

Safety Standards for Fish and Seafood based on Food Sanitation Act (Provisional translation)

Standards set based on the Article 13 (i) of Food Sanitation Act

(Specifications and Standards for Foods and Food Additives (Ministry of Health and Welfare Notification No. 370, 1959))

Fresh fish and seafood for raw consumption (Only applied to fillet or shelled products that have not been frozen)

1 Compositional standards

Most probable number of *Vibrio parahaemolyticus*: ≤ 100 MPN/g
(Provision of microbiological test method is omitted.)

2 Processing standards

- (1) Water used for processing shall be water fit for food processing*, sterilized seawater, or artificial seawater made from water fit for food processing.
- (2) Fresh fish and seafood used for raw material shall be of good freshness.
- (3) When fresh fish and seafood used for raw material is frozen, it shall be thawed in a hygienic space or in a clean water tank using water fit for food processing, sterilized seawater, or artificial seawater made from water fit for food processing, with sufficient water changes.
- (4) Fresh fish and seafood used for raw material shall be thoroughly washed with water fit for food processing, sterilized seawater, or artificial seawater made from water fit for food processing in order to remove any substances that may contaminate the product.
- (5) Processing of fresh fish and seafood that has been treated as specified in (4) shall be carried out in a hygienic area other than the place where the treatment was performed. In addition, additives that are chemically synthesized (excluding chlorous acid water, hypochlorous acid water, sodium hypochlorite, and hydrochloric acid and carbon dioxide used as acidity regulators) shall not be used in the processing.
- (6) Equipment used for processing shall be easy to wash and disinfect. And it shall be washed and disinfected before use.

3 Storage standards

Fresh fish and seafood for raw consumption shall be stored in clean and sanitary containers and packaging at temperatures below 10°C.

Oysters for raw consumption

1 Compositional standards

Aerobic microbial count: $\leq 50,000/g$

Most probable number of E.coli: ≤ 230 MPN/100g

Most probable number of *Vibrio parahaemolyticus*: ≤ 100 MPN/g (Only applied to shelled oysters)

(Provisions of microbiological test methods are omitted.)

2 Processing standards

- (1) Oysters used for raw material shall be collected in sea areas where the most probable number of coliform group bacilli per 100 ml of seawater is 70 or less. Oysters used for raw material collected in other sea areas shall be depurated using seawater with the most probable number of coliform group bacilli of 70 or less per 100 ml, or artificial saltwater with a 3% salinity, and the seawater or artificial water shall be constantly changed or sterilized.
- (2) When oysters used for raw material are temporarily stored in water, they shall be stored using seawater with the most probable number of coliform group bacilli of 70 or less per 100 ml, or artificial saltwater with a 3% salinity, and the seawater or artificial water shall be constantly changed or sterilized.
- (3) Oysters used as raw material shall be thoroughly washed with hygienic water immediately after landing.
- (4) Oysters for raw consumption shall be processed in a hygienic area. In addition, additives that are chemically synthesized (excluding chlorous acid water, hypochlorous acid water, sodium hypochlorite, and hydrochloric acid and carbon dioxide used as acidity regulators) shall not be used in the processing.
- (5) Water used for shelling shall be water fit for food processing, sterilized seawater, or artificial seawater made from water fit for food processing.
- (6) Equipment used for shelling shall be easy to wash and sterilize. And it shall be washed and sterilized before use.
- (7) Containers for shelled oysters shall be impermeable and made of metal, synthetic resin, etc. that are easy to wash and sterilize. They shall be used exclusively for shelled oysters and shall be washed and sterilized when using.
- (8) Shelled oysters shall be thoroughly washed with water fit for food processing, sterilized seawater, or artificial seawater made from water fit for food processing.
- (9) Frozen oysters for raw consumption shall be frozen immediately after processing.
- (10) Oyster shells remaining after the processing of oysters for raw consumption shall be promptly removed to another area or otherwise disposed of in order to maintain the hygiene of the processing area.

3 Storage standards

- (1) Oysters for raw consumption shall be stored at 10°C or below. Frozen oysters for raw consumption shall be stored at -15°C or below.
- (2) Oysters for raw consumption shall be stored in clean and hygienic containers with lids or packaged with clean and hygienic synthetic resin, aluminum foil or water-resistant coated paper. Frozen oysters for raw consumption shall be packaged and stored with clean and hygienic synthetic resin, aluminum foil or water-resistant coated paper.

