

Approach for Inspections of Fishery Products

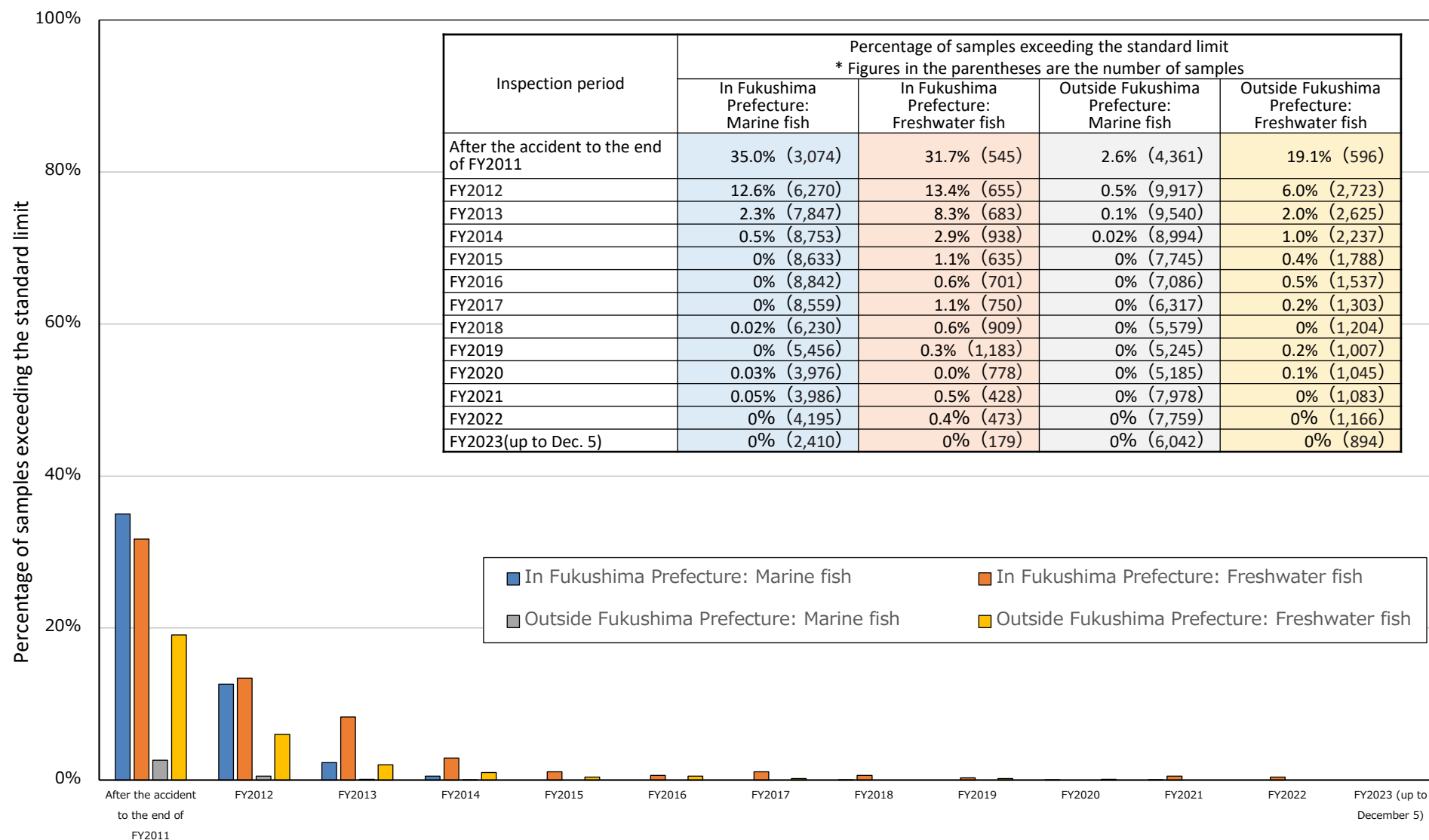
○ **Monitoring is conducted once a week or so based on the "Concepts of Inspection Planning and Establishment and Cancellation of Items and Areas to which Restriction of Distribution and/or Consumption of Foods Concerned Applies"**

- The fish species in which radioactive cesium exceeding 50 Bq/kg has been detected and major fishery products are intensively inspected.
- Inspection results of neighboring prefectures are taken into account.

