

○ **Regarding Formulating Guideline for Ensuring Safety of Feeds Using Cyclical Food Resources**

MAFF/FSCAB Notification 2 *Sho-an* No. 2496 dated August 31, 2020

MAFF/FSCAB Notification 2 *Sho-an* No. 3705 dated December 1, 2020, Revision

MAFF/FSCAB Notification 4 *Sho-an* No.1075 dated May 31, 2022, Revision

MAFF/FSCAB Notification 5 *Sho-an* No.4714 dated December 1, 2023, Revision

MAFF/FSCAB Notification 6 *Sho-an* No.2240 dated October 3, 2024, Revision

Thank you for your continued efforts in ensuring the safety of feeds.

Regarding regulations on the use of cyclical food resources as feeds, as part of enhanced protective measures against the rising threat of infiltration of livestock infectious diseases including African swine fever into Japan, we have been reviewing relevant regulations to reinforce the measures to ensure the safety of feed.

Councils and other meeting bodies we consulted for revision of the protective measures had discussions considering the fact that Japan has been promoting the use of cyclical food resources as feeds from the viewpoints of effective use of domestically produced feeds for improving the country's self-sufficiency of feed and practice of recycling, and recently reached a conclusion that use of cyclical food resources as feeds shall be continued on the premise of establishment of a system for proper feed treatment (e.g. heat treatment) that conforms to relevant international standards.

In response to this conclusion, the Ministerial Ordinance Partially Amending the Ministerial Ordinance on the Specifications and Standards of Feeds and Feed Additives based on the Act on Safety Assurance and Quality Improvement of Feeds (Act No. 35 of 1953) (MAFF Ordinance No. 56 of 2020) as well as MAFF Notification No. 1684 of 2020 (Prescribing Methods Designated by the Minister of Agriculture, Forestry and Fisheries in Appended Table 1 6 (1) A pursuant to the provisions of the said A of the Ministerial Ordinance on the Specifications and Standards of Feeds and Feed Additives) and MAFF Notification No. 1685 of 2020 (Prescribing Methods Designated by the Minister of Agriculture, Forestry and Fisheries in Appended Table 1 6 (1) B pursuant to the provisions of the said B of the Ministerial Ordinance on the Specifications and Standards of Feeds and Feed Additives) were promulgated as of August 26, 2020, and are to come into force as of April 1, 2021. In line with that, we have formulated the Guideline for Ensuring Safety of Feeds Using Cyclical Food Resources prescribing specific measures to ensure the safety of feeds as provided in the Appendix. Please be advised of it, and notify and provide guidance on it to relevant parties.

Please be informed that, along with the issuance of this Notification, the Guideline for Ensuring Safety of Feeds Using Food Residues, etc. (MAFF/FSCAB Notification 18 *Sho-an* No. 6074 dated August 30, 2006) is to be abolished. The said Notification stipulated measures against contamination of feeds with harmful microorganisms, measures against intermixing of harmful substances or foreign matter in feeds, and measures against bovine spongiform encephalopathy (e.g., separation management of animal-derived proteins). These measures remain important for ensuring the safety of feeds, and are also stipulated in this Guideline.

Appendix

Guideline for Ensuring Safety of Feeds Using Cyclical Food Resources

I. Purpose

When manufacturing, storing, feeding, etc. feeds, consideration needs to be given to the prevention of adverse effects on the health of humans who consume the final products as food and animals which are fed with feeds.

In particular, in measures against livestock infectious diseases of pigs such as African swine fever (ASF) and classical swine fever (CSF), it is important to properly separate food residues that require heat treatment from others and apply proper heat treatment to food residues that require heat treatment, and in measures against bovine spongiform encephalopathy (BSE), it is important to implement measures to properly separate and prevent intermixing of animal-derived proteins that are not permitted to be used in feed. Further, in order to ensure the safety of feeds more effectively and efficiently, it is important that manufacturers of feeds become aware of their obligation to comply with the Act on Safety Assurance and Quality Improvement of Feeds (Act No. 35 of 1953; hereinafter referred to as the “Feed Safety Act”) as a manufacturer stipulated in the Feed Safety Act, and make efforts to ensure the safety of feeds through cooperation with relevant parties such as generators of food residues.

For that reason, this Guideline defines the basic policy on mutual confirmation between feed manufacturers, etc. and generators of food residues and on the management in each process of ingredient collection, manufacturing, storing, feeding, etc. from the viewpoints of ensuring the safety of feeds which are manufactured using food residues and the health and hygiene of livestock.

Note that this Guideline is premised on compliance with the Feed Safety Act and the Act on Domestic Animal Infectious Diseases Control (Act No. 166 of 1951).

II. Definitions

The terms which are used in this Guideline are based on following definitions and definitions which are used in the Feed Safety Act and its related laws.

1. Food waste, etc.

Food waste, etc. refers to those items listed below as stipulated in Article 2, paragraph 2 of the Act on Promotion of Recycling and Related Activities for Treatment of Cyclical Food Resources (Act No. 116 of 2000; hereinafter referred to as the “Food Recycling Act”).

(1) Food that was discarded after being served or without being served

(2) Items that were secondarily obtained in the process of manufacturing, processing, or cooking of food and cannot be served for human consumption

2. Food residue

Food residue refers to food waste, etc. that can be used as a feed, or an ingredient or material of a feed.

3. Cyclical food resource

Cyclical food resource refers to the cyclical food resource stipulated in Article 2, paragraph 3 of the Food Recycling Act, meaning useful food waste, etc. Food waste, etc. that is fed to livestock falls into the category of cyclical food resource whether it is processed or not.

4. Type of food residue

(1) By-products of food production

By-products of food production refer to those that fall into any of the following (i) to (iii).

(i) By-products that are generated in a food production process, such as rice bran, sake cake, shochu distillers residue, soy sauce cake, starch pulp, brewers grain, wheat bran, barley bran, corn gluten meal, fruit juice pulp, soybean curd residue, bread crumbs and stale bread, beet pulp, bagasse, tea lees, molasses, and corn steep liquor

(ii) Processing residues such as waste of cut vegetables

(iii) Residues that are generated in a production process at a food plant which manufactures processed food (limited to sausage, ham, bacon, and other similar meat products or extracts) made from cut pork, etc. (including cut boar meat, etc.; the same shall apply hereinafter), cut horse meat, etc., or poultry meat, etc. as its raw material or processed food (limited to 'kamaboko' (steamed fish cake), 'chikuwa' (tube-shaped fish paste), 'hanpen' (boiled fish paste), and other similar fish meat paste products or extracts) made from fish and shellfish as its raw material.

(2) Surplus food

Surplus food refers to rice, bread, noodles, tofu (soybean curd), vegetables, confectionaries, milk, ice cream, prepared food, boxed lunch, etc. which were produced as food but are not used as food.

