

Ensuring the Security of Imported Foods

- Border control for Japan -

October 26, 2012

Food Control Division, Tokyo Quarantine Station
Ministry of Health, Labour and Welfare

Inspection and Guidance for Imported Food

Plan of Inspection and Guidance of Imported Food

Food Sanitation Law (Law No. 233 of 1947)

- Article 23: Plan of Inspection and Guidance of Imported Food

 The Minister of Health, Labour and Welfare shall establish every fiscal year, according to the principle, plan of practice of inspection and guidance of the next year on the import of food, food additives, equipment and containers/packages, carried out by the state (shall be called, hereinafter, as "plan of inspection and guidance of imported food").
 - (2) Plan of inspection and guidance of imported food shall be established on the following items.
 - 1. In view of circumstances in the producing district and other circumstances, items to be inspected and guided concentratedly
 - 2. Items to be guided for persons engaged in import business, concerning practice of self-imposed examination of food sanitation
 - 3. Other items necessary for the performance of the inspection and guidance
 - (3) The Minister of Health, Labour and Welfare shall establish plan of inspection and guidance of imported food, and shall officially announce it when he established or changed the plan.
 - (4) The Minister of Health, Labour and Welfare shall officially announce on the actual circumstance of the practice of plan of inspection and guidance of imported food.

Items for Concentrated Inspection and Guidance at the Time of Import Part1

Violation checking at the time of import

- Conducting reviews to ascertain import-notification documents and certificates issued by the government of exporting countries
- Collecting information from importing agents

Performing monitoring inspections at the time of import

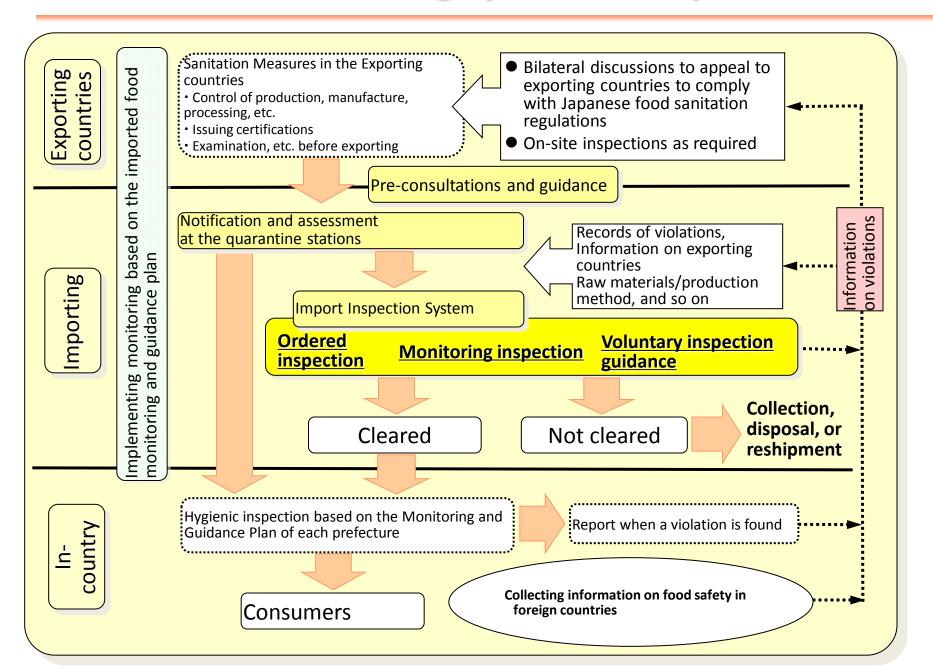
- Based on statistical ideas, the number of inspections to be performed and the inspection items are determined, taking into consideration violation rates and the number of imports according to food groups
- When a violation is detected during monitoring inspections or monitoring and guidance provided by the prefectural government, inspection at the time of import will be strengthened where necessary

Items for Concentrated Inspection and Guidance at the Time of Import Part2

Inspection orders

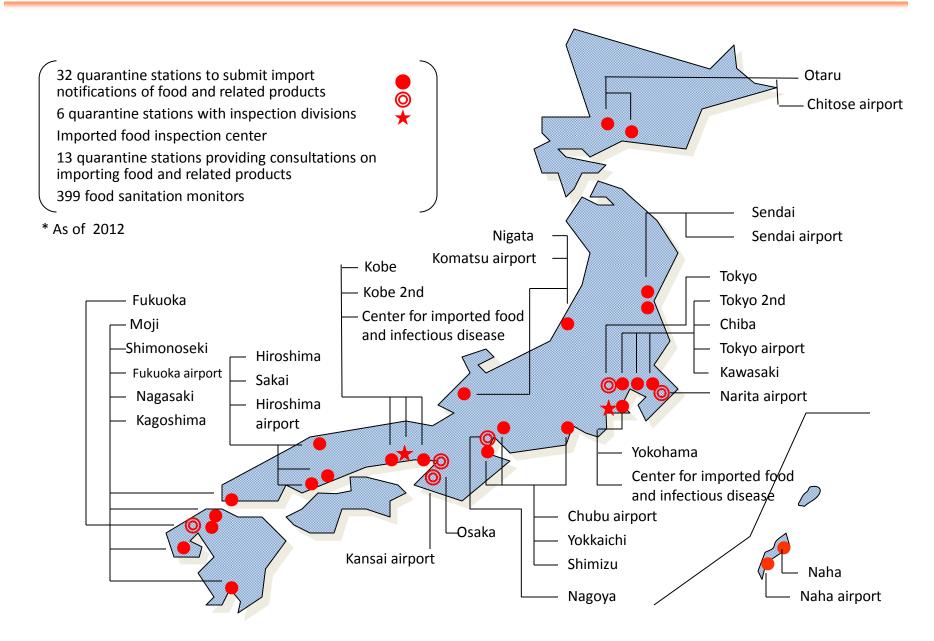
- Inspections are performed for those items with higher possibilities of violation
- These inspections are subject to a necessary range of items, considering the status of regulations and hygienic control of their exporting countries, and past violations regarding the relevant foods.
- When lifting orders, clarification of the causes of violation in the exporting country, their measures to prevent recurrence, and the results of inspection at the time of importing will be taken into consideration

