of the Food Inspection Facilities, we have conducted training and workshop by external lecturers, etc. for employees who belong to these facilities and are engaged in inspections.

4. Training the Food Sanitation inspectors, etc. (All Cities)

Training and workshop are held for food sanitation inspectors, etc. in order for them to acquire basic knowledge and skills necessary for the duties.

In 2016, 10 sessions of Food Sanitation Monitoring Training and Food Technology Workshop, where total of 541 food sanitation inspectors, etc. from the Metropolitan Government, the Special wards, Hachioji and Machida Cities participated.

5. Investigation and Deliberation by the Affiliated Institutions

In order to precisely promote the measures against food safety, we have conducted investigation and deliberation by the affiliated institutions based on the “Tokyo Metropolitan Food Safety Ordinance” as follows.

(1) Food Safety Conference

In order to deliberate measures concerning food safety in Tokyo, the Food Safety Council comprised of citizens, business operators, and academic experts conducted investigations and deliberations.

In 2016, there was one Food Safety Conference held to discuss the initiative's plan of Tokyo Food Safety Promotion Plan (from 2015 to 2020).

(2) Food Safety Information Evaluation Committee

The Food Safety Information Evaluation Committee collected, analyzed, and evaluated various information concerning the safety of food, etc.

In the Fiscal year 2016, the Food Safety Information Evaluation Committee was held 3 times, and twice each of the Information Selecting Committee and Health Damage Case Expert Committee, where the following topics were reviewed and discussed: 1) Monitoring and guidance of toxic fishes and shellfishes; 2) Prevention of food poisoning, etc. at shelter homes (for earthquakes, etc.); 3) Raising awareness of prevention measures of food poisoning by toxic plants; 4) Prevention of food poisoning by raw or insufficiently heated meat, etc.; and 5) Health damage cases caused by health food and supplements. Based on the results of the review and discussion, the

information was shared to the citizens on websites of Food Safety FAQ and leaflets, etc.

Chapter 5 Promoting Monitoring and Guidance

1. Scale of the Implementation of Monitoring and guidance, and Inspection of removed foods

(1) Monitoring and Guidance

In consideration of the past occurrence of food poisoning and history of violations and complaints, 339,852 cases of monitoring and guidance have been conducted in total.

During the on-site inspection, we checked for the structure of the sales facility, environment of the facility and hygienic handling of food, sanitation management of the equipment and workers, and provided necessary guidelines.

In addition, we have also determined selective and priority items for each food during each phase of the manufacturing and processing, storage, transportation, cooking, and serving (sales) of the food, where supervision and guidance were provided. We also checked for hygienic handling of the manufacturing, processing, transportation, and storage of the food, and creating / keeping the records during the manufacturing and processing of food, etc.

For facilities that caused food poisoning, we have conducted more than 12 times a year of on-site inspection after occurrence, and at least 4 times a year after finding the violations for food production facilities, and at least 3 times a year for the facility which complaints were received.

The details are shown as follows.

A. On-site inspection by Public Health Center

86,383 cases of monitoring and guidance were conducted for restaurants, catering service providers, local food handling facilities such as supermarkets, etc.

B. On-site inspection by Tokyo Metropolitan Institute of Public Health

77,859 cases of monitoring and guidance were conducted for facilities handling food distributed in wide area, such as mass production manufacturers, wholesale distributors, and wholesale market facilities (limited to Tama region), etc.

C. On-site inspection by Wholesale Market Sanitary Inspection Station

168,242 cases of monitoring and guidance were conducted for wholesale market facilities (limited to the Special wards) including Tsukiji and Ota Market, etc.

D. On-site inspection by Shibaura Meat Sanitary Inspection Station

7,368 cases of monitoring and guidance were conducted for Meat market facilities.

(2) Inspection of Removed Foods

In consideration of the history of violation and the property of the food, 109,084 items (criteria) of inspections of removed foods were conducted as shown in Appendix 2. As a result, there was total of 12 items (12 samples of violation) of violation found (in Appendix 3), where necessary measures were taken including immediate elimination from the market.

The details are shown as follows.

A. Inspection of Removed Foods by Public Health Center

10,126 items of bacterial and chemical tests were conducted with the collected samples of food, etc. from restaurants, catering service providers, and local food handling facilities such as supermarkets, etc. As a result, 4 items (4 samples) were found violating the laws, including "confection with colorant not indicated in the

label."

B. Inspection of Removed Foods by Tokyo Metropolitan Institute of Public Health

42,458 items of bacterial, physical and chemical inspections were conducted for facilities handling food distributed in wide areas, such as mass production manufacturers, wholesale distributors, and wholesale market facilities (limited to Tama region), etc. As a result, 7 items (7 samples) were found violating the laws, including "meat product with additive not indicated in the label."

C. Inspection of Removed Foods by Wholesale Market Sanitary Inspection Station

51,627 items of bacterial, physical and chemical inspections were conducted using the food samples collected from wholesale market facilities (limited to the Special wards) including Tsukiji and Ota Market. As a result, 1 item (1 sample) was found to be violating the laws, which was "Sweetened chestnut that does not meet the usage standard of food additives."

D. Inspection of Removed Foods by Shibaura Meat Sanitary Inspection Station

4,873 items of testing for residual antibacterials, etc. were conducted for food collected from the meat market facilities.

(3) Monitoring and Guidance concerning the laws other than the Food Sanitation Act

A. Monitoring and Guidance concerning Slaughterhouse Act

At the Shibaura Meat Sanitary Inspection Station, we have monitored 6,675 facilities including slaughterhouses and conducted inspections on cattle, pigs, and goats in total of 289,112 animals (Table 2).

In addition, 82 head of cattle were tested for BSE, and all were negative.

Table 2 Number of Tested Animals in Fiscal year 2016

Animal species	Number of Tested
Cattle	88,309
Horse	0
Pigs	200,798
Sheep	0
Goat	5
Total	289,112

B. Monitoring and Guidance concerning Rendering Plant Control Act

1,687 cases were monitored at the Shibaura Meat Sanitary Inspection Station, etc.

