

S34-3 Ensuring the safety of imported foods in the Quarantine station. ~mainly on inspection~

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The case of notified imported foods increases year by year, and the food of our country depends on foreign countries for about 60% on a calorie base. The ensuring safety of imported foods is very important. Recently, the drug poisoning case by the frozen food from china and melamine contamination case to a processed food started from melamine mixing with milk in China occurs. So people's concerns have risen to the safety of imported foods very much. The quarantine stations in 31 places is set up in Japan as an organization that observes imported foods and inspects it in the Ministry of Health, Labour and Welfare (MHLW). As a result of order inspection and monitoring inspection at these quarantine stations, if a food has been identified as violating the Law, the quarantine stations shall instruct the importers to discard, return or otherwise respond as necessary. MHLW makes the monitor plan for the monitoring inspection every year, and the food inspection section of quarantine stations samples the monitoring inspection based on it and carries out the examination at center for inspection of imported foods and infection diseases of Yokohama and Kobe, and the examination division of six quarantine stations. Especially, an advanced analytical instrument is prepared for at inspection center and carries out the examination such as the pesticide residue, veterinary drugs, mycotoxins, GMOs, irradiated foods, and microorganism etc. Then it introduces mainly recent topics what kind of food actually how inspected at the inspection center of Yokohama quarantine stations.