Outline of the Monitoring System for Imported Food

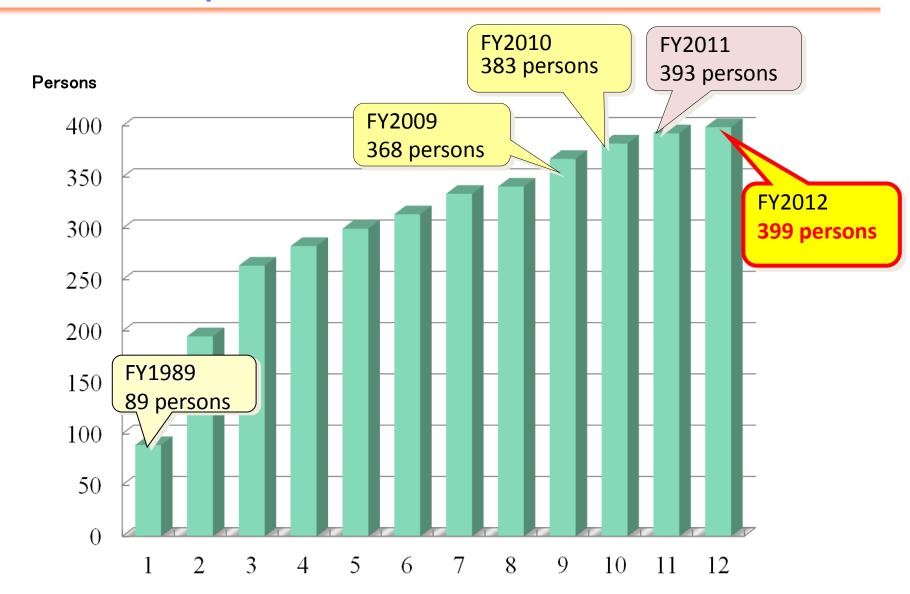


Border Control for Imported Food

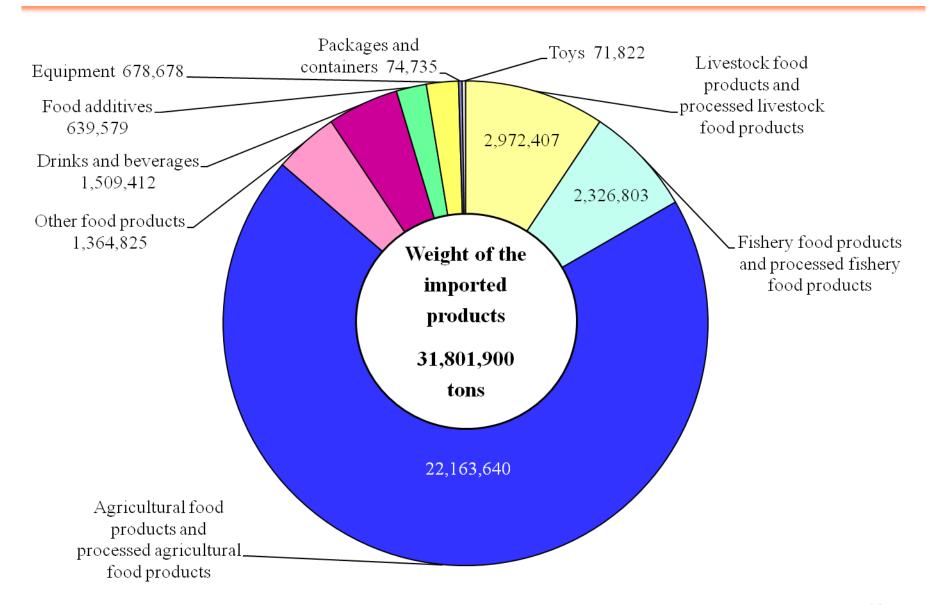
Places to Submit Import Notifications of Foods and Related Products