C. Monitoring and Guidance concerning Poultry Slaughtering Business Control and Poultry Meat Inspection Act

96 cases were monitored at Public Health Center, etc. for Poultry Slaughtering Facilities.

(4) Correspondence with the Violations, Complaints, and Recalls

A. Violation Handling (All Cities)

In the Fiscal year of 2016, concerning 556 cases of food with law violation, if the manufacturer or the importer of such food is located in Tokyo, investigation of the cause was enforced to prevent recurrence, and when such violator is located in another municipality, notifications were sent to the municipality in charge (Figure 1 and Figure 2). In addition, according to the relevant laws and regulations, necessary notification was sent to the Ministry of Health, Labor and Welfare and the Consumer Affairs Agency.

The details of violation in food, etc. found by the Metropolitan and the Districts and Cities of the

Metropolitan will be posted on the Violation Handling Summary of Food Sanitation issued by the Food Safety Control Section, as well as the website of the Food Safety Control Section.

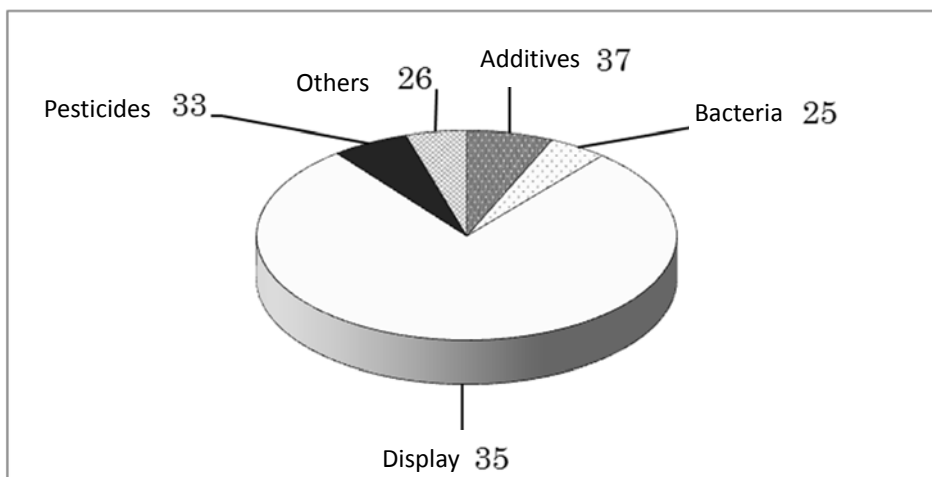


Figure 1 Breakdown of Contents of Violation Handling (Unit: case) (Total: 556 cases)

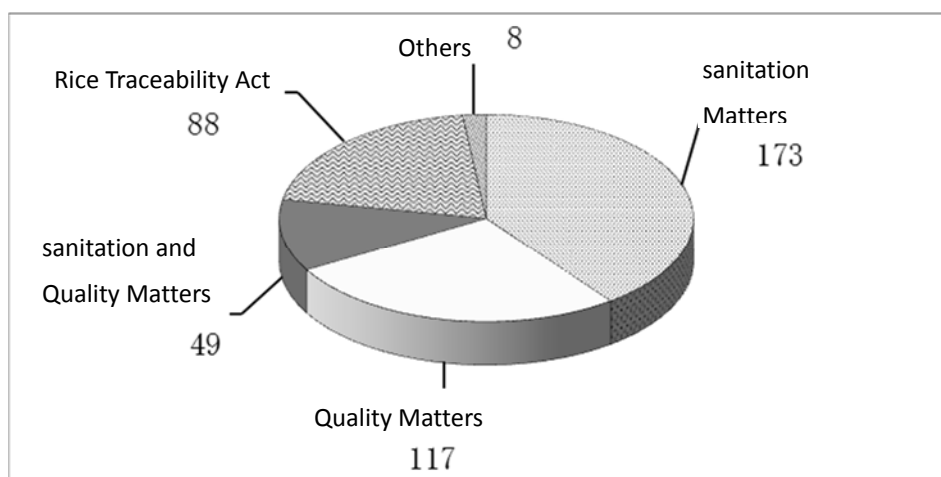


Figure 2 Breakdown of Contents of Violation Handling in Labeling (Unit: case) (Total: 435 cases)

B. Complaints Handling (All Cities)

Based on the content of the complaints concerning those received by the Metropolitan, districts and cities of the Metropolitan, other Prefectures, and the Ministry of Health, Labor and Welfare, the Ministry of Agriculture, Forestry and Fisheries, etc., we have investigated the handling status of food by the relevant business operators and instructed them for improvement based on the results and cause. In addition, when the relevant business operators are located in other municipalities, we have requested the concerned municipality to conduct the investigation.

In the fiscal year 2016, concerning total of 307 cases (except for complaints with actual symptoms) we requested investigation to other municipalities or conducted investigations based on the request from other municipalities.

The details of complaints and consultation cases which the Metropolitan and the Districts and Cities of the Metropolitan have corresponded will be posted on the Violation Handling Summary of Food Sanitation issued by the Food Safety Control Section, as well as the website of the Food Safety Control Section.