(3) Cooking residue

Cooking residue refers to a residue which is generated while cooking.

(i) Business-related cooking residue

Business-related cooking residue refers to residue discharged from workplaces that provide food.

(ii) Household cooking residue

Household cooking residue refers to residues discharged from general households.

(4) Leftovers

Leftovers refers to food that was cooked and served for consumption but left over.

(i) Business-related leftovers

Business-related leftover refers to leftovers generated at workplaces that provide food.

(ii) Household leftovers

Household leftovers refers to leftovers generated at general households.

5. Feed using cyclical food resources

Feed using cyclical food resources refers to feeds that use by-products of food production, surplus food, cooking

residue and leftovers as is or processed as ingredients.

6. Meat

Meat refers to meat originating from cattle, sheep, goat, deer, pig, boar, horse, or poultry. It includes food that contains meat as an ingredient.

7. Animal-derived cyclical food resource

Animal-derived cyclical food resource refers to cyclical food resources discharged from meat-handling workplaces, etc. that are meat and those that may have contacted meat. Meat-handling workplaces, etc. include workplaces, etc. that manufacture food made from meat, and those that may have contacted meat include those that may have contacted food made from meat.

8. Treated animal-derived cyclical food resource

Treated animal-derived cyclical food resource refers to animal-derived cyclical food resources for which heat treatment and control of manufacturing process (hereinafter referred to as “heat treatment, etc.”) were conducted during the manufacturing stage of feed in the following methods prescribed by the Minister of Agriculture, Forestry and Fisheries.

- (1) During the manufacturing stage of feed, for animal-derived cyclical food resources, apply heat treatment in a method that will maintain the temperature of the entirety at no less than 90°C for no less than 60 minutes while stirring or in a method that is equivalent to or more effective than the said method.
- (2) Handle the animal-derived cyclical food resources that underwent heat treatment in (1) carefully so they are not mixed with animal-derived cyclical food resources that have not undergone the said heat treatment.
- (3) Record the temperature and time pertaining to the heat treatment in (1) in register books and keep the records for two years.

9. Animal-derived cyclical food resource of treated food origin

Animal-derived cyclical food resource of treated food origin refers to animal-derived cyclical food resources originating only from food for which heat treatment, etc. was conducted during the manufacturing stage of the food in the following methods prescribed by the Minister of Agriculture, Forestry and Fisheries.

- (1) During the manufacturing stage of meat and meat-containing food contained in the animal-derived cyclical food resource used as an ingredient of feed, apply heat treatment in a method that will maintain the temperature at the center of the meat at no less than 70°C for no less than 30 minutes or in a method that is equivalent to or more effective than the said method.
- (2) Handle the meat or meat-containing food that underwent heat treatment in (1) carefully so it is not mixed with meat or meat-containing food that has not undergone the said heat treatment.

10. Confirmed animal-derived protein

Confirmed animal-derived protein refers to confirmed gelatin, etc., confirmed pig blood meal, etc., confirmed pig meat and bone meal, etc., confirmed horse meat and bone meal, etc., confirmed raw material mixed meat and bone meal, etc., confirmed chicken meal, etc., confirmed poultry hydrolyzed proteins, etc., confirmed cattle blood

meal, etc., and confirmed cattle meat and bone meal, etc., stipulated in Appended Table 1 2 of the Ministerial Ordinance on the Specifications and Standards of Feeds and Feed Additives (Ordinance No. 35 of 1976 of the Ministry of Agriculture and Forestry; hereinafter referred to as the “Specifications and Standards Ordinance”).

III. Basic Policy Pertaining to Ensuring Safety of Feeds Using Cyclical Food Resources

1. Measures against livestock infectious diseases of pigs such as ASF and CSF

Meat, etc. of animals infected with ASF, CSF, etc. very likely contains pathogens of the disease. Therefore, feeding pigs a feed that potentially contains meat that is not heated or not sufficiently heated, feed that potentially contacted such meat, etc. results in an increased risk of outbreak of livestock infectious diseases of pigs such as ASF.

For that reason, food residue that may be fed to pigs needs to undergo proper heat treatment, etc. unless it is determined that there is no possibility of the food residue containing meat or having contacted meat.

Based on such a point of view, it is important to (1) check whether food residue contains some food residue subject to heat treatment, etc. when accepting food residue as an ingredient of feed for pigs, (2) assuredly conduct heat treatment, etc. and keep records of it when using food residue (animal-derived cyclical food resource) subject to heat treatment, etc. as an ingredient of feed for pigs, and to (3) confirm that feed does not contain food residue subject to heat treatment, etc. or all animal-derived cyclical food resources contained in feed have undergone proper heat treatment, etc. (treated animal-derived cyclical food resource, animal-derived cyclical food resource of treated food origin, or confirmed animal-derived protein) when feeding pigs feeds using cyclical food resources. [Specifications and Standards Ordinance Appended Table 1 6]

2. Measures against BSE

As for measures against BSE, the types, etc. of animal-derived proteins that are permitted to be contained in feeds are strictly specified in the Specifications and Standards Ordinance. Specifically, feeds that may be fed to ruminants (cattle, sheep, goat, and deer) must not contain mammal-derived proteins (excluding milk, dairy products, and gelatin and collagen that have been confirmed by the Minister of Agriculture, Forestry and Fisheries (hereinafter referred to as “confirmed by the Minister” or “confirmation by the Minister”) as provided in I. 2. (2) of the Prescribing Procedures of Confirmation of Animal-derived Proteins and Animal Fats and Oils by the Minister of Agriculture, Forestry and Fisheries Pursuant to the Provisions of the Ministerial Ordinance on the Specifications and Standards of Feeds and Feed Additives (MAFF/FSCAB Notification 16 *Sho-an* No. 9574 dated March 11, 2005)), poultry-derived proteins (excluding eggs and egg products) or confirmed fish- or shellfish-derived proteins. Also, feeds that may be fed to pigs or poultry must not contain animal-derived proteins other than those that meet certain requirements.

In addition, workplaces, etc. that manufacture feeds using cyclical food resources using residues, as provided in II. 4. (1) (iii), as its raw material must be prepared to receive confirmation from the Minister from the viewpoint of regulations on animal-derived proteins.

Further, regarding measures against intermixing of animal-derived proteins when accepting, manufacturing, storing, etc. ingredients of feed, relevant business operators must thoroughly prevent mixing in of animal-derived proteins referencing the Guidelines on Prevention of Intermixing of Animal Origin Proteins in Ruminant Feeds (MAFF/FSCAB Notification 15 *Sho-an* No. 1570 dated September 16, 2003). [Specifications and Standards Ordinance Appended Table 1 2]

3. Notification of feed manufacturer, etc. and mutual cooperation and confirmation system between relevant parties pertaining to ensuring safety of feed

(1) Notification of feed manufacturers, etc.