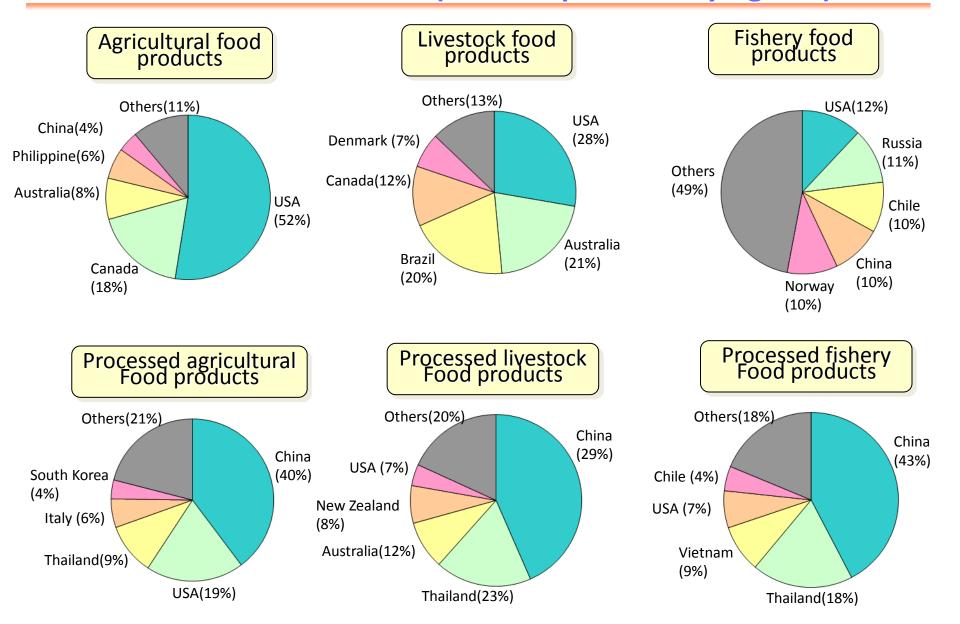
Annual Trends in Development of Food Sanitation Inspectors at Quarantine Stations



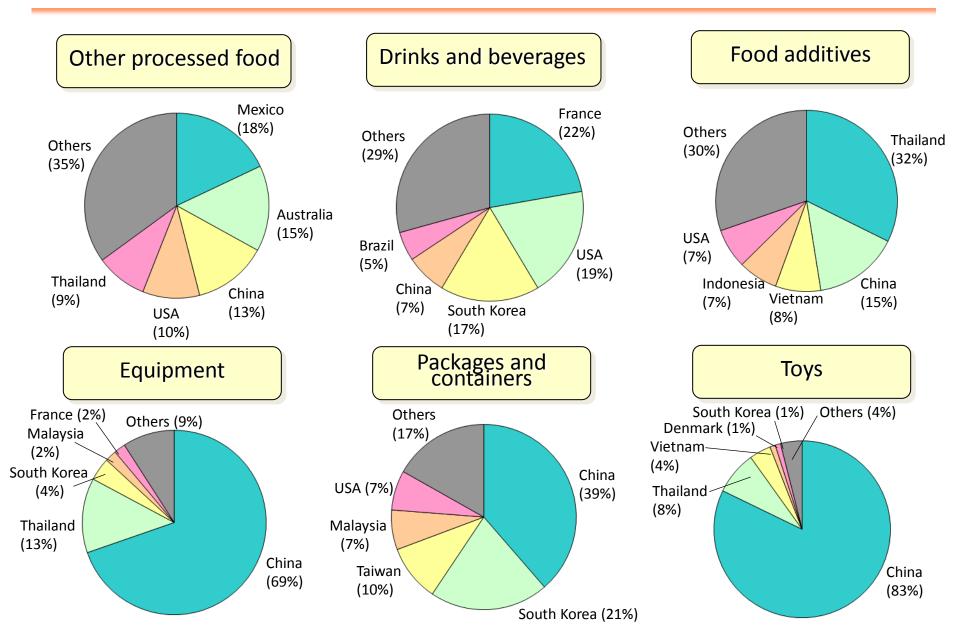
Import Situation of Food and Related Products (FY2010)



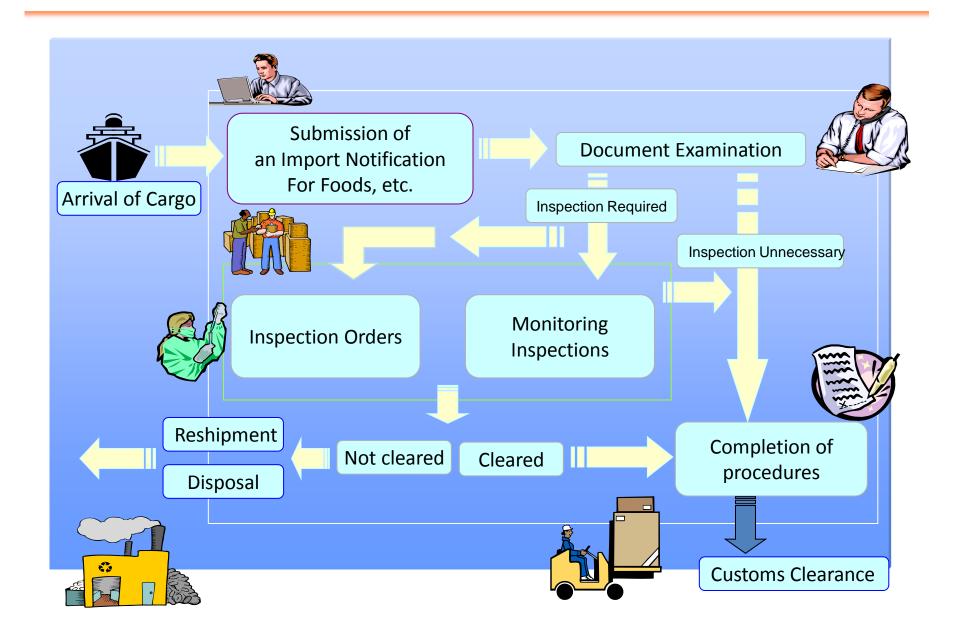
Top 5 Countries in Import Volume by Type of Food Part 1 (FY2010: preliminary figures)



