

**Food Safety Commission of Japan Activity
(Meetings/events exception from August 2011)**

1. Food Safety Commission

Meeting dates; August 4th, 11th, and 25th (the 394th through 396th meetings)

(1) Reception of risk assessment mandates

- Data presentation and explanation by risk managers

Genetically modified foods (1 item)	• Hybrid of High Oleic Acid Soybean Line DP-305423-1 X Soybean tolerant to glyphosate herbicide MON-04032-6
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(2) Acceptation of draft assessments and conclusions from Expert Committees

- The following items were to be advanced for public consultation

Pesticides (1 item)	• Phenthoate
Microorganisms / viruses (1 item)	• Meat (confined to beef) intended to be eaten raw

(3) Adoption and notification of assessments/ADI for risk managers

- Food additives (1 item)

Item	ADI
Saccharin calcium	3.8 mg/kg BW/d (in total of Saccharin calcium, Saccharin, and Saccharin sodium)

- Pesticides (4 items)

Item	ADI
Alachlor	0.01 mg/kg BW/d
Butachlor	0.01 mg/kg BW/d
Spirotetramat	0.12 mg/kg BW/d
Myclobutanil	0.024 mg/kg BW/d

- Microorganisms / viruses (1 items)

Item: Meat (confined to beef) intended to be eaten raw

Summary:

1. The suggested food safety objective (FSO) of 0.014 cfu/g is considered approximately 3 times as safe as the FSO of 0.04 cfu/g obtained by the data from the food poisoning cases previously occurred in Japan.

For establishment of FSO, it should be paid particular notice to both different susceptibility of individuals and peculiar characteristics of bacterial agents.

2. The performance objective (PO) suggested as 1/10 of the FSO was considered considerably safe under appropriate hygiene management.
3. Since it was impossible to ensure the suggested PO by applying the meat processing criteria alone, it was considered necessary to perform the microbiological examination described below simultaneously.
4. If *Enterobacteriaceae* is considered as an object of microorganism test, absence (negativity) of bacteria in more than 25 samples (25 g per each sample), suggest that PO was achieved at a probability of 97.7% and at a confidence level of 95%.
5. Furthermore, when establishing a meat processing procedure including heating conditions for sterilization, the validation test has to be performed in advance to confirm whether the system can ensure the food hygiene management.

2. Expert Committee meetings

- Pesticides (1 item) (75th Executive Board meeting/August 10th)

Item	Summary
· Saflufenacil	Draft was partly amended and forwarded for final adoption at FSCJ meeting.

- Veterinary medicines (1 item) (133rd meeting/August 2nd)

Item	Summary
· Propetamphos	Draft was partly amended and forwarded for final adoption at FSCJ meeting.

- Microorganisms / viruses (1 item) (26th meeting/August 4th)

Item	Summary
· Meat (confined to beef) intended to be eaten raw	The amendment for wordings in the draft was leaved up to the chair of the Committee, and the assessment reported to FSCJ meeting.

- Genetically modified foods (1 item) (Closed session, 94th meeting/August 29th)

Item	Summary
· 6- α - glucanotransferase produced by genetically modified strain BR151 (pUAQ2)	Some amendments requested. After confirmation of the correction, the assessment draft will be forwarded to FSCJ meeting.

- Feed, fertilizers, etc. (2 items) (48th meeting/August 31st)

Item	Summary
· Lincomycin	Draft was partly amended and forwarded for final adoption at FSCJ meeting.
· Narasin	Draft was partly amended and forwarded for final adoption at FSCJ meeting.