Notification of feed manufacturers, etc. in accordance with the Feed Safety Act shall be properly made by (i) through (v) below.

(i) A person who sells (refers to repeatedly and continuously handing over to another person with receiving payment) food residue as feed or a person who sells feeds using cyclical food resources must submit a notification of feed seller to the competent prefectural governor in accordance with Article 50, paragraph 2 of the Feed Safety Act, whether the person is a juridical or individual person.

(ii) A person who manufactures feeds using cyclical food resources that sells them or hands them over without receiving payment must submit a notification of feed seller to the Minister of Agriculture, Forestry and Fisheries in accordance with Article 50, paragraph 1 of the Feed Safety Act. Manufacturing of feeds refers to act of applying a certain processing (e.g., heating, drying, crushing, and mixing) to ingredients of feed. However, this shall not apply to a person who has been registered in accordance with Article 11 of the Food Recycling Act.

(iii) A farmer who manufactures feeds by collecting food residues by themselves and feeds them to livestock they raise, i.e. a farmer who consumes all amounts by themselves, does not have to submit a notification of feed manufacturer. However, they fall into the category of feed manufacturer and are obliged to comply with the Feed Safety Act.

(iv) A business operator who discharges by-products of food products that fall into (i) or (ii) in Definitions as feed or ingredients of feed falls into the category of feed manufacturer.

(v) If a person intends to add propionic acid, etc. to a feed, the person must appoint a supervisor of feed manufacture and submit a notification of feed manufacturer to the Minister of Agriculture, Forestry and Fisheries in accordance with Article 25, paragraph 1 of the Feed Safety Act.

(2) Confirmation, etc. of separation, etc. at ingredient discharger (food manufacturer, etc. who discharges food residue)

(i) In the case of selling or handing over food residue to food manufacturer or livestock farmer as feed or an ingredient of feed

(a) Ingredient dischargers shall check whether food residues they discharge contain those subject to heat treatment, etc. at their own responsibility. (See IV. 1. (1))

(b) If those subject to heat treatment, etc. are contained, ingredient dischargers shall check whether the workplace to sell or hand over the food residues to is able to perform heat treatment, etc.

- (c) Ingredient dischargers shall, other than by (a) and (b), confirm that food residues they discharge are not mixed in with those not suitable for use as feed. (See IV. 1. (2))
- (ii) In the case of discharging food residue to waste treatment business operator as waste
 - (a) For the possibility of waste treatment business operators using the received food residue as feed or an ingredient of feed, ingredient dischargers shall check whether food residues they discharge contain those subject to heat treatment, etc., and if those subject to heat treatment, etc. are contained, the ingredient dischargers shall clearly notify the relevant treatment business operators of it. With that, ingredient dischargers shall cooperate with the relevant treatment business operator with ensuring safety of feed.
 - (b) Ingredient dischargers shall, other than by (a), confirm that food residues they discharge are not mixed in with those not suitable for use as feed. With that, ingredient dischargers shall cooperate with measures for ensuring safety of feeds taken by relevant treatment business operators.
- (3) Confirmation, etc. of separation, etc. at ingredient recipient (feed manufacturer (workplaces that manufacture feeds using cyclical food resources), feed seller, etc.)
 - (i) In the case of business operator, etc. who directly receives food residue from food manufacturer, etc. who is food discharger
 - (a) Ingredient recipients shall identify all relevant ingredient dischargers and create a list of ingredient dischargers for each workplace.
 - (b) Ingredient recipients shall present to each ingredient discharger the type of food residue they can accept and whether they can conduct heat treatment, etc. at their own facilities.
 - (c) Ingredient recipients shall request each ingredient discharger to check whether food residues they receive contain those subject to heat treatment, etc., and shall check that by themselves. (See IV. 3. (1))
 - (d) Ingredient recipients shall, other than by (a), (b), and (c), request each ingredient discharger to confirm that food residues they receive are not mixed in with those not suitable for use as feed, and shall confirm that by themselves. (See IV. 3. (2))

Note that, a feed manufacturer intending to handle feed for pigs or ingredients of feed for pigs who does not conduct heat treatment, etc. must not receive animal-derived cyclical food resources.
 - (ii) In the case of business operator, etc. who does not directly receive food residue from food manufacturer, etc. who is food discharger (e.g., in the case of receiving via collector)
 - (a) Ingredient recipients shall conduct (i) directly to ingredient dischargers or via collectors, etc.
 - (b) Ingredient recipients shall, in addition to (a), check whether food residues are intermixed or contacted with those subject to heat treatment, etc. at collectors, etc.
- (4) Contract between ingredient discharger and ingredient recipient

It is preferable for an ingredient discharger and an ingredient recipient to mutually conclude a contract concerning (2) and (3).

Even in the case a collector is standing between the two, it is preferable that the two parties mutually conclude

a contract, or do so among the three parties.

(5) Checking at ingredient discharger

Feed manufacturers who are ingredient recipients shall periodically check the ingredient dischargers' status of compliance with contracts concluded in (4) by, for example, visiting the ingredient dischargers.

(6) Notification, request, etc. to ingredient discharger

Where necessary, feed manufacturers who are ingredient recipients shall, upon conclusion of contracts in (4), notify ingredient dischargers of specific methods of separation of animal-derived cyclical food resources, separation of foreign matter, etc. and of regulations, etc. pertaining to feed safety. Also, after starting collecting, if inappropriate cases were found in the state of separation, etc., feed manufacturers shall request anew ingredient dischargers to thoroughly implement separation, etc. and take action such as re-notification or cessation of receipt of ingredients as necessary.

(7) Checking of status of compliance with standards of heat treatment at feed manufacturer, and notification, etc.

Among feed manufacturers who receive cyclical food resources (not limited to animal-derived cyclical food resources) or food (and feed) manufacturers who sell cyclical food resources (not limited to animal-derived cyclical food resources) such as by-products of food production discharged by themselves as feed, manufacturers who are obliged to submit a notification of feed manufacturer shall check their own status of compliance with respect to the matters stipulated in the Specifications and Standards Ordinance Appended Table 1 6 and in this Guideline, especially with paying attention to Attachment 1.

If determined compliant as a result of the checking, the manufacturers shall without delay notify the Director-General of Food Safety and Consumer Affairs Bureau regarding Attachment 2 through the Food and Agricultural Materials Inspection Center (FAMIC).

After notifying, if the manufacturers fall into any of the following, they shall without delay submit a notification of change to the Director-General of Food Safety and Consumer Affairs Bureau through FAMIC using Attachment 3.