Top 5 Countries in Import Volume by Type of Food Part 2 (FY2010: preliminary figures)

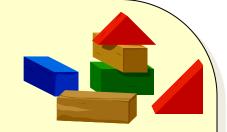


Food Sanitation procedure at Quarantine Station



Submission of an Import Notification for Foods, Related Products Part1

For sale or for use in Business



A person who intends to import food, additives, apparatus, containers and packaging or toys for infants to serve for the purpose of marketing or to use in business shall make a notification to the Minister of Health, Labour and Welfare on a case-by-case basis, pursuant to an Ordinance of the Ministry of Health, Labour and Welfare.

(Article 27 of the Food Sanitation Law)







Submission of an Import Notification for Foods and Related Products Part2

Notification items

- Name and address of the importer
- Product name, quantity, and weight of the foods or related products, types of packages, and purpose
- Names of additives used in the foods and related products
- Raw materials, production methods, and processing methods of processed foods
- Identification of genetically GMOs/IP handling
- Components of used food additives
- Materials used in the equipment, containers and packages, and toys
- Occurrence of cargo accidents and other related matters

Submission of an Import Notification for Foods and Related Products Part3

Import Notifications Form

Notification Receipt	4	Name	er (Or name of importing corporation and its address)
Number Classification of Notification	Prior Notification / Planned Import	Address	
Code of Importer	Prior Notification / Planned Import	(Telephone Number)	
Name and Code of Country of Production		Registration Number of Importer Responsible for Food Sanitation	
Name, Address and Code of Manufacturer			
Name, Address and Code of Manufacturing Factory			
Name and Code of		Date of Loading	(Month)(Day)(Year)
Port of Loading Name and Code of Port of Discharge		Date of Arrival	(Month)(Day)(Year)
Name and Code of		Date of Storage	(Month)(Day)(Year)
Warehouse		Date of Notification	(Month)(Day)(Year)
Marks and Numbers of		Accident	Yes / No
Cargo Ship Name or Flight		Brief Explanation (if Yes) Name and Code of	
Number of Aircraft		Submitter	
Classification of Cargo	Food / Food Additive / Apparatus / Continuous Y • N Container-Package/ Toy	Sanitary Certificate Number	
tem Code		If the cargo includes processed food.	
Description of Article		describe its ingredients and their codes.	
Shipped Volume		If the cargo includes apparatuses,	
(Number of Units) Shipped Volume		container/packages or toys, describe the raw	
(Weight)	kg	materials and their codes.	
Usage and its Code		If the cargo includes food with additives, describe the names and codes of	*2
Kind of Package and its Code		additives.	'2
Registration Number 1		manufacturing agents in the additives, describe the names and codes of	
Registration Number 2		additives. (Additives used as	
Registration Number 3		flavoring agents are excluded for either case.)	
If the cargo includes processed food, describe the method of manufacturing or processing, and its code.			
Remarks			Stamp for Receiving Notification
Notes:			
"1: Do not write here. "2: When the article in the names of the substan	e cargo includes food additives that are generally supplies used. When the article includes manufacturing agricod or drink, write the names of the agents.		

FAINS (Food Automated Import notification and inspection Network System)



食品等輸入届出書

Sample Completed **Notification Form**

厚生労働大臣 殿	輸入者の氏名及び住所(法人にあっては、そ	その名称及び所在地)	
届出受付番号 ※1 届出租別 事前·計画輸入	氏 名 東京都江東区青海2-7-11 東京商事株式会社 住 所 代表取締役 東京 太郎	(R###)	Name and address of the Importer
輸入者コード P 0 0 1 2 3 4 5 0 0 0	0 (電話番号) 03-00△△-□□××		
生産国・コード I W	輸入食品質生管理各型排音号		
製造者名、 住所・コード T W Z Z 3 3 3 3 TAIWAN MA	RINE PRODUCTS CO.,LTD.	<u> </u>	Name and address of the Manufacturer
	HENG ST., TAIPEI 10547 TAIWAN	~	Traine and address of the manadatarer
製造所名、 T W Z Z 3 9 9 9 TAIWAN MA	RINE PRODUCTS CO.,LTD.		Name and address of the Faston.
	HENG ST.,TAIPEI 10547 TAIWAN	<u> </u>	Name and address of the Factory
輸出者名、住所・コード			
包装者名、住所・コード			
積込港・コード T W K H H KAOHSIUNG	積 込 年 月 日 2012 年 2	月 15 日	
積卸港・コード I Y O TOKYO	到着年月日 2012 年 2	月 23 日	
保管倉庫・コート I F W 9 9 KENEKI REIZOU	搬入年月日 2012 年 2	月 28 日	
TOKYO TO KOUTOU AOMI	届出年月日 2012 年 2	月 28 日	
貨物の記号及び 番 号 B/L No.123456789	事 故 の 有 無 無 ・ 有 ほびある最合その復興		
卷他又は微空機の名称又は便名 KOUSEI MARU	提出者・コード		
1 貨物の別 (編)等跡・景景・部長・部長・継続 Y・N	衛生証明書番号		
品目コード D 1 4 0 2 1 2	貨物が加工食品 CEL ZZZ GSY GSG GWT であるときは原		
品 名 加熱後冷凍食品(加熱):蒲焼きうなぎ	材料・ゴード ウナギ 醤油 みりん 水あ 貨物が器具、容	め うなぎェキス	Raw materials
積 込 数 量 1,000 C T	器包装又はおも シロップ 砂糖 水 ちゃであるときは	1	Naw materials
積 込 重 量 10,000 kg	その材質・コード		
用途・コード 1 小売り販売用	貨物が添加物を 含む食品の場合 420605 420102 260310 26420	CANCEL CONTRACTOR CONT	
包装種類・コード K P E ポリエチレン	当該添加物の品 440801 440807 142702 14010 名・コード カラメルI アナトー色素	1	e la later
登録番号1	貸物が添加物製 L-グルタミン酸ナトリウム 剤の場合その成 5'-リボヌクレオチドニN	a	Food additives
登録 番号 2 登録 番号 3	分・コード キサンタンガム グァーガム じドロキシブロビルリン酸架 アセチル化リン酸架橋デンブ	橋デンプン	
接物が加工食品 Z 9 9 活水シメ → 裂き (洗浄、選別) → 自焼き → 蒸し → 蒲焼き (タレ付け→焼き) であるときは製 遠又は加工方法 → 予冷 → 凍結 (-35℃以下) → 包装 → 保管 (-18℃以下) ・ コード			Processing methods of processed foods
債 考 品名:FROZEN PREPARED EEL(うなぎ長蒲煥)	Æ	出済印	
<注意>			