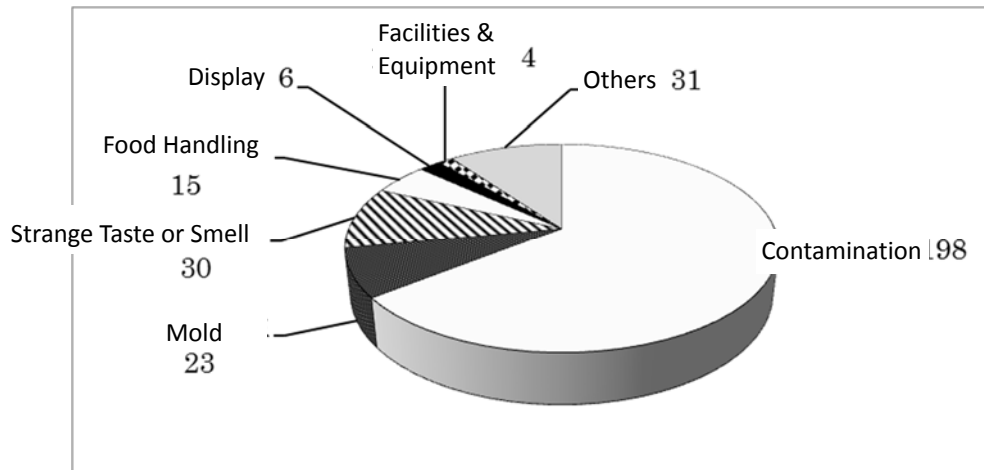


Figure 3 Breakdown of Cause of Complaints (Unit: case) (Total: 307 cases)

C. Recall by Business Operators (All Cities)

Regarding 99 cases of voluntary recall report according to the Tokyo Metropolitan Ordinance of Food Safety the immediate collection and recurrence prevention by investigation of cause were instructed to such food provider, etc. (Figure 4). The information of voluntary recall was posted on the website, widely disseminated to the citizens, as well as sharing the information to relevant local governments. In addition, once the voluntary recall is complete, we have checked the status of the collection and confirmed that the recall was conducted properly.

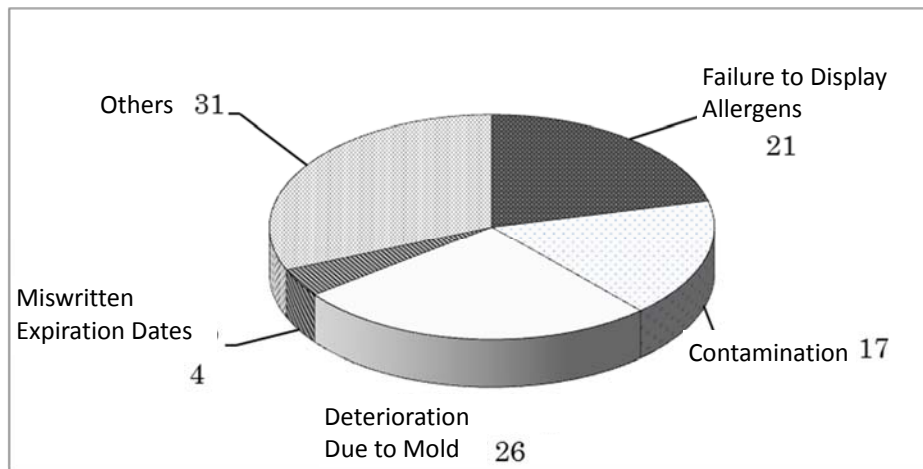


Figure 4 Breakdown of Causes of Voluntary Recall (Unit: case) (Total: 99 cases)

2. Intensive Monitoring and Guidance

Based on the regional characteristics of Tokyo, the occurrence of food poisoning and violation of food safety related laws, and the results of the survey conducted by the Metropolitan, etc., we have conducted the followings as specifically required measures (the number of on-site facilities, the number of testing criteria, etc. are repost of "1 Scale of the Implementation of Monitoring and guidance, and Inspection of Removed Foods").

(1) Prevention of Food Poisoning

In the fiscal year of 2016, 1,145 cases of investigation were conducted based on information such as food poisoning notified from doctors, and information on physical condition provided by the citizens, etc. As a result,

128 cases were identified as food poisoning, with patients counts of 3,366, including those occurring in the Special wards, Hachioji City, and Machida City (Figure 5). Considering the scale of occurrence and severity, etc., 18 cases with higher importance were announced to press.

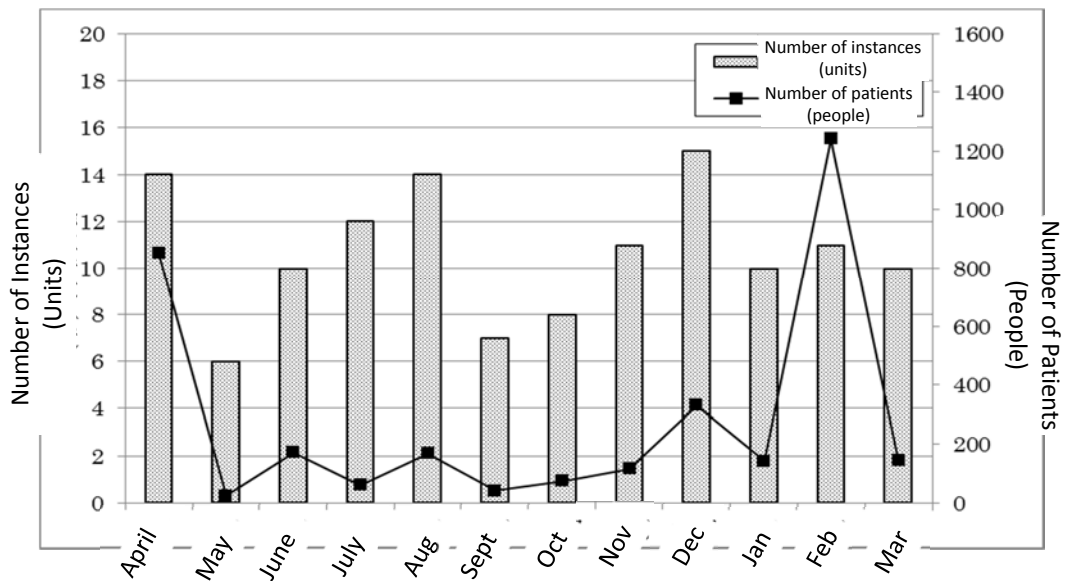


Figure 5 Food Poisoning Occurrence by Month

In addition, compared to the average number of 120 cases and the number of 1,790 patients over the past 10 years, the number of cases increased by approximately 7%, a number of patients by 88%. The significant increase in the number of patients is due to occurrence of multiple large-scale food poisoning. Looking at the data by the types of etiological agents causing food poisoning, the ratio of Norovirus and Campylobacter was high, but the food poisoning by Anisakis is also increasing (Table 3).