- (i) The company name, address of main business office, workplace name, or the notation of workplace address has been changed
- (ii) Manufacturing machinery related to heat treatment, etc. is newly introduced or changed due to, for example, alteration of workplace
- (iii) Conditions, etc. of heat treatment, etc. are changed due to, for example, change to the type of food residue to receive

Note that, a notification of change about matters in a notification of feed manufacturer in accordance with the provisions of Article 50, paragraph 4 of the Feed Safety Act shall be submitted through the relevant contact of the competent prefectural government.

IV. Measures for Ensuring Safety Concerning Ingredient Collection, Manufacturing, Storing, etc. of Feeds Using Cyclical

Food Resources

1. Confirmation and management of food residue at ingredient discharger (food manufacturer, etc. who discharges food residue)

(1) Checking whether food residue contains those subject to heat treatment, etc.

Checking of whether food residues contain those subject to heat treatment, etc. in III. 3. (2) and (3) shall be performed in the following method.

(i) Cases where it is determined from the situation of separation management that those subject to heat treatment, etc. are not included

Those subject to heat treatment, etc. refer to cyclical food resources that are discharged from meat-handling workplaces, etc. and are animal-derived cyclical food resources that may have contacted meat.

In principle, cyclical food resources discharged from meat-handling workplaces fall into the category of animal-derived cyclical food resources. However, cyclical food resources discharged from meat-handling workplaces may be regarded as not falling into the category of animal-derived cyclical food resources if they have been determined not having contacted with meat from the situation of separation management of food and food residues between buildings, between floors, or between lines, according to Attachment 4.

Meanwhile, even if a workplace only handles plant-based articles (i.e. does not handle meat), if a meat-handling facility (e.g., canteen) exists within the same workplace and food residues discharged from the said facility are discharged without separating, cyclical food resources discharged from the said workplace fall into the category of animal-derived cyclical food resources.

(ii) Cases where it is determined from the situation of heat treatment, etc. in the food manufacturing stage and the situation of cross-contamination prevention measures in the subsequent stages that those subject to heat treatment, etc. are not included

Those that fall into the descriptions in Attachment 5 may be regarded as those not subject to heat treatment, that is, falling into the category of animal-derived cyclical food resource of treated food origin, from the situation of heat treatment, etc. in the food manufacturing stage and the situation of cross-contamination prevention measures in the subsequent stages.

(2) Confirming that food residue is not mixed in with those not suitable for use as feed

Confirmation of food residues not being mixed in with those not suitable for use as feed in III. 3. (2) and (3) shall be performed especially with paying attention to the following.

(i) By-products of food production

Confirm that separation management is thoroughly implemented at food plants, etc. even in ordinary times for the purpose of preventing intermixing of animal-derived proteins that must not be included in feeds under the regulations that are in place from the viewpoint of measures against BSE.

Workplaces that manufacture feeds using cyclical food resources not confirmed by the Minister are not allowed to use residues, as provided in II. 4. (1) (iii), as an ingredient of feed. Therefore, workplaces that

manufacture feeds using cyclical food resources not confirmed by the Minister shall not discharge such residues as an ingredient of feed.

(ii) Surplus food

For packaged goods, packaging materials shall be removed to the fullest extent possible.

(iii) Business-related cooking residue and leftovers

For cooking residues, confirm no intermixing of foreign matter (e.g., fragment of cooling tool), and only such foreign matter shall be separated and placed in dedicated containers (hereinafter referred to as “dedicated containers for separation”). Those with high probability of being contaminated with pathogenic microbes, etc. shall not be discharged as an ingredient of feed.

For leftovers, since they are more likely to have harmful matters mixed in compared to cooking residues, confirm no intermixing of non-food foreign matter (e.g., cigarettes), and they shall not be discharged as an ingredient of feed unless harmful matters can be completely removed (e.g., removing chopsticks, toothpicks, etc. followed by storing in a dedicated container for separation with a lid).

Dedicated containers for separation shall be washed or sanitized after collecting. Note that, cooking residues, etc. discharged from airplanes of international flights and ships of international voyages are not permitted to be unloaded at ports, in principle, from the viewpoint of animal quarantine. Including these, cooking residues, etc. discharged from foreign country-related facilities shall not be used as an ingredient of feed.

(iv) Household cooking residue and leftovers

These shall not be used as an ingredient of feed, in principle, since they are more likely to have many kinds of foreign matter mixed in compared to (iii) and it is difficult to ensure safety.

However, if these are to be used as an ingredient of feed as an exception from the viewpoint of food education, etc., they shall undergo much stricter separation than (iii), including monitoring of the status of separation by a specially established management organization and checking and recording. In particular, separation shall be thoroughly conducted to prevent intermixing of non-food foreign matter, such as pet food containing mammal-derived proteins.

In addition, the status of separation shall be checked and recorded for each ingredient discharger by thorough monitoring and other means.

(v) Other

(a) Molding and state of decomposition shall be checked in sensory means (i.e. visual inspection, odor), and those found to be molding or decomposing shall not be used as an ingredient of feed.

(b) At ingredient dischargers, intermixing of detergent, etc. that are difficult to check visually shall also be prevented.

(c) For storage of food residues at ingredient dischargers, measures to prevent molding and decomposition according to the type of discharges and the period of storage until collection shall be taken, including storing them refrigerated or in a cool dark place.

(d) When storing food residues at ingredient dischargers, they shall be placed in a dedicated container with a lid, in principle, to prevent contacting crows, mice, dogs, cats, foxes, boars, flies, cockroaches, etc. (hereinafter referred to as “crows, etc.”) and to prevent intermixing of foreign matter, from the viewpoint of preventing contamination with pathogenic microbes.

2. Transportation and storage of ingredient by ingredient transporter (food manufacturer, feed manufacturer, collector, etc.)

(1) Ingredient transporters shall transport and store food residues of different origins identifiably by labeling, etc.

(2) When transporting and storing food residues subject to heat treatment, etc. and food residues not subject to heat treatment, etc. in the same vehicle or space, ingredient transporters shall transport and store in a manner to prevent them from contacting each other by use of dedicated containers, labeling, and other means.

(3) When perishable food residues such as waste of cut vegetables are used as an ingredient of feed, ingredient transporters shall transport and store them in the following method.

(i) The period of storage at the ingredient discharger shall be as short as possible, and the food residues shall be collected without delay.

(ii) When transporting, the food residues shall be placed in dedicated containers with a lid, in principle, to isolate them from crows, etc. and to prevent intermixing of foreign matter. The dedicated containers shall be washed or sanitized after use.

(iii) It is preferable to transport in a refrigerator truck. If a refrigerator truck is not used, the distance of travel shall be as short as possible to prevent quality degradation such as decomposition and oxidation of lipids.

(iv) Food residues that were delivered to an ingredient recipient shall be served for manufacturing or use as soon as practicable. If they are to be stored temporarily, they shall be stored refrigerated or in a cool dark place. Especially, for food residues including leftovers, the time from discharge to manufacturing or use shall be as short as practicable, and they shall not be stored for a long period of time.