^{※1}の欄は、記入しないで下さい。

^{※2}の欄中、貨物が食品の場合の添加物の品名については、一般に食品として飲食に供されている物であって、添加物として使用されるものは 無格を基準が定められているものに限り、首物が添加物製剤の場合の成分については、一般に食品として飲食に供されている物を除きます。 ※輸入者の記名押印については、署名により代えることができます。

Document Examination

Certificate issued by the exporting country

- Certificate prescribed by the law: The meat and organs of livestock and poultry, Meat products
- Certificate based on notices: Radioactivity, Fish species differentiation, Export certification, etc.

Standards and criteria established by the Food Sanitation Law

- Standards for Manufacturing, Component and Storage of Food, etc.
- Standards for use of Food Additives

Information about food sanitation

- Violations under the Food Sanitation Law in Japan
- Food contamination by toxic substances in the exporting country, and recall information

Notification from the Ministry of Health, Labour and Welfare

- Such as those required inspection, additional certificates, concerning the handling of cargo
- Violations of the past, such as the same manufacturer and the same kind of food, etc.

Inspection System at the Time of Importation

Guidance and inspections, etc.

• These inspections are instructed to the importers by the government to be conducted regularly (including the first import) as part of their voluntary sanitation control. The status of using pesticides or food additives, as well as the information about violated foods concerning pesticides or food additives is used as reference when conducting these inspections.

Monitoring inspections

- These inspections are conducted by the government based on their annual plan to monitor a wide variety of imported foods concerning the status of food sanitation, and to take necessary measures, such as intensifying inspections at the time of importation.
- The expenses of these inspections are paid by the government, and the importers are allowed to import foods without waiting for the results of the inspections.

Inspection orders

- These inspections are ordered to the importers to be conducted at each time of import on certain foods with higher possibilities of violation. These foods are those that were found to be violating laws during voluntary inspections, monitoring inspections, and sampling inspections conducted in Japan
- The expenses of these inspections are paid by the importers, and the importers are not allowed to import foods without waiting for the results of the inspections

Inspection Order Items by Country (excerpt) (as of the April 2012)

Countries or regions	Foods	Examples of inspection items	Conditions
All importing countries	Puffer fish	Distinguishing the fish	Only in cases where different kinds of puffer fish are found in an on-site inspection
(17 items)	Salted salmon roe	Nitrite	
	Cassava and its processed products (except for starch)	Cyanogen compounds	
China	Chicken and its processed products	Furazolidone	
(28 items)	Eel and its processed products	Malachite green	
(======================================	Shrimp and its processed products	Chlortetracycline	
	Clams and their processed products (except for scallop with only the ligament)	Paralytic shellfish toxin, Diarrhetic shellfish toxin	Products excepting those certified to be from fresh water by the Chinese government
	Large peanuts	Acetochlor, BHC(benzene hexachloride)	
	Oolong tea	Triazophs	
	Sea urchin for raw consumption	Vibrio parahaemolyticus	Limited to products processed by the manufacturers that are separately indicated
Thailand	Bananas and its processed products	Cypermethrin	Excluding fresh banana exported by the exporters separately indicated
(11 items)	Okra and its processed products	EPN	Excluding fresh okra exported by the exporters separately indicated
Korea (11 items)	Freshwater clam and its processed products (filleted shellfish and the stripped shellfish only)	Endosulfan	
	Green hot pepper and its processed products	Simeconazole	

17 items of all exporting countries and 99 items of 26 countries and one region (as of the April 2012)

List of ordered inspection items http://www.mhlw.go.jp/english/topics/importedfoods/11/dl/11-04a.pdf