Coastal fish (e.g., Japanese sand lance, seabass, flounders, etc.)	Sea areas off prefectures are divided into zones in consideration of catch landing, fishery management and seasons, etc. and samples are collected at major ports.
Migratory fish (e.g., Skipjack tuna, sardines and mackerels, Pacific saury, etc.)	Fishing grounds are divided into zones off each prefecture from Chiba to Aomori (by lines extending along the prefectural borders to the east) in consideration of migration of fish, etc., and samples are collected at major ports of each zone.
Inland water fish (e.g., YAMAME (land-locked cherry salmon), Japanese smelt, Ayu sweetfish, etc.)	Prefectural areas are divided into zones appropriately in consideration of fishery rights, and samples are collected in major zones.

Fishery Products

Chronological Changes in Inspection Results for Fishery Products



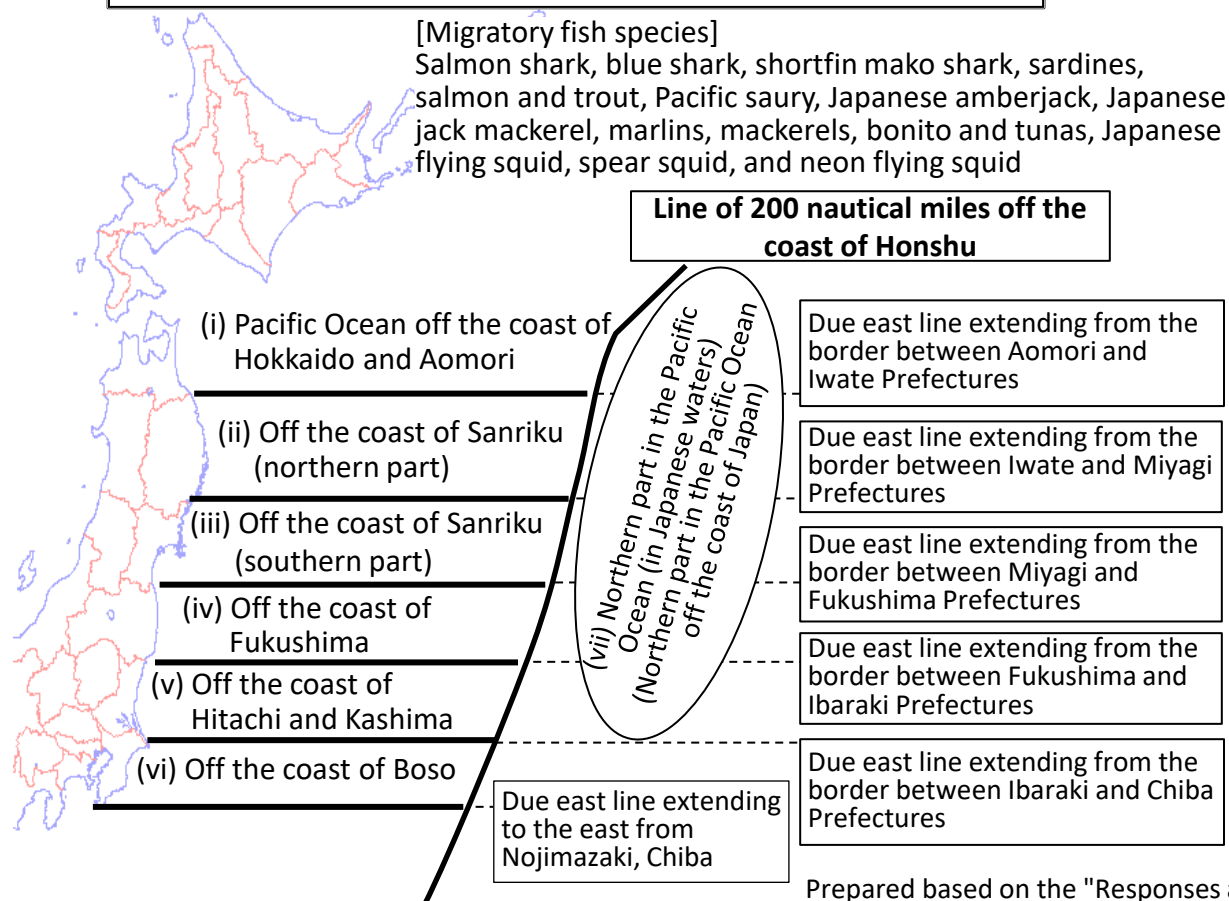
* Inspection results are tabulated on a nationwide basis.

Monitoring results from March 24, 2011 to December 5, 2023 tabulated by the Fisheries Agency

Provision of Information on Place of Product Origin to Consumers

- Since October 2011, it has been recommended to display places of origin of fresh fishery products, mainly those caught on the Pacific side of eastern Japan, by dividing the sea areas into 7 zones and clarifying these zone names.

Zones for migratory fish



Display example