3. Receiving food residue at ingredient recipient (feed manufacturer (workplaces that manufacture feeds using cyclical food resources), feed seller, etc.)

(1) Checking whether food residue contains those subject to heat treatment, etc.

When a workplace that manufactures feed for pigs receives cyclical food resources as an ingredient of feed, the workplace shall check whether the cyclical food resources contain animal-derived cyclical food resources. If animal-derived cyclical food resources are contained, check whether all the animal-derived cyclical food resources fall into the category of animal-derived cyclical food resources of treated food origin or confirmed animal-derived proteins.

If none of the animal-derived cyclical food resources falls into the category of animal-derived cyclical food resources of treated food origin or confirmed animal-derived proteins and if the animal-derived cyclical food resources are used in a manufacturing process of feed for pigs, heat treatment, etc. shall be assuredly conducted

during the manufacturing stage. Also, when cyclical food resources that do not fall into the category of animal-derived cyclical food resources (e.g., shochu distillers residue, waste of cut vegetables) are used in a manufacturing process of feed for pigs, they shall be handled in a manner to prevent contacting animal-derived cyclical food resources subject to heat treatment, etc. Attention shall be paid since if contacting occurred they will be subject to heat treatment.

Workplaces that do not conduct heat treatment, etc. must not receive an ingredient of feed that requires heat treatment, etc., except the cases where it can be guaranteed that shipping destinations of manufactured feed are workplaces that conduct heat treatment, etc. This guarantee shall be made through contracts, etc. concluded between the relevant manufacturers.

(2) Confirming that food residue is not mixed in with those not suitable for use as feed

Confirm that separation management is thoroughly implemented at food plants, etc. even in ordinary times for the purpose of preventing intermixing of animal-derived proteins that must not be included in feeds under the regulations that are in place from the viewpoint of measures against BSE.

Workplaces that manufacture feeds using cyclical food resources not confirmed by the Minister are not allowed to use residues, as provided in II. 4. (1) (iii), as an ingredient of feed.

Also, those found to be molding, decomposing, etc. and not suitable as an ingredient of feed shall not be used for manufacturing of feed.

For surplus food, especially metal foreign matter, chopsticks, toothpicks, etc. that could not be separated at the time of ingredient collection shall be removed by visual inspection, sifting, magnetic attraction, etc.

4. Manufacturing of feed

(1) Measures against contamination with pathogenic microbes such as bacteria and viruses (conditions, etc. of heat treatment, etc.)

(i) If ingredients that require heat treatment, etc. are received in 3 (1), heat treatment, etc. shall be conducted as described below.

(a) Feed manufacturers who manufacture feed for pigs and feed manufacturers who manufacture feed for livestock other than pigs using the same process as feed for pigs (excluding cases where it can be guaranteed that shipping destinations of manufactured feed are workplaces that conduct heat treatment, etc.)

The following heat treatment, etc. shall be conducted in accordance with the Specifications and Standards Ordinance Appended Table 1 6.

a. For animal-derived cyclical food resources to be used as an ingredient, apply heat treatment in a method that will maintain the temperature of the entirety at no less than 90°C for no less than 60 minutes while stirring or in a method that is equivalent to or more effective than the said method. An example of a method that is equivalent to or more effective than the said method is a method to maintain the temperature of the entirety at no less than 95°C for no less than 19 minutes or at no less than 100°C for no less than 6 minutes while stirring.

b. Handle the animal-derived cyclical food resources that underwent heat treatment in a. carefully so they are not

mixed with animal-derived cyclical food resources that have not undergone the said heat treatment (take re-contamination prevention measures).

c. Record the temperature and time pertaining to the heat treatment in a. in register books and keep the records for two years.

(b) Feed manufactures who manufacture feed for livestock other than pigs only

The following heat treatment, etc. shall be conducted in accordance with this Guideline.

a. For animal-derived cyclical food resources to be used as an ingredient, apply heat treatment in a method to maintain the temperature of the entirety at no less than 70°C for no less than 30 minutes or at no less than 80°C for no less than 3 minutes while stirring or in a method that is equivalent to or more effective than the said method.

b. Handle the animal-derived cyclical food resources that underwent heat treatment in a. carefully so they are not mixed with animal-derived cyclical food resources that have not undergone the said heat treatment.

Animal-derived cyclical food resources that underwent the said heat treatment, etc. are to be hereinafter referred to as “70°C-heated animal-derived cyclical food resources” to distinguish them from other cyclical food resources.

(ii) Even if there is no possibility of animal-derived cyclical food resources are mixed into cyclical food resources, heat them at an appropriate temperature where necessary, from the viewpoint of preventing contamination with pathogenic microbes.

(iii) Matters to be noted for heat treatment, etc.

Attention shall be paid to the following matters when conducting heat treatment, etc.

(a) Heat treatment shall be applied in a manner that the product temperature (refers to the temperature of the feed itself; the same shall apply hereinafter) of the entirety of the feed assuredly reaches the target temperature.

(b) The actual product temperature may be greatly different from the setting temperature depending on the heat treatment method; the heating conditions in (i) or (ii) shall be met by, for example, properly monitoring the product temperature.

(c) If the ingredient is crushed into small pieces and is heated in a liquid (water or oil), the liquid temperature may be regarded as the product temperature.

(d) If the relationship between the product temperature and the ambient temperature (refers to the air temperature inside a container used for heating the feed; the same shall apply hereinafter) has been established and verified, the ambient temperature may be measured instead of the product temperature.

(e) Heating conditions shall be set so as to avoid excessive heating because excessive heating (e.g, heating to make the feed burning) may result in excessive generation of chemical substances (e.g., acrylamide) that may have adverse health effects.

(f) Heat treatment may be replaced by a method that achieves a similar outcome during the degreasing process or post-drying warmth-keeping process.

(g) Preferably heating temperature is continuously measured and recorded using a data logger, etc., but other

methods may be employed as long as heating temperature is assuredly measured and recorded.

(h) Preferably recurrence prevention measures are one-way (refers to processes from input of ingredients to carrying out of product are being unidirectional), but controls that combine separated placement of ingredients and product and means to prevent them from contacting each other may be applied instead.

(iv) Use of feed additives to prevent degradation in quality of feed

If additives such as antioxidants and anti-mold agents are to be used as a measure against pathogenic microbes such as bacteria and viruses, those designated not as food additives but as feed additives shall be used. In addition, in that case, the standards and specifications specified for the feed additives shall be observed.

(2) Matters to be noted for manufacturing of ingredients of formula feed

When manufacturing ingredients of formula feed, it is preferable to conduct a powder drying process to reduce the moisture content to not more than 13.5%.