Frozen fresh fish and seafood for raw consumption (Only applied to fillet or shelled products)

1 Compositional standards

Aerobic microbial count: $\leq 100,000/g$

Coliform group: Test negative

Most probable number of *Vibrio parahaemolyticus*: ≤ 100 MPN/g

(Provisions of microbiological test methods are omitted.)

2 Processing standards

- (1) Fresh fish and seafood used for raw material shall be of good freshness.
- (2) Water used for processing shall be water fit for food processing, sterilized seawater, or artificial seawater made from water fit for food processing.
- (3) When fresh fish and seafood used for raw material is frozen, it shall be thawed in a hygienic area or in a clean water tank using water fit for food processing, sterilized seawater, or artificial seawater made from water fit for food processing, with sufficient water changes.
- (4) Fresh fish and seafood used for raw material shall be thoroughly washed with water fit for food processing, sterilized seawater, or artificial seawater made from water fit for food processing in order to remove any substances that may contaminate the product.
- (5) Processing of fresh fish and seafood that has been treated as specified in (4) shall be carried out in a hygienic area other than the place where the treatment was performed. In addition, additives that are chemically synthesized (excluding chlorous acid water, hypochlorous acid water, sodium hypochlorite, and hydrochloric acid and carbon dioxide used as acidity regulators) shall not be used in the processing.
- (6) Equipment used for processing shall be easy to clean and sterilized. And it shall be cleaned and sterilized before use.

- (7) Processed fresh fish and seafood for raw consumption shall be frozen immediately after processing.

3 Storage standards

- (1) Frozen foods shall be stored at -15°C or below.
- (2) Frozen foods shall be packaged and stored with clean and hygienic synthetic resin, aluminum foil or water-resistant coated paper.

Frozen fresh fish and seafood (Only applied to fillet or shelled products not for raw consumption)

1 Compositional standards

Aerobic microbial count: $\leq 3,000,000/g$

E.coli: Test negative

(Provisions of microbiological test methods are omitted.)

2 Storage standards

- (1) Frozen foods shall be stored at -15°C or below.
- (2) Frozen foods shall be packaged and stored with clean and hygienic synthetic resin, aluminum foil or water-resistant coated paper.

Maximum levels set based on the Article 6 (ii) of Food Sanitation Act

- Paralytic shellfish poison: ≤ 4 MU/g (for edible parts)
- Diarrhetic shellfish poison: ≤ 0.16 mg OA eq./kg (for edible parts)
- *Kudoa septempunctata*: \leq Number of spores 1,000,000/g (for muscle)

Reference: Food Sanitation Act (Act No. 233 of December 24, 1947)

Article 6

The following foods and additives shall not be sold (including cases where they are given other than sale to many and unspecified persons), or collected, manufactured, imported, processed, used, cooked, stored, displayed for the purpose of sale:

(ii) those which contain or bear toxic or harmful substances or are suspected to contain or bear such substances. However, this shall not apply in cases where the Minister of Health, Labor and Welfare specifies that the foods or additives are unlikely to cause harm to human health.

Article 13

(i) From the viewpoint of public health, the Minister of Health, Labour and Welfare may establish the criteria for the methods of producing, processing, using, cooking, or preserving food or additives to be served for the purpose of sale, or may establish standards for the ingredients of food or additives to be served for the purpose of sale, by hearing the opinions of the Pharmaceutical Affairs and Food Sanitation Council.

(ii) When the criteria or standards have been established pursuant to the provisions of the preceding paragraph, food or additives shall not be produced, processed, used, cooked, or preserved using methods that do not conform to such criteria; food or additives that do not conform to such criteria shall not be sold or imported; and food or additives that do not conform to such standards shall not be produced, imported, processed, used, cooked, preserved, or sold.

Reference: Water fit for food processing

Water to be served for the purpose of “water supply service” as stipulated in Article 3 (ii) of Water Supply Service Law (Law No.177 of June 15, 1957), “private water supply systems” as stipulated in Article 3 (vi) of the Law, “small, private water supply systems” as stipulated in Article 3 (vii) of the Law or water that meets the standards stipulated in the Specifications and Standards for Foods and Food Additives (Ministry of Health and Welfare Notification No. 370, 1959).