Monitoring Inspection Plan for FY2012 Part1

Food type	Category of	Number of	Total number of
Tood type	inspection items	inspection specimens	Inspection specimens
	Antibacterial substances	2,200	
Livestock foods	Residual agricultural chemicals	1,800	
Beef, pork, chicken, horse meat, poultry meat,	Standards for constituents	780	7,810
and other meats	Radiation irradiation	30	
	Removal of SRMs	3,000	
Processed livestock foods	Antibacterial substances	2,100	
Natural cheeses, processed meat products, ice	Residual agricultural chemicals	1,000	7 500
cream, frozen products (meat products), and	Additives	1,400	7,500
other products	Standards for constituents	3,000	
	Antibacterial substances	2,700	
Seafood products	Residual agricultural chemicals	2,700	
Bivalves, fish, shellfish (shrimps, prawns, crabs)	Additives	180	6,390
and other products	Standards for constituents	780	
	Radiation irradiation	30	
Processed seafood	Antibacterial substances	3,800	
Processed fish products (fillet, dried or minced	Residual agricultural chemicals	3,200	
fish, etc.), frozen products (aquatic animals and	Additives	1,600	13,210
fish), processed fish roe products, and other	Standards for constituents	4,600	
products	Radiation irradiation	10	
	Antibacterial substances	1,500	
	Residual agricultural chemicals	12,500	
Agricultural foods	Additives	1,100	
Vegetables, fruit, wheat, barley, corn, beans,	Standards for constituents	1,600	19,570
peanuts, nuts, seeds, and other products	Mycotoxins	2,400	
	GMOs	350	
	Radiation irradiation	120	

Monitoring Inspection Plan for FY2012 Part2

Food type	Category of	Number of	Total number of	
rood type	inspection items	inspection items inspection specimens In		
	Antibacterial substances	300		
Processed agricultural foods	Residual agricultural chemicals	9,600		
Frozen products (processed vegetables),	Additives	4,100		
processed vegetable products, processed fruit	Standards for constituents	2,400	19,850	
products, spices, instant noodles, and other	Mycotoxins	2,900		
products	GMOs	130		
	Radiation irradiation	420		
Other foods	Residual agricultural chemicals	760		
Health foods, soups, flavorings, seasonings,	Additives	3,500	C 420	
sweets, edible oils, fat, frozen products, and	Standards for constituents	960	6,120	
other products	Mycotoxins	900		
Driele and barrens	Residual agricultural chemicals	360		
Drinks and beverages	Additives	1,000	2 250	
Mineral water, soft drinks, alcoholic beverages, and other products	Standards for constituents	780	2,250	
	Mycotoxins	110		
Additives Equipment, containers and packages, Toys	Standards for constituents	2,200	2,200	
	Antibacterial substances, residual agricultural chemicals, additives,			
Foods subject to enhanced inspection*3	standards for constituents,	5,000	5,000	
	mycotoxins, GMOs, radiation			
	irradiation			
Overall total*2			89,900	

http://www.mhlw.go.jp/topics/yunyu/keikaku/12_en.html

On-site Inspections









Monitoring Inspection of Foods from Taiwan Part1









Monitoring Inspection of Foods from Taiwan Part2









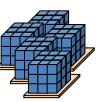
Monitoring Inspections and Inspection Orders

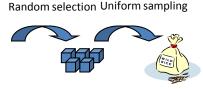
Monitoring inspections

Same food group

When conducting inspections at a frequency of 10 percent

Import notification (1 case)





Import notification (9 cases)

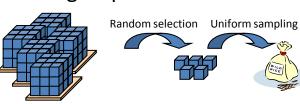


- 1. **Frequency of inspections:** Inspections are <u>implemented randomly</u> based on the annual plan.
- Subjects of inspections: Inspections should be conducted according to each food group, not by countries or producers.
- 3. **Sample volume:** Sampling should be comprehensively implemented based on opening a statistically determined number of cargoes.

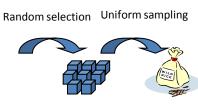
Example: when inspecting for agricultural chemicals The number of notifications The number of cargoes opened ≤ 50 3 51 - 150 5 151 - 500 8 501 - 3,200 13 3,201 - 35,000 20 $\geq 35,001$ 32

Inspection orders

Same producing country/ same food group



All import notifications



- 1. Frequency of inspections: Inspections are implemented at the time of importation, for all the imported foods for which importnotification documents were submitted.
- 2. **Subjects of inspections:** Inspections should be conducted by each producing country and each food group. In cases where foods that have a high possibility of being against the law can be restricted by the producers, inspections are to be conducted by the appropriate producers.
- 3. **Sample volume:** Sampling should be comprehensively implemented based on opening a statistically determined number of cargoes.

Results of Monitoring and Guidance Based on the Imported Foods Monitoring and Guidance Plan for FY2010

- **Status of notifications, inspections, and violations**
 - Number of notifications: 2,001,020
 - Inspection cases: 247,047 (Inspection rate: 12.3%)

(inspection orders: 118,721, monitoring inspections: 48,338, guidance and inspections, etc.: 79,998)

- * Total number of violations: 1,376 (0.1% of all notifications)
- Implementation status of monitoring inspections
 - Approximately 104% were implemented for 85,018 cases of scheduled inspections
- Items that are newly selected to be subject to strengthened monitoring
 - 70 items from 24 countries
- Items that are newly selected to be subject to inspection orders
 - 18 items from 13 countries
- Items that are subject to inspection orders
 - ❖ 16 items of all exporting countries and 131 items from 34 countries and one region (as of March, 2011)

Major violations against the Food Sanitation Law (FY2010)