5. Quality control

(1) Sample collection

Samples shall be collected following the Operation Guide for Inspection of Feed, etc. (MAFF/LIB Notification 52 Chiku B No. 793 dated May 10, 1977).

(2) Analysis items and frequency

From the viewpoint of preventing contamination with harmful substances or pathogenic microbes, analysis items, analysis frequency, etc. shall be selected from mycotoxin, pesticide residue, heavy metal, pathogenic microbe, lipid oxidation product, sodium chloride, nitrate, volatile basic nitrogen, etc., according to the nature of each product.

(3) Analysis method and place

In principle, an analysis method shall conform to the Analytical Standard of Feed (MAFF/FSCAB Notification 5 *Sho-an* No. 4714 dated December 1, 2023). However, a commercial simple test kit, etc. may be used. Analysis shall be carried out in a quality control room or by an external analysis agency.

(4) Quality control standards

For the standards of quality control for product, refer to the Specifications and Standards Ordinance Appended Table 1 and the Regarding Establishment of Guideline for Harmful Materials of Feeds (MAFF/LIB Notification 63 Chiku B No. 2050 dated October 14, 1988).

(5) Quality control ledger and retention thereof

The date of manufacturing, date of sample collection, analysts, analysis results, description of measures implemented according to the analysis results, etc. shall be recorded in a quality control ledger, and the ledger shall be retained for eight years.

6. Storage, shipping, etc. of product

(1) Storage of feed

(i) Feeds shall be stored in containers that enable distinguishing whether they contain any animal-derived cyclical food resources, treated animal-derived cyclical food resources, animal-derived cyclical food resources of treated

food origin, or confirmed animal-derived proteins.

(ii) Animal-derived cyclical food resources shall be stored separated in a manner to prevent them from intermixing with treated animal-derived cyclical food resources, animal-derived cyclical food resources of treated food origin, confirmed animal-derived proteins, or feeds that contain them as an ingredient.

(iii) Feeds made of animal-derived cyclical food resources shall be stored separated in a manner to prevent them from intermixing with treated animal-derived cyclical food resources, animal-derived cyclical food resources of treated food origin, confirmed animal-derived proteins, or feeds that contain them as an ingredient.

(iv) Feeds shall be stored in sealable containers (e.g., paper bags, flexible containers) to isolate them from crows, etc. and to prevent intermixing of foreign matter.

(v) Feeds shall be stored with controlling the temperature according to the state (e.g., moisture content) of the product. However, they shall be shipped out as soon as possible to prevent molding and decomposition.

(vi) Storage sites shall be periodically washed, sanitized, etc. to minimize re-contamination of the exterior of storage containers and transportation equipment such as forklifts.

(vii) Transportation containers for product shall be new, or washable and sanitizable if they are to be reused.

(2) Restriction of shipping destinations

(i) Animal-derived cyclical food resources that do not fall into treated animal-derived cyclical food resources, animal-derived cyclical food resources of treated food origin, or confirmed animal-derived proteins must not be used in feed for pigs, and shall not be shipped to feed manufacturers, feed sellers, or pig farmers who do not conduct heat treatment, etc.

(ii) Animal-derived cyclical food resources that do not fall into treated animal-derived cyclical food resources, animal-derived cyclical food resources of treated food origin, confirmed animal-derived proteins, or 70°C-heated animal-derived cyclical food resources must not be used in feed for livestock, and shall not be shipped to feed manufacturers, feed sellers, or livestock farmers who do not conduct heat treatment, etc.

(iii) For animal-derived proteins, the types of animal-derived proteins that are permitted to be contained are strictly specified depending on application, regardless of heat treatment, etc. Therefore, they shall be shipped only to feed manufacturers, feed sellers, or livestock farmers who can accept them.

(3) Indication of product

When shipping a product, the product shall have an indication that contains:

(i) name or type of feed;

(ii) year and month of manufacture (import);

(iii) name and address of the individual/corporate manufacturer (importer);

(iv) name and address of the manufacturing site (or the name of the source country if imported);

(v) applicable livestock, etc. in the case of feed made of animal-derived cyclical food resources (excluding treated animal-derived cyclical food resources, animal-derived cyclical food resources of treated food origin, and confirmed animal-derived proteins) or animal-derived cyclical food resources (treated animal-derived cyclical

food resources, animal-derived cyclical food resources of treated food origin, or confirmed animal-derived proteins);

(vi) if the feed contains mammal-derived proteins, etc., the following letters:

“Precautions for Use and Storage

1 This feed shall not be used for cattle, sheep, goats, and deer. (Penalties may apply if used for cattle, sheep, goats or deer.)

2 This feed shall be stored in such a way that it does not mix into feed (including ingredients or materials used for the manufacture of feed) for cattle, sheep, goats, or deer. ”;

(vii) indication items specified in the Feed Safety Act if feed additives such as antioxidants are added.

7. Entry into register books, etc.

(1) Entry into register books at the time of manufacturing

When a product has been manufactured, the following matters shall be entered into a register book without delay:

(i) name;

(ii) quantity;

(iii) date of manufacture;

(iv) name and quantity of ingredients or materials used for manufacturing;

(v) date of receipt and the name of supplier if ingredients or materials used for manufacturing were provided by someone.

(2) Obtaining a list of ingredient dischargers

If not collecting ingredients by themselves, obtain a list of ingredient dischargers from a collector for each day of collection.

(3) Entry into register books about handover of product

When a product has been handed over, the following matters shall be entered into a register each time:

(i) name;

(ii) quantity;

(iii) date;

(iv) name of individual/corporate recipient;

(v) packaging form.

(4) Retention period of register books

Register books, etc. used in (1), (2), and (3) shall be retained for eight years.

V. Manufacture, Etc. Management System

1. Feed operation management rules

(1) In order to conduct IV. 1. to 7. effectively and efficiently, it is preferable to establish and document feed operation management rules.

(2) As for implementation of operation management in accordance with the feed operation management rules and verification thereof, it is preferable to record the details and retain the record for eight years.

(3) In order to appropriately implement operation management in accordance with the feed operation management rules, it is preferable to appoint a feed operation manager.

2. Feed quality control rules

(1) It is preferable to establish and document feed quality control rules which establishes specific content of IV. 5.

(2) As for implementation of analysis in accordance with the feed quality control rules and results thereof, it is preferable to record the details and retain the record for eight years.

(3) In order to appropriately implement quality control in accordance with the feed quality control rules, it is preferable to appoint a feed quality control manager.

VI. Ingredient Collection, Ingredient Transportation and Storage, Manufacture, and Storage and Use of Feed at Livestock Farmers, Etc.

1. Ingredient collection, ingredient transportation and storage, manufacture, and storage of feed

Shall conform to IV. 1. to 4. and 6. (1).