Table 3 Food Poisoning Occurrence by Etiological Agents

Etiological Agent	Number of Cases	Number of Patients
Norovirus	42	2,066
Campylobacter	34	761
Anisakis	22	23
Clostridium perfringens	4	206
Vibrio parahaemolyticus	4	77
Enterohemorrhagic E. coli	4	46
Salmonella	3	58
Staphylococcus aureus	3	45
Campylobacter and Salmonella	3	27
Histamine	2	14
Natural Animal poison	2	4
Natural Plant poison	2	2
Enterotoxigenic E. coli	1	34
Botulinum	1	1
Unknown	1	2
Total	128	3,366

A. Preventing Norovirus

Many of the Norovirus food poisoning occurring in recent years are presumed to be caused by food contaminated through fingers of the cooking personnel. Therefore, we conducted monitoring and guidance on 3,575 facilities which would tend to become severe and large-scale in case of Norovirus food poisoning occurrence, including social welfare facilities such as nursing homes and hospital food service facilities. In addition, 93 specimens were collected for inspections at those facilities, where no Norovirus were detected.

Furthermore, we have conducted workshops for 334 times, for cooking personnel at these facilities to learn the correct method of hand washing, countermeasures when patients of food poisoning occur, and correct disinfection method, etc., where we had 14,309 participants.

B. Preventing Food Poisoning by Eating Raw Meat, etc.

In recent years, food poisoning by Enterohemorrhagic E. coli or Campylobacter caused by eating meat, especially raw chicken, etc. are occurring frequently, and there was a large-scale food poisoning with more than 600 patients due to inadequately cooked poultry served at meat related event held in Tokyo in April, 2016.

In order to prevent food poisoning due to consumption of raw meat etc., we have conducted monitoring and guidance to 2,607 restaurants and retail establishments, etc., mainly focusing on summer and year-end mass monitoring projects. As a result, we have instructed for improvements such as stopping the service to 111 establishments serving raw chicken, raw pork which is prohibited after amendment of the standards from June 2015, or raw beef that does not meet the standards.

We have also held workshop for business providers to learn about handling of meat for 267 times, where we had 12,583 participants. As for consumers, we have held workshops or distributed leaflets concerning risks of eating beef liver, pork, or chicken uncooked or insufficiently cooked to raise awareness and prevent food

poisoning.

Furthermore, we provided monitoring and guidance on how to serve, etc. based on "The Guidelines for Hygiene Management of Wild Game Meat" to 5 restaurants, etc. who provided wild game (gibier). We also held Sanitation Workshop for 5 times for hunters who deal with wild animals, where we had 788 participants.

C. Preventing Food Poisoning by Enterohemorrhagic E. coli

In recent years, we have been seeing sporadic occurrence of enterohemorrhagic E. coli food poisoning due to fresh vegetables or lightly pickled vegetables, and there was a case of food poisoning in August 2016 at a nursing home in Tokyo, where 5 people died of food poisoning caused by marinated cucumbers.

In order to prevent food poisoning caused by enterohemorrhagic E. coli in facilities providing food the elderly, we have immediately held a hygiene workshop and monitored 756 welfare facilities, etc. for the elderly, where we instructed to thoroughly sterilize freshly served vegetables without heating.

In addition, we have held hygiene workshops for 362 times for food service providers, etc. to learn about how to take care of their health, in order to raise awareness of prevention of food poisoning including enterohemorrhagic E. coli.

D. Preventing Other Food Poisoning

We have held 147 sessions of workshops concerning food poisoning caused by parasites such as Anisakis, Kudua, and Sarcocystis, whose cases have been increasing in recent years, and food poisoning caused by natural poisons including fish such as pufferfish, or natural toxins from mushroom, to raise awareness among food service providers, etc.

At the Food Safety Information Evaluation Committee, based on the current food poisoning occurrence status, we have analyzed and evaluated toxic plants such as daffodils and meadow saffron, toxic fish such as yellow-edged lyretail, to consider effective dissemination and monitoring system for citizens.

E. Implementation of Carrier Search Project

In order to clarify the infection status of food poisoning bacteria such as enterohemorrhagic E. coli O157 and Salmonella, and to ascertain the trend of occurrence of food poisoning, we have conducted stool inspection mainly for cooking personnel in restaurants, etc. 55,635 cooking personnel etc. were tested for enterohemorrhagic E. coli O157, and 1 person was found positive. As for Salmonella, 55,333 were tested and 8 were found positive. For Norovirus, 306 were tested, and 7 were found positive. The test results were utilized for prevention measures of food poisoning, such as sharing the information with the relevant institutions.

For asymptomatic pathogen carriers, we have provided necessary guidance to prevent infection from spreading, such as recommending them to see a doctor.

F. Solid Implementation of Health Crisis Management such as Food Poisoning

When detecting a case where food poisoning is suspected based on the reports from doctors or information from citizens, or when finding a case where serious health consequences of food are concerned, we have immediately responded to prevent further spreading of the damage.

In addition, we have secured communication and cooperation with neighboring local governments and related office in the Agency through Tokyo Metropolitan Area Food Sanitation Division Managers' Food Poisoning Prevention Liaison Meeting and Food Safety Measures Promotion Meeting.

Furthermore, we have conducted a mass food poisoning training at multiple schools in November 2016, under the assumption that an outbreak of children's gastroenteritis occurred. With discussions for judgment of various offices and their reasoning using Web conference on discovery of common food causing food

poisoning, correspondence to facilities, and cooperation with relevant departments, we aimed to improve management capability of supervisors as practical crisis management training.

(2) Measures against Improper Food Labeling

In recent years, many cases where reliability of food labeling becomes more doubtful in consumers' point of view are frequently occurring, such as many false labeling including the country of origin, expiry date of food being reported. False labeling of expiry date and allergen due to negligence have been found, where the service providers undertake voluntary recall are also abundant.

