

Establishment of specifications and standards for pork (including internal organs) intended to be eaten raw.

Intent

As stipulated in Article 11 Paragraph 1 of the Food Sanitation Act, from the public health viewpoint, the Minister of Health, Labour and Welfare (MHLW) is authorized to establish standards for producing, processing, using, cooking, or preserving food or additives intended for marketing; or to establish specifications for the compositions of food or additives intended for marketing, by hearing the opinions of the Pharmaceutical Affairs and Food Sanitation Council.

After discussion, because eating raw pork (including internal organs; the same shall apply hereinafter.) has high risk of Hepatitis E virus, hazardous microbacteria, and parasites infection, the MHLW concluded that pork intended to be eaten raw should be banned.

Currently, the MHLW has decided to establish appropriate standards as follows.

- Pork shall not be sold intended to be eaten raw.
- When food is to be produced, processed or cooking using pork, pork shall be heat-sterilized by a method enabling its core to be held at 63°C for 30 minutes or heat and sterilized using a method that achieves an equivalent or better sterilization effect.

(Meat products using pork that are regulated under different specifications and standards set in Food Sanitation Act are excluded)