2. Use

(1) Restriction of use

(i) If feed using cyclical food resources contains mammal-derived proteins, etc., the said feed must not be used for ruminants. [Related to Specifications and Standards Ordinance Appended Table 1 2]

(ii) Animal-derived cyclical food resources that do not fall into the category of treated animal-derived cyclical food resources, animal-derived cyclical food resources of treated food origin or confirmed animal-derived proteins must not be used for pigs. [Related to Specifications and Standards Ordinance Appended Table 1 6]

Also, from the viewpoint of preventing infection with ASF, CSF, etc., these shall not be used for boars.

(iii) Animal-derived cyclical food resources that do not fall into the category of treated animal-derived cyclical food resources, animal-derived cyclical food resources of treated food origin, confirmed animal-derived proteins, or 70°C-heated animal-derived cyclical food resources must not be used for livestock, etc.

(2) Precautions for use

Once carried in, feeds shall be used without delay. The amount of nutrient components including the content of sodium chloride and nitrates shall be ascertained, and the feeds shall be used at a proper ratio.

(3) Entry into register books, etc.

(i) Entry into register books at the time of manufacturing

Shall conform to IV. 7.

(ii) Entry into register books at the time of use

After using feeds, the user must endeavor to record and retain the following information specified in the Feed Safety Act in a register book:

- (a) date on which the feed was used;
- (b) place where the feed was used;
- (c) type of livestock, etc. for which the feed was used;
- (d) name of the feed;
- (e) quantity of the feed used;
- (f) date on which the feed was received and name of the individual/corporate supplier.

(iii) Retention period of register books

A register book in (i) must be retained for eight years as specified in the Feed Safety Act.

A register book in (ii) shall preferably be retained for the period specified below for respective animals.

- (a) Cattle 8 years
- (b) Egg-laying hens, horses (excluding horse not for consumption) 5 years (2 years from the start of feeding a feed in the case where it was decided to fatten a horse reared not for consumption (e.g., for riding) for consumption)
- (c) Pigs, broilers 2 years
- (d) Yellowtail, red sea bream, greater amberjack, flatfish, tiger puffers, yellowjack, yellowtail amberjack, *Lateolabrax maculatus*, Japanese sea perch, bluefin tuna, carp (excluding inedible carp), rainbow trout, yamame (a kind of trout), land-locked variety of red-spotted masu trout, Nikko char, Ezo char, Yamato char 4 years
- (e) Silver salmon, jack mackerel, cobia, eels 3 years
- (f) Sweetfish (Ayu), prawns 2 years
- (g) Other livestock A proper period taking into account the period of becoming livestock, etc.

Attachment 1

Matter to Be Noted for When Checking Status of Compliance at Workplace Manufacturing Feed Using Cyclical Food Resource That Receive Cyclical Food Resource as Ingredient of Feed

1. Checking of separation, etc. pertaining to receipt of food residues (related to III. 3. (3) and IV. 3.)
 - (1) Identify all relevant food manufacturers, etc. who are ingredient dischargers and create a list of ingredient dischargers for each workplace.
 - (2) Present to each ingredient discharger the type of food residue they can accept and whether they can conduct heat treatment, etc. at their own facilities.
 - (3) Check through checking with each ingredient discharger, etc. that the type of food residue to be received from each ingredient discharger and the food residue to be received contain those subject to heat treatment, etc.
 - (4) Carry out (2) and (3) even in the case of receiving via a collector, etc., and check the collector, etc. whether food residues are intermixed or contacted with those subject to heat treatment, etc.

2. Transportation and storage of food residues (related to IV. 2.)

If food residues subject to heat treatment, etc. and food residues not subject to heat treatment, etc. are transported and stored in the same vehicle or space in the processes of transporting and storing from ingredient dischargers to feed manufacturer's workplace, ensure ingredient transporters are taking measures to prevent them from contacting each other by use of dedicated containers, labeling, and other means.

3. Manufacturing, etc. of feed (related to IV. 4. (1))

If it was found that those subject to heat treatment, etc. were contained as a result of checking in 1. (3),

(1) be sure to:

(i) conduct proper heat treatment;

(ii) handle those that underwent heat treatment in (i) carefully so they are not mixed with those that have not undergone the said heat treatment; AND,

(iii) record the temperature and time pertaining to the heat treatment in (i) in register books and keep the records for two years;

or,

(2) guarantee through contracts, etc. that shipping destinations of manufactured feed are workplaces that conduct heat treatment, etc. if the workplace does not conduct proper heat treatment, etc.

4. Storage, shipping, etc. of feed (related to IV. 6.)

Take measures to prevent intermixing of ingredients or feeds subject to heat treatment, etc. with feed for pigs or feed that may be used as feed for pigs in the processes of storage and shipping of feed manufactured at companies' own sites.

5. Entry into register books, etc. (related to IV. 7.)

Prepare register books on acceptance of ingredients and manufacturing and handing over of feed, and properly make entries.

Attachment 2

Notification of Confirmation of Compliance Status of Workplaces Manufacturing Feeds Using Cyclical Food Resources

Date

To: Director-General of Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of Japan

Address (location of main business office for a juridical person)

Name (organization name and name of representative for a juridical person)

I hereby report that the manufacturing process, etc. of the workplace described below has been confirmed to be compliant with the provisions of Appended Table 1 6 of the Ministerial Ordinance on the Specifications and Standards of Feeds and Feed Additives (Ordinance No. 35 of 1976 of the Ministry of Agriculture, Forestry and Fisheries).

1. Name of workplace

2. Address of workplace

3. Does the workplace receive animal-derived cyclical food resources, etc. (for feed manufacturer's workplace that manufactures feeds using cyclical food resources by receiving cyclical food resources)?

Do the cyclical food resources fall into the category of animal-derived cyclical food resources, etc. (for food (and feed) manufacturer's workplace that sells cyclical food resources such as by-products of food production as feeds using cyclical food resources)?

- Animal-derived cyclical food resource (Yes / No)
- Treated animal-derived cyclical food resource (Yes / No)
- Animal-derived cyclical food resource of treated food origin (Yes / No)

4. Application of feeds manufactured using cyclical food resources

- For ruminants such as cattle (Yes / No)
- For poultry (Yes / No)
- For cultured aquatic animals (Yes / No)
- For pigs or boars (Yes / No)

5. Does the workplace apply heat treatment?

(Yes (no less than 90°C for no less than 60 minutes, or equivalent or better) / Yes (other) / No)

Note Attach the following as attachments.

1. Drawing of manufacturing process
2. Documents describing manufacturing conditions such as temperature and pressure settings.