Based on the situation and the fact that the labeling is a critical source for consumers to select their food, we have implemented measures against improper food labeling as follows.

A. Monitoring and Guidance for Proper Food Labeling

We have conducted monitoring and guidance in 4,873 food manufacturers, and 185,766 food distributors and food retail establishments, etc. concerning labeling contents based on Food Labeling Act and Rice Traceability Act, including the setting of expiry date or best-before date, ingredients, or allergens.

As a result, we have conducted labeling inspection for a total of 839,668 items, and found 2,536 cases of improper labeling in total, with 530 cases of no labeling, 288 cases of improper labeling with hygiene matters, 1,671 cases with regards to quality, and 47 cases with public health. For these improperly labeled foods, etc., we have taken necessary measures for the entity responsible for labeling to make it appropriate.

In addition, in order to eliminate improperly labeled foods concerning the product name, etc., we conducted an investigation of genetic testing and labeling checks of containers/packaging on 200 samples of bagged rice and grain, 50 samples of fresh beef, where no improper labeling was found.

We also conducted testing to identify the production area by stable isotope ratio inspection against 45 samples of processed foods, etc., where no improper labeling was found.

B. Educative Project of Promoters of Proper Labeling of Foods

Following the enactment of the Food Labeling Act in 2015, we have created a DVD and brochures about the contents of Food Labeling Act to distribute to food service providers, etc. In addition, we have held Proper Food Labeling Promoters Training Workshop twice, where we had 753 participants.

We also held a follow-up workshop for those who have attended the Proper Food Labeling Promoters Training Workshop, where we had 474 participants.

(3) Measures against Improperly Imported Foods

For 189 food importers, our professional monitoring team has conducted monitoring and guidance. We also conducted sampling inspection with 45,513 items of imported foods. As a result, we have found 3 items (3 samples) violating laws in total, where necessary measures were taken such as immediate elimination from the market.

The following measures were also implemented.

A. Inspection of Imported Agricultural and Livestock Products and Fishery Products for Pesticide Residues, etc.

Considering the situation of use of pesticides in the exporting country and violation cases found at the quarantine, we have conducted testing for residual pesticides in 12,539 items of imported agricultural, livestock, and fishery products, and testing for veterinary medicine in 3,178 items of imported livestock and fishery products.

As a result, 1 item (1 sample) "chicory with residual pesticides exceeding the standard" was found to be violating the laws, where necessary measure was taken.

B. Monitoring and Guidance of Genetically Modified Foods

We have conducted testing for genetically modified organisms (GMO) whose safety has not yet been certified, in 80 samples of rice-processed products and corns, etc. distributed in Tokyo. As a result, no products were detected.

In addition, genetic tests were conducted on 108 samples of foods to ascertain whether the necessary indication for food containing GMO is in the label. As a result, 6 samples had genes of GMO whose safety is certified, yet all of which contained in 5% or less, therefore no violation of labeling was found.

C. Testing for Radioactive Substance in Imported Agricultural Products

We have conducted testing for radioactive substances in 100 samples of imported foods distributed in Tokyo (Breakdown: 42 samples of vegetables, fruits, and their processed products; 17 samples of grains, beans, potatoes, mushrooms, and their processed products; 6 samples of fishery products and their processed products; 7 samples of dairy products, 7 samples of meat, eggs, and their processed products; 19 samples of other processed foods; and 2 samples of drinking water). As a result, no samples exceeded the standard value.

D. Promoting Voluntary Hygiene Management of Importer

In order to promote voluntary hygiene management by importers, we have visited 146 importers to grasp the management systems in case of accidents, etc., and provided instructions according to their situations.

E. Hygiene Workshop for Imported Food Service Operators

For the purpose of maintaining and improving the service quality of importers, we have held Hygiene Workshop for Imported Food Service Operators in November 2016, where we had 434 participants. The details are shown in 3 (2) of Chapter 6.

F. Research and Development of Testing Method

Research and development of testing methods for pesticides and veterinary medicine were conducted. The details are shown in 3 (2) of Chapter 4.

(4) Measures against Radioactive Substances in Food

In response to the accident at the nuclear power plant due to The Great East Japan Earthquake, the new standards were established in April 2012 for radioactive substances in food, in consideration for infants, etc. Due to high awareness of the consumers, the Metropolitan government has implemented measures against radioactive substances in food to ensure safety and security of the citizen's food.

The inspection of agricultural and fishery products produced in Tokyo was conducted by the Bureau of Industrial and Labor Affairs, and its result was posted on the website.

A. Inspection for Radioactive Substances of Foods Distributed in Tokyo

We have conducted testing for radioactive substances in 1,200 samples of foods distributed in Tokyo (Breakdown: 235 samples of vegetables, fruits, and their processed products; 227 samples of grains, beans, potatoes, mushrooms, and their processed products; 223 samples of fishery products and their processed products; 122 samples of dairy products, 72 samples of meat, eggs, and their processed products; 91 samples of other processed foods; 91 samples of milk, and 54 samples of drinking water). As a result, no samples exceeded the standard value.

B. Inspection for Radioactive Substances of Beef Slaughtered in Shibaura Slaughterhouse

In cooperation with the Central Wholesale Market, testing for radioactive substances was conducted on 88,307 heads of cattle slaughtered at Tokyo Metropolitan Shibaura Slaughterhouse. As a result, no samples

exceeded the standard value.

(Reference) Inspection of Agricultural, Livestock, and Fishery Products produced in Tokyo (Bureau of Industrial and Labor Affairs)

We have conducted an inspection for radioactive substances in 146 samples of agricultural products, 52 samples of fishery products, 9 samples of raw milk, 5 samples of tea and tea-derived beverages, total 212 samples, all of which are produced in Tokyo. As a result, no samples exceeded the standard value.