Violating article		Number of violations	Component percentages (%)	Details of major violations		
6	Foods that are prohibited to sell	407	28.4	Aflatoxin contamination in maize, peanuts, job's tears, red pepper, pistachio nuts, almond, cassia torea, etc.; poisonous fish contamination; detection of diarrhetic shellfish toxin; detection of cyanide; detection of Listeria from uncooked meat products; and decay, deterioration and fungus formation due to accidents during the transport of coffee beans, rice, wheat, etc.		
9	Restrictions on sales, etc. of diseased meat, etc.	1	0.1	No hygiene certificate attached		
10	Restrictions on sales, etc. of food additives, etc.	113	7.9	Contains undesignated additives such as tertiary butylhydroquinone (TBHQ), cyclamic acid, azorubin, patent blue V, quinoline yellow, carbon monoxide, orange $ \Pi $, iodized salt, methyl parahydroxybenzoate, etc.		
11	Standards and specifications for foods or food additives	771	53.8	Violation of standards for constituents for vegetables or frozen vegetables (violation of standards on residual agricultural chemicals), violation of standards for constituents for marine products and processed products thereof (violation of standards on residual veterinary drugs, violation of standards on residual agricultural chemicals), violation of standards for constituents for other processed foods (Escherichia coli test, etc.), violation of standards on use of additives (sorbic acid, benzoic acid, sulfur dioxide, etc.), and violation of standards for constituents for additives.		
18	Standards and specifications for apparatus or containers and packages	124	8.6	Violation against specifications standards for equipment, containers and packages, violation against material specifications for raw materials		
62	Mutatis mutandis application for toys,etc.	18	1.3	Violations of criteria for toys or their raw materials		
	Total	1,434 (total) 1,376 (notified	violations)	28		



Provision in conflict: Article 6

- •Item: Glutinous rice from Thailand
- •Result: Decay, deterioration and molding of rice

Provision in conflict: Article 6

•Item: Dried Fig from Turkey

Result: Detection of

Aflatoxin(B1,B2)





Provision in conflict: Article 6

- •Item: Meat product from Spain
- •Result: L. monocytogenes

- •Item: Rice Noodle from Viet Nam
- •Result: Detection of GM Rice(CpTI)





Provision in conflict: Article 11

- •Item: Frozen Peeled Shrimp from Indonesia
- •Result: Detection of Furazolidone

- •Item: Rice Vermicelli from Singapore
- •Result: Excess of residue level of sulfur dioxide





Provision in conflict: Article 11

- •Item: Frozen Spring Roll with Shrimp form Viet Nam
- •Result: Detection of Chloramphenicol

- Item: Frozen Wild Strawberry from France (origin Spain)
- Result: Detection of Bupirimate





Provision in conflict: Article 18

- •Item: Food Apparatus from China(Melamine resin)
- Result: Detection of Lead

- •Item: Infant toy from Sri Lanka
- •Result: Detection of Bis(2ethylhexyl) phthalate from the coating



Responses When Violation is Detected

- Order to discard or reship the violating food product, or use it for other purposes other than eating (take necessary measures, such as a recall, in cooperation with the related prefecture in cases of domestic distributions)
- When a violating imported food product is detected during the monitoring provided by a prefectural government, etc., inspection at the time of import will be strengthened based on the information obtained during the monitoring.
- Measures for violating importing agents
 - Conducting surveillance to specify the causes of violations and reporting the results
 - When importing the same product that has a history of violation, confirm if any improvements have been made by examining samples, etc.
- Ordering business suspension or prohibition to the importing agent that has repeated violations
- Prosecuting importing agents in cases of suspected malicious intent, etc.
- Disclosing violation cases (website)

Guidance for Importing Agents, Concerning Practice of Self-imposed Examination of Food Sanitation

- Providing pre-import guidance based on the basic guidance (especially when importing a food product for the first time or when importing a food product that has a violation history)
- ◆ Detection of violations through pre-import guidance → guidance for improvements, guidance for postponing importation
- Voluntary inspection guidance for the initial importation and on a regular basis
- Preparation and storage of records
- Appropriate labeling
- Disseminating educational information about food sanitation to importing agents, customs agents, and warehouse businesses

Basic Items of Guidance for Importers

		-		
	Risk factors at the time of importation (typical examples)	Items to be checked in advance	Items to be checked regularly (including at the time of first importation)	Items to be checked during the transportation and storage processes
Food in general (items in common)	Non-conformity with the standards (soft drinks, meat products, frozen food, etc.)	Requesting manufacturers and producers to provide the formal names and percentages of raw materials and additives used in the manufacturing process and the final products	 Ensuring that no change has been made in the manufacturing process, the raw materials, etc. Ensuring conformity with the standards for constituents by regular testing and inspection 	 Compliance with storage standards Checking whether any accident has occurred
Agricultural products and related processed foods	Residual agricultural chemicals (perishable products and simply processed products, etc.)	• Checking how agricultural chemicals are used	 Ensuring compliance with proper use and dosage of agricultural chemicals, before and after harvesting Ensuring that residual agricultural chemicals are below proper levels by regular testing and inspection 	• Checking whether any agricultural chemicals were used after harvesting
Livestock products and related processed foods	Residual veterinary drugs and feedstuff additives	 Checking how veterinary drugs and/or feedstuff additives were used 	 Checking compliance with the proper dose, administration, and drug holidays for veterinary drugs and feedstuff additives 	