Attachment 3

Notification of Change of Notification of Workplaces Manufacturing Feeds Using Cyclical Food Resources

Date

To: Director-General of Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of Japan

Address (location of main business office for a juridical person)

Name (organization name and name of representative for a juridical person)

I hereby report changes made to the descriptions in the Notification of Confirmation of Compliance Status of Workplaces Manufacturing Feeds Using Cyclical Food Resources submitted as of __/__/____.

1. Changes made

2. Date of change

Note 1 Attach the following as attachments where appropriate.

1. Drawing of manufacturing process
 2. Documents describing manufacturing conditions such as temperature and pressure settings
- Note 2 If a feed manufacturer has submitted a Notification of Confirmation of Compliance Status of Workplaces Manufacturing Feeds Using Cyclical Food Resources regarding two or more workplaces, the names of the workplaces pertaining to this notification should be specified.

Attachment 4

Matters to Check in Cases to Determine from Situation of Separation Management at Meat-Handling Workplace, Etc. That Those Subject to Heat Treatment, Etc. Are Not Included

1. Separation management between buildings in which meat is handled and buildings in which meat is not handled

If it is confirmed that all the requirements of (1) to (4) below are met, it can be determined that food residues discharged from buildings in which meat is not handled do not contain those subject to heat treatment, etc.

(1) Between buildings in which meat is handled and buildings in which meat is not handled,

- there is no traffic of persons including workers and patrollers; or,
- there is traffic of workers, but they are to wash and sanitize their hands on entry, and there is traffic of persons for patrolling, etc., but they never come into contact with food or food residues.

(2) Food residues generated from buildings in which meat is handled and that generated from buildings in which meat is not handled are,

- stored in separate dedicated containers which are labeled and have a lid; or,
- stored in separate new bags which are labeled.

(3) Storing locations of food residues generated from buildings in which meat is handled and that generated from buildings in which meat is not handled are

- separate; or,
- same location, but stored in labeled dedicated containers with a lid or labeled new bags in a manner to prevent them from contacting each other and measures are taken to prevent the exterior from being contaminated.

(4) At the time of collection of food residues,

- staff of the workplace attends and witnesses; or,
- staff of the workplace does not attend, but rules of separate collection, etc. have been defined and notified to collectors and the workplace checks whether collection is performed in accordance with the rules.

2. Separation management between floors in which meat is handled and floors in which meat is not handled

“Floor” refers to a space separated by physical barriers such as walls and doors. If it is confirmed that all the requirements of (1) to (4) below are met for each floor, it can be determined that food residues discharged from floors in which meat is not handled do not contain those subject to heat treatment, etc.

(1) Between floors in which meat is handled and floors in which meat is not handled,

- there is no traffic of persons including workers and patrollers; or,
- there is traffic of workers, but they are to wash and sanitize their hands on entry, and there is traffic of persons for patrolling, etc., but they never come into contact with food or food residues.

(2) Food residues generated from floors in which meat is handled and that generated from floors in which meat is not

handled are,

- stored in separate dedicated containers which are labeled and have a lid; or,
- stored in separate new bags which are labeled.

(3) Storing locations of food residues generated from floors in which meat is handled and that generated from floors in which meat is not handled are

- separate; or,
- same location, but stored in labeled dedicated containers with a lid or labeled new bags in a manner to prevent them from contacting each other and measures are taken to prevent the exterior from being contaminated.

(4) At the time of collection of food residues,

- staff of the workplace attends and witnesses; or,
- staff of the workplace does not attend, but rules of separate collection, etc. have been defined and notified to collectors and the workplace checks whether collection is performed in accordance with the rules.

3. Separation management between lines in which meat is handled and lines in which meat is not handled

“Line” refers to a place with a series of processes for manufacturing a product. In the case where lines in which meat is handled and lines in which meat is not handled are present in the same floor, if it is confirmed that all the requirements of (1) to (5) below are met, it can be determined that food residues discharged from lines in which meat is not handled do not contain those subject to heat treatment, etc.

(1) Between lines in which meat is handled and lines in which meat is not handled,

- there are physical barriers such as partitions; or,
- there are no physical barriers, but workplaces are sectioned clearly by labeling, etc. and there is no crossing of food.

(2) Between lines in which meat is handled and lines in which meat is not handled,

- there is no traffic of persons including workers and patrollers; or,
- there is traffic of workers, but they are to wash and sanitize their hands when moving between lines, and there is traffic of staff for patrolling, etc., but they never come into contact with food or food residues.

(3) Food residues generated from lines in which meat is handled and that generated from lines in which meat is not handled are,

- stored in separate dedicated containers which are labeled and have a lid;
- stored in separate new bags which are labeled.

(4) Storing locations of food residues generated from lines in which meat is handled and that generated from lines in which meat is not handled are

- separate; or,
- same location, but stored in labeled dedicated containers with a lid or labeled new bags in a manner to prevent them from contacting each other and measures are taken to prevent the exterior from being contaminated.

(5) At the time of collection of food residues,

- staff of the workplace attends and witnesses; or,
- staff of the workplace does not attend, but rules of separate collection, etc. have been defined and notified to collectors and the workplace checks whether collection is performed in accordance with the rules.

Note that, all of 1. to 3. above presuppose changing clothes, changing shoes, hand washing and sanitization at the time of entering the food-manufacturing workplace.

Attachment 5

Matters to Check In Cases to Determine from Situation of Heat Treatment, Etc. in Food Manufacturing Stage That Those Subject to Heat Treatment, Etc. Are Not Included

Those that fall into any of 1 to 4 below can be determined to fall into the category of animal-derived cyclical food resources of treated food origin.

1. Extract (including meat extract powder) that has no solids of meat, etc. and can be stored for six months or more at normal temperature
2. Tin-canned or retorted processed meat products
3. Processed meat products that have been demonstrated by the food manufacturer that they have undergone heat treatment at a temperature of no less than 70°C in the center for no less than 30 minutes or equivalent or better based on objectively verifiable data (which is verifiable after the event)
4. Recovered cooking oil used for cooking meat that is discharged from food manufacturer, etc. and was handled not to come into contact with meat after cooling down (with clear description of handling by including in an internal standard operation procedure at the food manufacturer, etc.); recovered cooking oil discharged from households does not fall into this category.

Note that, all of 1. to 4. above presuppose the item in question has, after heat treatment, not come into contact with those that require heat treatment.

Except the cases where surplus food of food manufactured at a food manufacturing plant is directly collected from the said food manufacturing plant, it is impossible to deny the possibility of the item in question has, after heat treatment, come into contact with those that require heat treatment. Therefore, in principle, it is difficult to determine that surplus food falls into the category of animal-derived cyclical food resources of treated food origin, other than surplus food directly collected from food manufacturing plants. Especially, when it comes to food residues and leftovers, it is undeniable that they have come into contact with those that require heat treatment during cooking and consumption.

Therefore, in principle, it is difficult to determine that they fall into the category of animal-derived cyclical food resources of treated food origin.