3. Mass Monitoring Project

Based on the policies indicated by the Ministry of Health, Labor and Welfare and the Consumer Affairs Agency, we have conducted mass monitoring projects in cooperation with the Special wards, Hachioji and Machida Cities, in summer period (June to August) where food poisoning occurs frequently, and year-end period (December) where the amount of distributed food increases.

(1) Mass Monitoring in Summer

We have conducted 153,842 cases of mass monitoring in a total of the Metropolitan, the Special wards, Hachioji and Machida Cities. In addition, we have conducted bacteriological, physical and chemical inspections on 7,916 samples of foods, etc., where 353 samples of defective foods were found.

(2) Mass Monitoring in Year-end Period

We have conducted 85,824 cases of mass monitoring in total of the Metropolitan, the Special wards, Hachioji and Machida Cities. In addition, we have conducted bacteriological, physical and chemical inspections on 3,928 samples of foods, etc., where 145 samples of defective foods were found.

4. Other Projects

(1) Measures against Health Foods and Supplements

In order to prevent the occurrence and expansion of health hazards due to health foods and supplements, we have conducted an investigation by trial purchase on 125 samples of commercial products through on-site inspections at manufacturers of health foods and supplements or those sold by retailers or online. We conducted necessary measures for products with problems, and posted the results on the website, etc.

In addition, we held a workshop for health foods and supplements business operators, in cooperation with the departments responsible for relevant laws and regulations, where 741 participants attended. For consumers, we have aimed to raise awareness of using health foods and supplements appropriately, utilizing the website and brochures made for the consumers.

(2) Investigation of Food Contamination

A. Investigation of Contamination in Seafood and Various Foods

We have conducted investigation on mercury and PCB contamination in seafood distributed at the Central Wholesale Market and various commercially available foods, etc. (Table 4) As a result, of the regulated fish distributed in Tokyo, samples with exceeding provisional standard value of Mercury content (0.4 ppm of Total Mercury, 0.3 ppm of Methyl Mercury) were 1 sample of Banded grouper (from Nagasaki), 1 sample of Black gnomefish (from Nagasaki), and 2 samples of Rockfish (from Nagasaki), where no samples exceeding the provisional standard value were found among the fish species which Tokyo has undertaken voluntary regulation. Moreover, no exceeding of provisional regulation values was seen other than Mercury.

Table 4 Investigation of Contamination with Various Toxic Chemical Substances Conducted in fiscal Year of 2016

Theme	Details of Implementation
Investigation of Contamination with Mercury in Seafood, etc.	We have conducted testing for Mercury contamination of 428 items in seafood distributed at the Central Wholesale Market and various commercially available foods, etc.
Investigation of Contamination with PCB in Foods, etc.	We have conducted testing for PCB contamination of 462 items in seafood distributed at the Central Wholesale Market and various commercially available foods, meat, containers and packaging, etc.
Investigation of Contamination with Tributyltin oxide (TBTO) in Seafood	We have conducted testing for TBTO contamination of 490 items in seafood distributed at the Central Wholesale Market.

B. Investigation of Contamination with Heavy Metal in Rice Delivered to the Metropolitan

In order to prevent distribution of inappropriate rice, we have conducted testing for cadmium and residual pesticides in 180 samples of unpolished brown rice at the time of delivery into Tokyo. As a result, no samples exceeded the standard value.

C. Investigation of Contamination of Seafood Produced in Tokyo Bay

In order to ascertain the contamination status of seafood due to pollutants considered to be derived from chemical substances produced in the past, we have conducted testing for dioxins, PCB, TBTO, etc. on 33 samples of striped mullet, sea perch, and littleneck clams produced in Tokyo. As a result, no samples showed problematic values.

(3) Promotion of Measures against Allergies during Food Production

In order to prevent unintentional allergens from containing in the food during production and cooking phases, we have conducted monitoring and guidance at 3,942 sites of manufacturers, 789 sites of catering service facilities, and 48,252 sites of other restaurants. As a result, we provided guidance to 3 manufacturers, etc. to improve prevention measures against allergen contamination during production process.

In addition, we have conducted testing for allergens in 58 samples of foods. As a result, 2 samples were positive for allergens, where we instructed to identify the cause for improvement.

(4) Enhancement of Monitoring and Guidance for Manpower Retailer Business including Lunch Box Shops

As with the amendment of Food Manufacturing Industry Regulatory Ordinance in 2015, selling lunch boxes using manpower requires a permit of "Manpower Retailer Business for Lunch Box, etc.". In order to prevent food poisoning due to inappropriate handling of food, we have conducted monitoring and guidance for 56 manpower retailer businesses for lunch box, etc. for proper and hygienic handling of lunch boxes and transport containers.

We also conducted monitoring and guidance for thorough sanitation management for 15 facilities manufacturing lunch boxes to be sold with manpower.

(5) Maintaining Awareness and Technical Assistance of HACCP Introduced Standards at Slaughterhouses and Poultry Processing Plants

When monitoring slaughterhouses and poultry processing plants, we have introduced HACCP introduced standards for thorough awareness and provided technical assistance for phased introduction of sanitation management using HACCP.

In addition, we have held 34 sessions of workshop on sanitation management using HACCP to raise awareness among the business operators.

(6) Thorough Food Sanitation Management at Central Wholesale Market

In order to further manage food sanitation of foods distributed in wholes markets including Tsukiji and Ota Markets thoroughly, we held 161 sessions of workshop on hygienic handling of foods to food service providers in the market.

In cooperation with the Central Wholesale Market, we have held consultation meetings on relocation of new market to Toyosu continuously from fiscal Year of 2015 to the end of September, 2016.

(7) Investigation and Research concerning Food Safety

At the Metropolitan Government, investigations on the actual situation and the review of new monitoring methods are systematically implemented for the issues considered necessary for administrative purposes from the food sanitation perspective.

In the fiscal year of 2016, we have conducted investigation and research in "Investigation of contamination with microorganisms, etc. in deer meet (wild game/gibier) distributed in Tokyo" and "Research on parasitism of myxospore worms in fresh seafood distributed in market for eating raw."