Information of the safety of food, by the Ministry of Health, Labour and Welfare



 Comments from the public Protect the Safety of Imported Foods Q &A on the safety of foods Information for customers ◆ Information for businesses 政策について Policies by fields ⇒ 分野別の政策一覧 Hazard Analysis Critical 告情報 Point , 食品 Food poisoning - 医療 , 医療保険 子とも向け修報 Residual agricultural chemicals in ## 1 foods, veterinary medicines, and feed additives ▶福祉·介護 ●過去の緊急情報一覧 Chemical substances in foods such as mercury (in fish and seafood), cadmium, and dioxins, ets野の取り組み Apparatus, containers and packages, toys, and detergents _ 各種助成金· 奨励金等の制度 · 報道発表資料(是企业ing spongiform encephalopathy ₃ 国会会議録 Genetically recombina 計算的發展中級制度 ⇒ 政策評価· 独法評価 厚生労働省政策会議 Imported foods 食品関連の政策情報 9 健康

Protect the Safety of Imported Foods



- Press release information
- Topics
- Procedures for importing
- Monitoring and Guidance
- Past violations
- Statistic information
- Reference

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Information on food by the National Institute of Health Sciences



- **♦** Topics
- "Information on the safety of food"
- Information about microorganisms in food
- Information about chemical substances in food
- Portal site to effectively use the information on food sanitation
- Link for related information by field
 - Residual agricultural chemicals, veterinary medicines
 - Food additives
 - Chemical contaminants

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Reference Information

Regulations to Assure the Safety of Imported Foods and the Responsibilities of Related Parties (1)

The Food Safety Basic Law (Law No. 48 of 2003)

Article 4 Appropriate Measures at Each Stage of the Food Supply Process

Food safety shall be ensured by taking the necessary measures appropriately at each stage of the Food Supply Process in Japan as well as outside Japan.

Article 6 Responsibilities of the National Government

The national government shall be responsible for formulating and implementing comprehensive policies to ensure the safety of food on the code of basic principles for ensuring the safety of food, which is stipulated in the preceding three articles (hereinafter referred to as the "Basic Principles").

Article 7 Responsibilities of Local Governments

Local governments shall be responsible, pursuant to the Basic Principles, and based on an appropriate role-sharing with the national government, for formulating and implementing policies to ensure the safety of food according to natural and socioeconomic characteristics of the particular region in the local government.

Article 8 Responsibilities of Food-Related Business Operators

Business operators that import food shall be responsible for appropriately taking the necessary measures to ensure the safety of food at each stage of Food Supply Processes. This will be done according to the code of the Basic Principles and recognizing that they bear the primary responsibility for ensuring the safety of food when conducting their business activities.

Regulations to Assure the Safety of Imported Foods and the Responsibilities of Related Parties (2)

Food Sanitation Law (Law No. 233 of 1947)

Article 2 Responsibilities of the National Government and Local Governments

The State, prefectures, and cities that are specified by the government ordinance based on the provisions of Article 5, Paragraph 1 of the Community Health Law (hereinafter referred to as "cities that can establish health centers") and special wards shall take the necessary measures to disseminate correct information concerning food sanitation through educational activities and PR activities and to collect, organize, analyze, and provide information on food sanitation. They shall also take measures to promote research on food sanitation, enhance inspection abilities concerning food sanitation, develop human resources engaging in the improvement of food sanitation, and enhance the quality of such employees.

- (2) The State, prefectures, cities that can establish health centers, and special wards shall cooperate closely with each other so that measures for food sanitation shall be implemented comprehensively and promptly. The State shall develop a system to collect, organize, analyze, and provide information, as well as conduct research on food sanitation, and to perform food sanitation inspections with regard to imported foods, additives, apparatus, and containers and packaging.
- (3) The State shall also take the measures necessary to ensure international cooperation. At the same time, the State shall provide prefectures, cities that can establish health centers, and special wards with the necessary technical assistance in order for them to pursue their responsibilities specified in the preceding two paragraphs.

* Article 3 Responsibilities of Food Business Operators

Food business operators shall, of their own responsibility, strive to obtain knowledge and acquire techniques to ascertain the safety of the food they import and/or use in business, and the safety of additives, apparatus, or containers and packaging. They shall also make efforts to ensure the safety of raw materials of such food and products, conduct self-imposed inspections, and take other necessary measures.

Import Notification, Inspection and Rejection according to Category of Food Items (From Taiwan, Year 2010)

Japan

	Import Notification		Inspection		Rejection	
Category of Food Items	Notification (*1)	Weight (*2)	Notification (*1)	Weight (*2)	Notification (*1)	Weight (*2)
Livestock Products	0	0	0	0	0	0
Processed Livestock Products	414	1,555	81	172	1	0.1
Marine Products	10,353	77,972	3,875	8,787	11	21
Processed Marine Products	862	4,535	429	2,280	5	25
Agricultural Products	3,170	26,050	417	6,360	2	76
Processed Agricultural Products	3,795	35,457	687	3,821	4	5
Other Foods	2,500	9,961	538	678	7	17
Drinks	866	15,522	172	891	4	2
Food Additives	519	11,064	37	361	0	0
Apparatuses	5,977	12,952	522	116	7	0.07
Containers/Packages	1,473	7,502	60	114	1	14
Toys	1,072	414	79	9	1	0.01
Total	31,001	202,984	6,897	23,588	43	159

note *1:cases, *2:tons