The details of the investigation and research will be posted in the Report on Food Sanitation Related Projects, issued by the Food Safety Control Section.

Chapter 6 Promoting Voluntary Sanitation Management by Food Business Operators

1. Guidance on Promoting Voluntary Management and Diffusion of Sanitation Management Using HACCP

When monitoring food service providers, we have provided technical assistance for phased introduction of sanitation management using HACCP, as well as promoting to create voluntary checksheet according to the sanitation management level of the providers, and implementation of inspection of sanitation management to promote voluntary management.

In addition, we have held 101 sessions of workshop on sanitation management using HACCP to promote public awareness.

As the fiscal year of 2016, we have confirmed sanitation management using HACCP in 73 sites of food manufacturing facilities, and 116 sites showed initiatives for introduction of HACCP although the sanitation management using HACCP has not been active.

2. Tokyo Metropolitan Government Food Safety Certification System

In order to increase the number of certified facilities, we have been committed to raise awareness of Headquarters Certification^{*1} and Special Certification^{*2}, as well as utilizing the voluntary sanitation management phased promotion program.

As to support the efforts to obtain certification, we have conducted 24 session of seminars for entities related to food service providers, 9 sessions of manual creating seminars, and on-site workshop for 264 sites of facilities, as well as actively utilizing the promotional media to promote awareness of the system.

As for the certified facilities, we have held 5 sessions of workshop to maintain and improve the sanitation management, and implemented private training to 5 facilities to support their efforts. As a result, the number of certified facilities as of the end of March 2017 is 805.

In addition, we have conducted 2 sessions of workshops, etc. for the auditors and provided guidance for certification process to ensure the reliability of the system.

¹ Certified for sanitation management system of the entire chain

² Certified by submitting certificate of international standard, etc.

certified facilities as of the end of March 2017 is 805.

In addition, we have conducted 2 sessions of workshops, etc. for the auditors and provided guidance for certification process to ensure the reliability of the system.

3. Human Resources Development

In order to improve the quality of related parties of food sanitation, the following projects were implemented.

(1) Industry-specific Workshops

We have conducted 232 sessions of industry-specific workshops for restaurants, manufacturers, and food catering service facilities at Public Health Centers, etc., where we had 8,712 participants to attend.

(2) Hygiene Workshop for Imported Food Service Operators (repost)

For the purpose of ensuring safety of imported foods distributed in Tokyo, we have held Hygiene Workshop for Imported Food Service Operators in November 2016, where we had 434 participants. In the workshop, the information of “Food Labeling Act (Nutrition Labeling),” “Case Study Violations of Imported Foods” were shared.

(3) Workshop for Health Food and Supplements Business Operators (repost)

In order to properly operate the labeling, advertisement, and selling of health foods and supplements, we held a workshop for health foods and supplements business operators, in cooperation with the departments responsible for relevant laws and regulations, where 741 participants attended.

(4) Educative Project of Promoters of Proper Labeling of Foods (repost)

We have held Proper Food Labeling Promoters Training Workshop twice, where we had 753 participants. We also held a follow-up workshop for those who have attended the Proper Food Labeling Promoters Training Workshop, where we had 474 participants.

4. Food Sanitation promotion leader

In order to promote voluntary activities concerning mutual improvement of food sanitation by the food-related business operators, we have supported their activities such as holding a workshop for 120 Food Sanitation Promotion Leaders to improve the local food sanitation level.

Chapter 7 Providing Information of Food Safety to Citizens

In order to effectively provide citizens the information on food safety, such as preventing method for food poisoning, information on food poisoning and food that have violated laws and regulations, and the measures of the Metropolitan government, the following measures were implemented.

1. Raising Awareness

(1) Providing Information on the Website

The latest information on food sanitation has been updated on the Website from time to time, including the measures of the Metropolitan government, the results of trial purchase investigation of health foods and supplements, and safety information evaluated and reviewed at the Food Safety Information Evaluation Committee.

In the fiscal year of 2016, approximately 8,650,000 of access.

(2) Providing Information by Brochures, etc.

In response to the results of consideration by the Food Safety Information Evaluation Committee, the total of 61,000 brochures were made: Posters to prevent food poisoning, Wash-your-hands poster, Leaflet for preventing

food poisoning due to home gardening, Brochure of toxic plants, Leaflet of toxic fish, Leaflet to prevent food poisoning due to eating meat (for consumers), Leaflet to prevent food poisoning due to eating meat (for businesses), and Brochure for raising awareness of risks of health foods and supplements. These brochures and various promotional material created were distributed to Public Health Centers and other related offices to promote awareness.

(3) Providing Information through Workshops, etc.

We have conducted 65 sessions of Food Sanitation Workshops for consumers, etc., where 4,840 participants attended.

2. Presentation and Publication on Accidents concerning Food Safety

(1) Presentation and Publication on Accidents concerning Food Safety (repost)

Considering the scale of occurrence and severity, etc., 18 cases of food poisoning incidents with higher importance were announced to press and informed to the citizens.

(2) Announcements on the Website

Information on food poisoning, foods with violation of laws and regulations, and recall information of foods based on the voluntary recall reporting system are posted on the website. In addition, information concerning mass or critical food poisoning incidents, we also immediately announced to the press.

3. Announcement of Results of Project Implementation concerning Food Sanitation

(1) Summarized Results of Tokyo Metropolitan Government plan for the monitoring of and guidance on food sanitation of fiscal Year 2015

The results of on-site inspections and removing inspections conducted by the Tokyo Metropolitan Government in the fiscal year 2015 is summarized as an overview in June 2016 using preliminary figures.

(2) Results of Each Project Implemented in fiscal Year of 2015

For the results of each project implemented by the Tokyo Metropolitan Government, the confirmed values were summarized in the "Report on Food Sanitation Related Projects," etc. to be presented.

(3) Results of Monitoring and Guidance during Summer and Year-end Period

As for the mass monitoring conducted in the summer and year-end period, the preliminary figures of the results were summarized and announced to the press, as well as posting on the Website.

In addition, the detailed final results of each project will be posted in the project outline of each office and the Report on Food Sanitation Related Projects.

4. Promoting Food Education on Food Safety

Based on the Tokyo Metropolitan Food Education Promotion Plan (formulated in September 2006, revised in March 2016) and the Tokyo Metropolitan Food Safety Promotion Plan (formulated in March 2005, revised in February 2015), as a part of the comprehensive food education, we have raised awareness and provided information about food safety using the Website, etc.

Chapter 8 Exchanging Opinions among Related Parties concerning Food Sanitation Measures (Risk Communication)

For the purpose of deepening mutual understanding between the citizens, business operators, and the administrative governments, we held a symposium "Food Safety Citizens' Forum." In the fiscal year 2016, the theme

was "How to use Health Foods and Supplements Well - Think about Foods with Function Claims," where a total of 204 participants attended.

Regarding "Food Safety Citizens' Forum Food Safety Investigators" which has been implemented since the fiscal year of 2007, the theme for the fiscal year of 2016 was "Why don't we all think about "Safety of Imported Foods"?" by 32 public applicants, where in total 4 times of activities were held such as conference, group work, and facility tours, etc.

In addition, regarding "Food Safety Citizens' Forum - Food Safety Citizens Seminar," which begun in the fiscal year of 2015, total of 5 seminars were held with themes "How does Food Poisoning Occur?", "Let's Get Started! Preventing Norovirus", "How to check? Food Labeling", "Learning Time! A Balanced Diet Leads to a Healthy Body", and "Is This Edible? Local Toxic Plants", where we had 208 participants in total.

4. Organization to Conduct Monitoring and Guidance Locally

- The Tokyo Metropolitan Public Health Centers (Local monitoring and guidance of Tama area (Hachioji and Machida Cities) and island area)

Number of Items Tested in FY2016

		Number of testing criteria (Repost of Violation)		Total (Repost of Violation)	
Seafood and Processed Seafoods	Microbiological testing	7,541	0	17,346	2
	Antibacterial substances, etc.	1,615	0		
	Other physical and chemical inspection	8,190	2		
Meat, eggs, and Processed Products	Microbiological testing	4,811	0	18,215	2
	Antibacterial substances, etc.	10,776	0		
	Other physical and chemical inspection	2,628	2		
Milk and dairy products	Microbiological testing	614	2	2,659	2
	Antibacterial substances, etc.	293	0		
	Other physical and chemical inspection	1,752	0		
Agricultural products and Processed Products	Microbiological testing	3,394	0	29,335	3
	Inspection for genetically modified food	185	0		
	Pesticide residues	20,781	1		
	Other physical and chemical inspection	4,975	2		
Drinks, ice, and water	Microbiological testing	1,891	0	3,879	0
	Physical and chemical inspections	1,988	0		
Other foods	Microbiological testing	26,843	0	37,355	3
	Physical and chemical inspections	10,512	3		
Additives, instrument and packaging, toys	Microbiological testing	2	0	295	0
	Physical and chemical inspections	293	0		
Total				109,084	12

* Number in parentheses is the reposting of violated articles

* Antimicrobial substances, etc.: Antibiotics, synthetic antibacterial agents, veterinary drugs such as

and the number of testing conducted based on Slaughterhouse Act

Name of test	Number of tests
Slaughter inspection	289,112
(BSE Inspection [Cows])	82
Detailed inspection	39,975

Other tests (wipe test, etc.)

Name of test	Number of testing criteria
Microbiological testing	43,086
Physical and chemical inspections	1,004
Total	44,090

Food violating standards detected by sample-collecting inspection conducted by the
Metropolitan Government in FY2016

Number	Provisions Violated	Content of violation	Classification	Common Name	Inspection results	Remarks (details of the administrative measures, etc.)	
1	Food Sanitation Act Article 6, Paragraph (2)	Detection of diarrhetic shellfish toxins exceeding regulatory value	Seafood and Processed Seafoods	[Imported] Mussels (Ireland)	Detection of diarrhetic shellfish toxins exceeding regulatory value	Notified the local government regulating the importer	
2				Scallops	Detection of diarrhetic shellfish toxins exceeding regulatory value	Notified the local government regulating the producer	
3	Food Sanitation Act Article 11, Paragraph (2)	Component standards violations	Milk and dairy products	Ice Milk	Violation of ingredient standards (coliform group)	Instruction provided to producer for improvement	
4				Ice Milk	Violation of ingredient standards (coliform group)	Instruction provided to producer for improvement	
5			Other Food	Raw bean jam	Violation of ingredient standards (cyanide)	Business suspension order issued to the producer	
6			Violation of Usage Standards of Food Additives	Other Food	Sweetened chestnut	Violation of usage standards of food additives (Sodium hydrosulfite)	Notified the local government regulating the producer
7				Agricultural products and Processed Products	Pickled ginger	Violation of usage standards of food additives (Sodium hydrosulfite)	Notified the local government regulating the producer
8	Food Sanitation Act Article 11, Paragraph (3)	Violation of Uniform Limit of Residual Pesticide	Agricultural products and Processed Products	[Imported] chicory (Belgium)	Violation of standards of residual pesticide (uniform limit) (Metalaxil and Mefenoxam)	Notified the local government regulating the importer	
9	Food Labeling Act Article 5	No labeling of Food Additives	Agricultural products and Processed Products	Szechuan pickles	Detection of L-ascorbic acid not indicated in the labeling	Notified the local government regulating the producer	
10			Other Food	Confection	Detection of Yellow 5 Food Coloring not indicated in the labeling	Notified the local government regulating the producer	
11			Meat, eggs and their processed products	[Imported] Heated meat products (Heated after packaging) (China)	Detection of erythorbic acid not indicated in the labeling	Notified the local government regulating the importer	
12				Heated meat products (Heated after packaging)	Detection of erythorbic acid not indicated in the labeling	Notified the local government regulating the producer	